



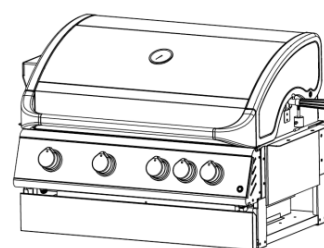
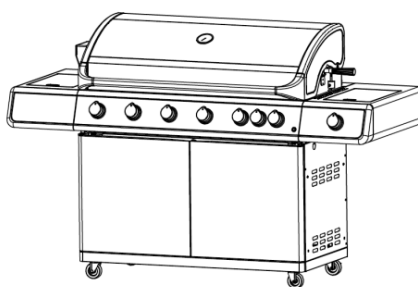
beefmaster

Instructions for assembly and use of

BEEFMASTER T-SERIES BARBEQUES

Use these instructions for combinations of:

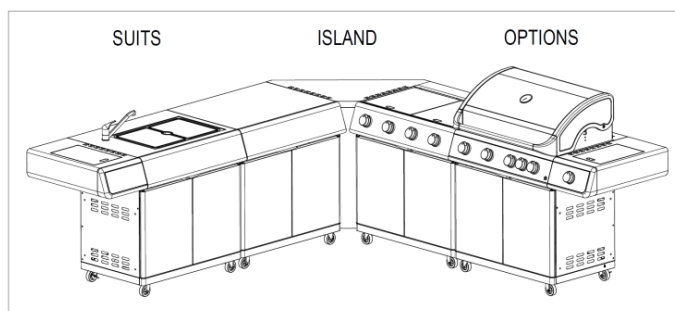
HEAD	CART	DELUXE CART	FOLDING SHELVES	MCPBWST Premium Shelf + SB	MCDXBWST Deluxe Shelf + SB	BRBIKT Build in Bracket
G4BT Classic 4B Head	MC4BT	MC4DXBT	MCBFOLDT	MCPBWST	MCDXBWST	BRBIKT
G4PBT Premium 4B Head	MC4BT	MC4DXBT	MCBFOLDT	MCPBWST	MCDXBWST	BRBIKT
G4DXBT Deluxe 4B Head	MC4BT	MC4DXBT	MCBFOLDT	MCPBWST	MCDXBWST	BRBIKT
G6PBT Premium 6B Head	MC6BT	MC6DXBT	MCBFOLDT	MCPBWST	MCDXBWST	BRBIKT
G6DXBT Deluxe 6B Head	MC6BT	MC6DXBT	MCBFOLDT	MCPBWST	MCDXBWST	BRBIKT
PBRT Range Top	MC4BT	MC4DXBT	MCBFOLDT	MCPBWST	MCDXBWST	BRBIKT
PBST Sink Top	MC4BT	MC4DXBT	MCBFOLDT	MCPBWST	MCDXBWST	BRBIKT
PBBT Bench Top	MC4BT	MC4DXBT	MCBFOLDT	MCPBWST	MCDXBWST	BRBIKT



TOOLS REQUIRED:

Two adjustable spanners; One Phillips head screwdriver; One Regular screwdriver.

Special tools required as well for NG conversion. See inside for details.



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 safety. 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 barbeque is an outdoor appliance only. Under no circumstances should it be used indoors. This barbeque has not been approved for marine or caravan 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. **DO NOT** modify this appliance.
- It is important that you install your 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.
- **DO NOT** store chemicals or flammable materials near this appliance.
- **DO NOT** place articles on or against, or enclose this appliance.
- **DO NOT** spray aerosols in the vicinity of this appliance while it is in operation.
- The barbeque gets extremely hot while in use. Keep pets, children and the infirm 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.
- Fat fires are the most common cause of problems in barbeques. They are caused by a build-up of grease in the grease channelling tray and / or the inside of the barbeque firebox. A fat fire can be difficult to put out, and will be very dangerous if it spreads to the gas hose. You should keep your barbeque clean to avoid this occurrence. **Fat fires will void the warranty.** If a fat fire occurs, **DO NOT** try and extinguish with water, shut down the gas supply if safe to do so, close the hood if safe to do so, call the Fire Brigade on 000 (Australia) or 111(New Zealand) if necessary.
- **DO NOT** transport or move the barbeque whilst it is in use or still hot because there is a risk that the contents of the grease cup will fall out.
- **NEVER** leave a barbeque unattended with any burners switched on. Always switch off all burners and gas supply when the barbeque is not in use.

Safety First (continued)

- **USE CAUTION** when touching a hot barbeque, especially on surfaces close to the firebox or roasting hood.
- It is fine to pre-heat with all burners on **HI** and the hood closed, but **NEVER** let the temperature on the hood thermometer exceed 250°C on the hood thermometer.
- When cooking with the hood closed, turn one or more burners to **LO** or **OFF** as required to keep the barbeque from getting too hot. **NEVER** let the temperature on the hood thermometer exceed 250°C.
- The hood and side burner lid where used must be in the **OPEN** position before lighting.
- When hood is closed: **DO NOT** use main burners on **HIGH** for more than 10 minutes. Turn main burners to **LO** or **OFF** to avoid dangerously overheating the BBQ.
- **NEVER** leave all burners on **HI** for more than 10 minutes, always stay in control by adjusting burners to **LO** and **OFF** as required to maintain suitable cooking temperatures.
- **Periodically check for gas leaks. Check for gas leaks whenever a new gas connection is made. See “Safety Leak Testing” section. Please refer to Page 53.**
- **DO NOT** install in, or connect to the consumer piping or gas supply system of a boat or caravan.
- **DO NOT** use an adaptor at the cylinder connection.

BEFORE FIRST USE

- Remove all plastic and cardboard packaging.
- Wash all cooking surfaces in warm soapy water, dry thoroughly, then oil very lightly with cooking oil.
- Burn-In (cure) the bbq with all burners on **HIGH** and the hood closed for 10 minutes. Read this manual thoroughly before first use for safe lighting procedures.
- First firing there will be some smoke as internal protective oil coatings cure.
- Classic model burners will have some ash form as the protective oil coating burns off. After the first firing, let the bbq cool, lightly oil the burners and repeat the 10 minute curing process. This will help slow down corrosion of the burners.
- Premium and Deluxe model burners have a matt vitreous enamel coating so do not require curing with oil.

Where to put your barbeque - For Outdoor Use Only!

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:

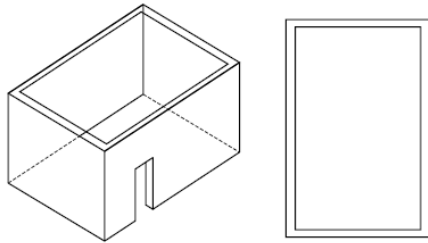


FIGURE F1—OUTDOOR AREA—EXAMPLE 1

- (1) Any enclosure with walls on all sides, but at least one permanent opening at ground level, and no overhead cover. See Figure 1.

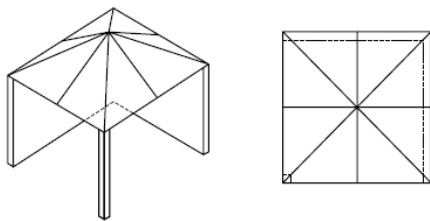


FIGURE F2—OUTDOOR AREA—EXAMPLE 2

- (2) Within a partial enclosure that includes an overhead cover and no more than two walls. See Figure 2 and Figure 3.

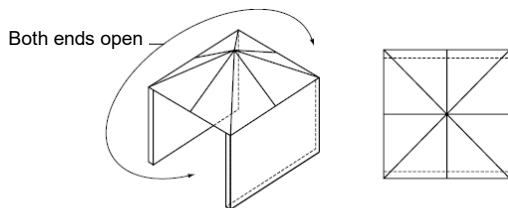


FIGURE F3—OUTDOOR AREA—EXAMPLE 3

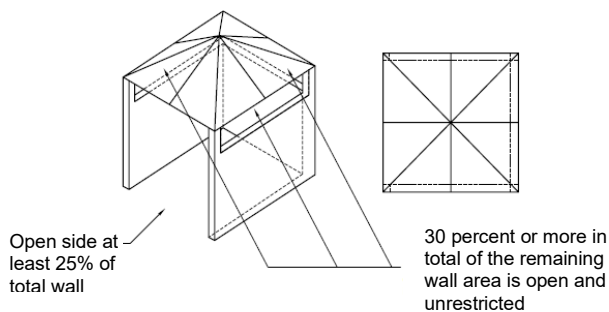


FIGURE F4—OUTDOOR AREA—EXAMPLE 4

- (3) Within a partial enclosure that includes an overhead cover and more than two walls (see Figure 4 and Figure 5), 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.
- (iii) 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.

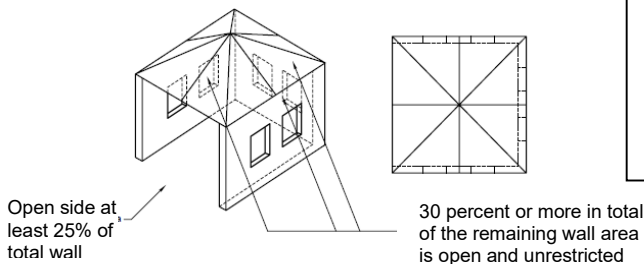


FIGURE F5—OUTDOOR AREA—EXAMPLE 5

For build-in units only

- Adequate clearance around the barbeque must be provided for safe and efficient operation. The clearances shown in the diagram below ensure that the burners have a supply of fresh air to operate correctly. Failure to provide enough fresh air to the burners can cause the production of potentially deadly noxious gases
- At least 110mm clearance is required from the rear of the build-in barbeque support bracket body to allow the roasting hood to open freely. Refer to the diagram below for details.
- Structure and installation must comply with AS/NZS 5601 including:
 - (1) Cylinder compartments must have permanent openings ventilating directly to the outside of the appliance consisting of either:
 - (a) Perforations uniformly distributed over the height of the enclosure and with a total free area of not less than 25% of the wall area; or
 - (b) Separate openings at high and low level such that
 - (i) The total free area at the high level is not less than 20,000 square mm and is all within 125 mm of the top of the cylinder compartment; and
 - (ii) The total free area at the low level is not less than 20,000 square mm and
 - (A) At least 25% of the required total area is within 15mm of the base of the cylinder compartment; and
 - (B) The total required area is within 125 mm of the base of the cylinder compartment; and
 - (C) The openings cannot be obstructed by the gas cylinder.

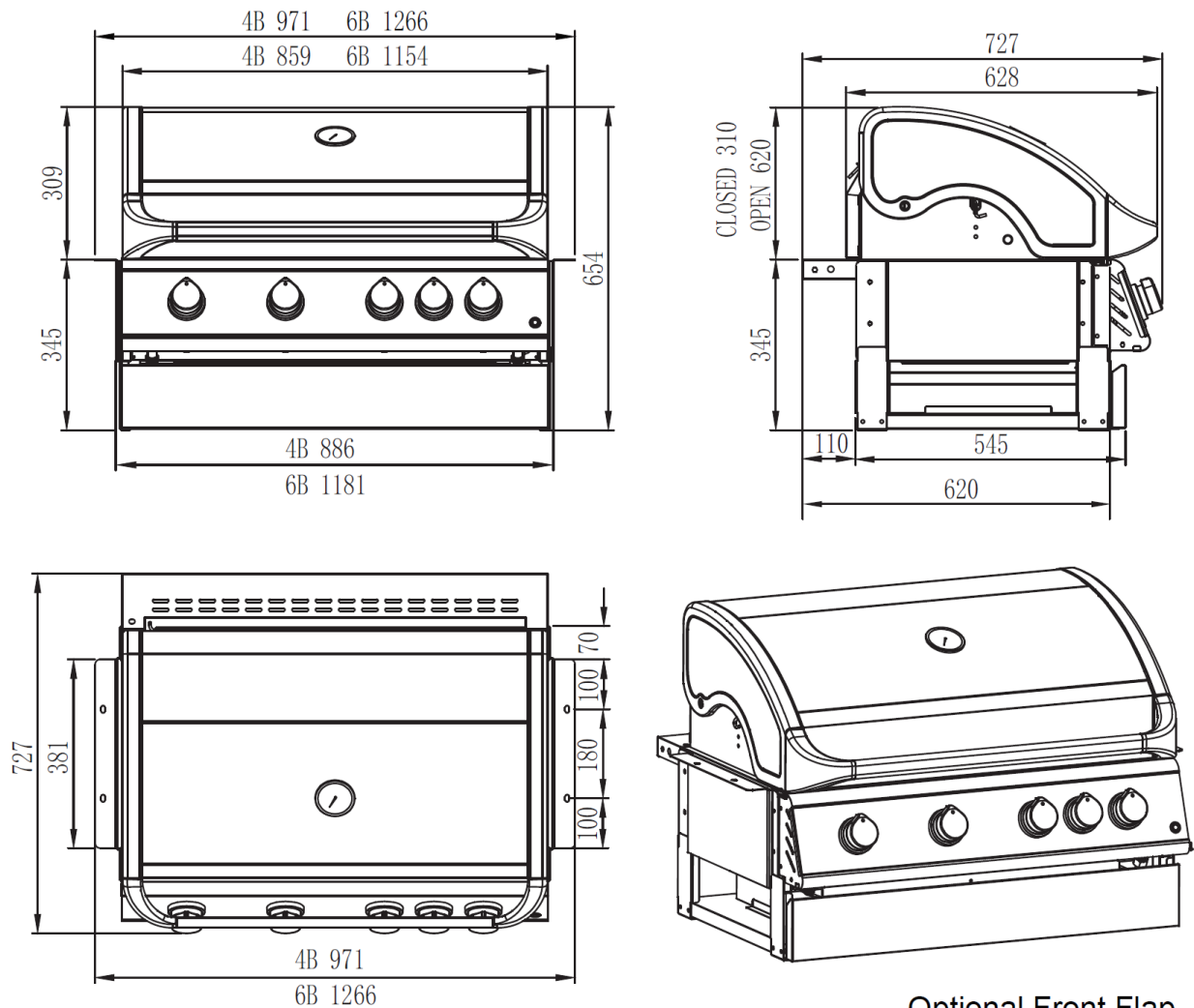
Note that if a range hood is installed, it must be a minimum of 1200mm above the primary cooking surface.
 - (2) Where the cylinder is kept in an enclosed space underneath or near the build-in barbeque, the following must be observed:
 - (a) The cylinder must rest on a firm base to ensure that water will not accumulate, and that the cylinder is clear of the surrounding soil.
 - (b) There must be a separation panel between the gas cylinder and the barbeque so that if a high pressure gas leak occurs, there is no direct path between the cylinder compartment and the bbq firebox.

For build-in units only (continued)

BBQ+BUILD-IN BRACKET ASSEMBLY DIMENSIONS

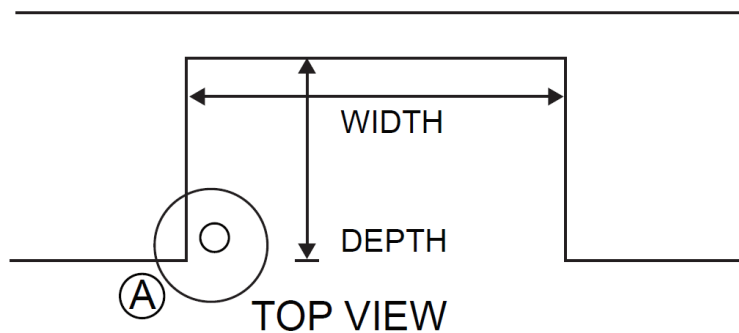
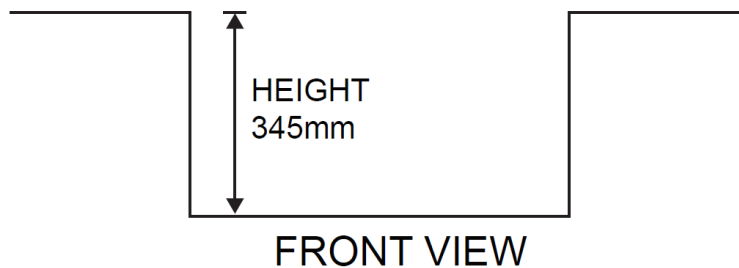
***DO NOT BUILD THE CAVITY THIS SIZE!**

REFER TO CAVITY REQUIRED DIMENSIONS

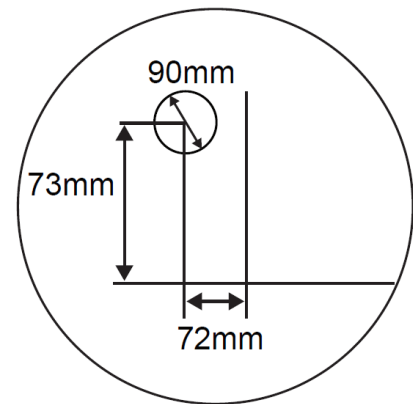


BUILD-IN CAVITY REQUIRED

mm	4B	6B
HEIGHT	min 345	min345
WIDTH	min895 max905	min 1190 max 1200
DEPTH	min 620	min 620



(A) HOLE FOR
GAS REGULATOR

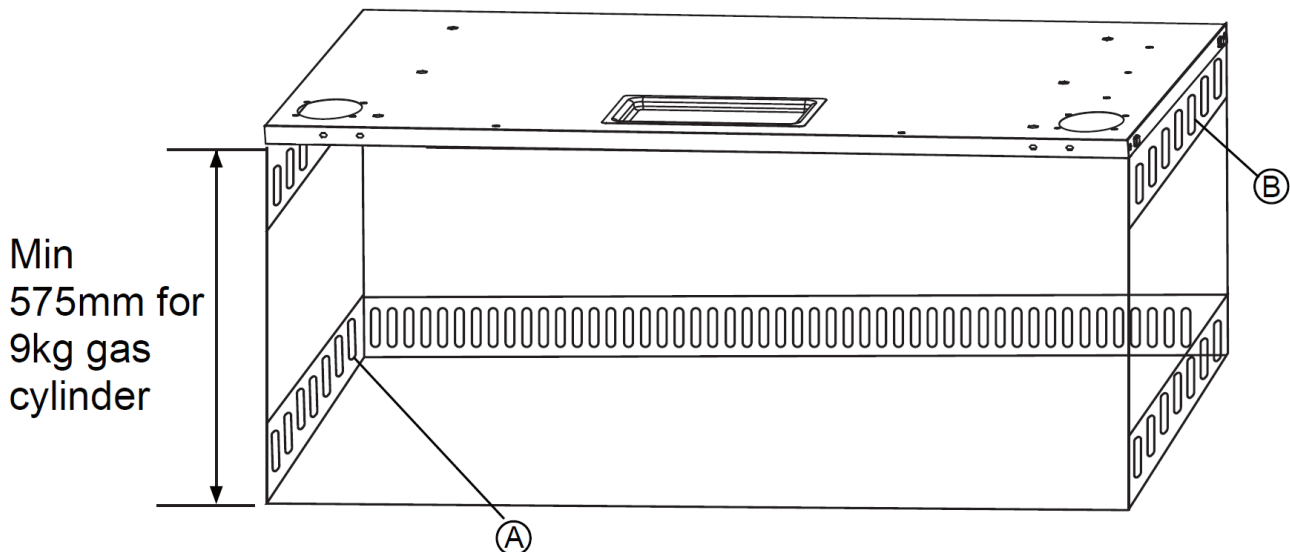


NOTE: The control panel extends 110mm forward from the firebox

- Support structure must be non-combustible material e.g. concrete, brick, stainless steel.
- Min clearance from combustibles: Sides & Back is 400mm, overhead is 1000mm, below 10mm.
- The support structure must be level stable, and durable. It is advisable to fix the build-in brackets to the support structure with appropriate screws through the holes in the brackets.
- Hole for gas regulator can be left or right side.

GAS CYLINDER CABINET VENTILATION FOR ULPG

The cart top panel included with the bbq must be used to create a solid barrier between the bbq and the gas cylinder cabinet.



Ⓐ Min ventilation at low level 20,000 square-mm including min 5000mm within 15mm of base level.

Ⓑ Min ventilation at high level 20,000 square-mm within 150mm of top level.

Note: ventilation can be on any combination of sides, back and front of the cabinet.

Checking the gas type and supply

Before assembling your barbeque, you must ensure your barbeque is correctly suited to the type of gas which you are going to use:

LPG (Liquefied Petroleum Gas), also known as Propane or Universal LPG:

Beefmaster T-Series barbeques are configured when manufactured for LPG and should have a red printed sticker near the data plate stating “**UNIVERSAL LPG**”.

This is most commonly supplied as a portable 4 kg or 9 kg gas cylinder, which can be refilled or swapped at petrol stations or your place of purchase when empty. Follow the assembly instruction steps for how to fit and connect your portable cylinder.

Some homes have twin 45 kg LPG cylinders permanently installed near an outside wall. These cylinders supply LPG gas to multiple appliances in the home via copper pipes (reticulated), and are filled as required by the gas supply company. Barbeques which are connected to twin 45 kg LPG cylinders must be installed by a licensed gasfitter, in accordance with the requirement of AS/NZS 5601, and local gas authority requirements.

To change the gas type of your barbeque:

Your Beefmaster barbeque was manufactured to use LPG. It can be connected to LPG without any alteration. If you wish to connect your barbeque to natural gas, it will need to be converted beforehand. This must be done only by a licensed gas fitter or an authorised gas appliance technician using the correct injectors supplied with this instruction manual and following the instructions detailed later in this manual. Connection to the natural gas supply must only be done by a licensed gasfitter. The gasfitter must issue a compliance certificate including their license details and the date of installation. Keep that certificate in a safe place in case any warranty or servicing of the barbeque is required

Natural Gas:

Barbeques suited to natural gas should have a black printed sticker near the data plate stating “**NATURAL GAS**”. This is reticulated (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. Barbeques to be connected to Natural Gas must be installed by a licensed gasfitter, in accordance with the requirement of AS/NZS 5601 and local gas authority requirements. This Beefmaster T-Series barbeque was manufactured for use with LPG so would need to be altered by an authorised person for use with Natural Gas following the conversion instructions in this manual.

If connecting to a standard Natural Gas bayonet outlet, the correct hose and governor assembly must be used (**code: NGCK250VJQ**) available at your nearest Beefmaster Dealer store. If connecting direct to the Natural Gas supply, the gasfitter will need to use a Natural Gas governor (**code: RCV250Q**) and appropriate pipes and fittings for your particular installation.

It is extremely dangerous to use the barbeque with the wrong type of gas. Fire or explosion may result. Always conduct a leak test before use. Refer to Page 53 for leak test.

Fixed gas supply

There are two approaches to permanent piped installations:

- (1) **Direct Permanent Piped Connection:** Your barbeque may be permanently connected to the Natural Gas main gas lines or LPG cylinder 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 barbeque is permanently connected to the supply via copper pipe, the gas pressure in the line is adequate for the complete system, 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 barbeque cannot be moved. It is a permanent fixture of the property. Build-in barbeques most often are connected this way.
- (2) **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 barbeque using a special hose and bayonet termination. Such a hose is provided in the Natural Gas conversion kit **NGCK250VJQ**. Follow the instructions supplied with the kit to complete the connection. For LPG bayonet installations, an appropriate hose is available from most barbeque retailers.



If the bbq is a mobile unit, a chain will need to be installed to make sure that the gas hose is not accidentally overstretched if the bbq is moved.

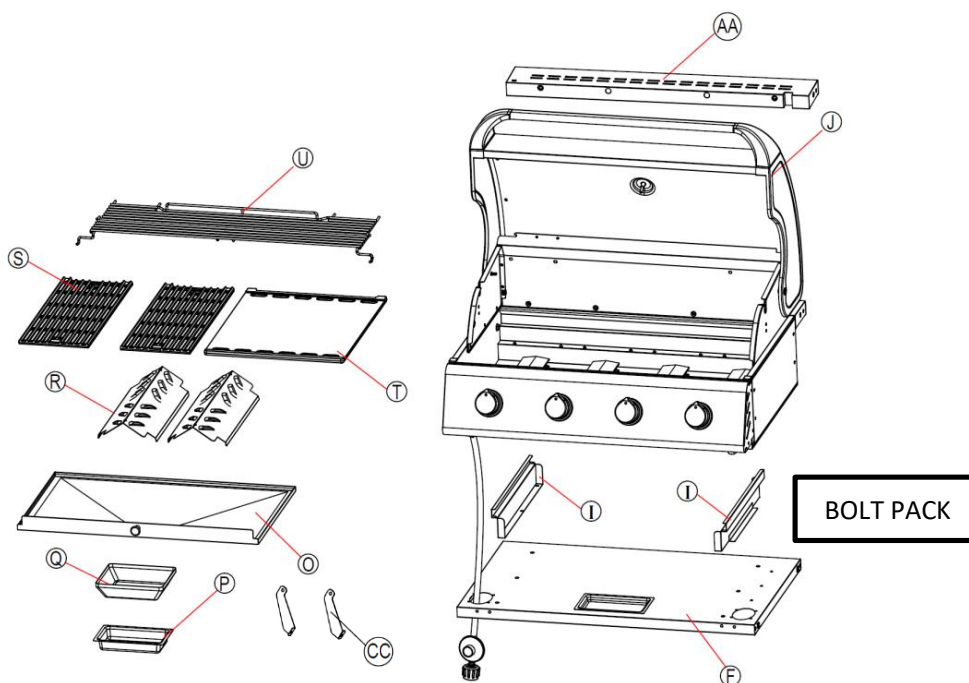
Even if your barbeque area already has a bayonet point, you will still need to call upon a gas fitter to ensure that gas pressure is appropriate for your barbeque and associated appliances on the same supply, and to ensure your barbeque is adjusted and functions correctly. Where a gas fitter is required, the gasfitter must test the safety and operation of the appliance before leaving, including gas pressure, ignition and burner operation. The gasfitter must issue a compliance certificate for the installation showing their licence number and the date of the installation. Keep that certificate in a safe place in case any warranty or servicing of the barbeque is required.

To the installer: You must instruct the consumer on safe operation, and ensure these instructions are left with the consumer before leaving.

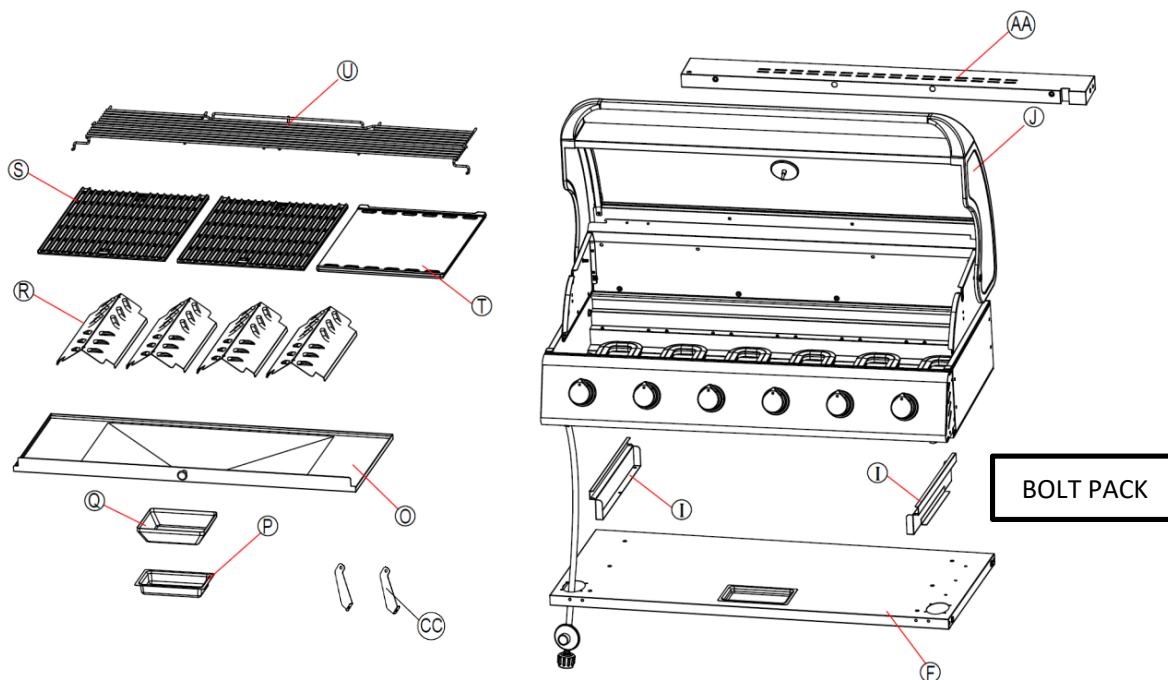
Contents list. Carefully unpack the carton and check all the parts:

Before you start, check that you have all the contents as below. Remove all items including any packing materials from the firebox and hood assembly. Discard any packaging materials and protective coatings once you have accounted for all parts.

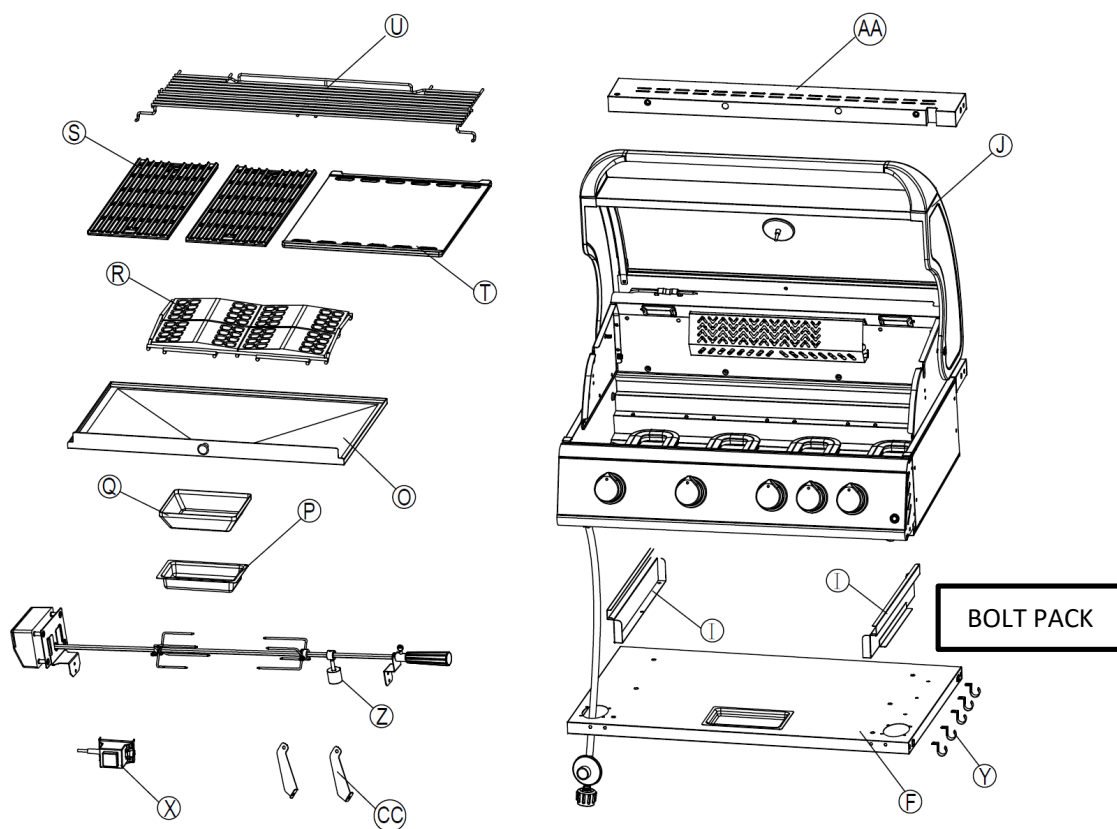
Beefmaster Four Burner Classic or Premium Barbeque (G4BT & G4PBT):



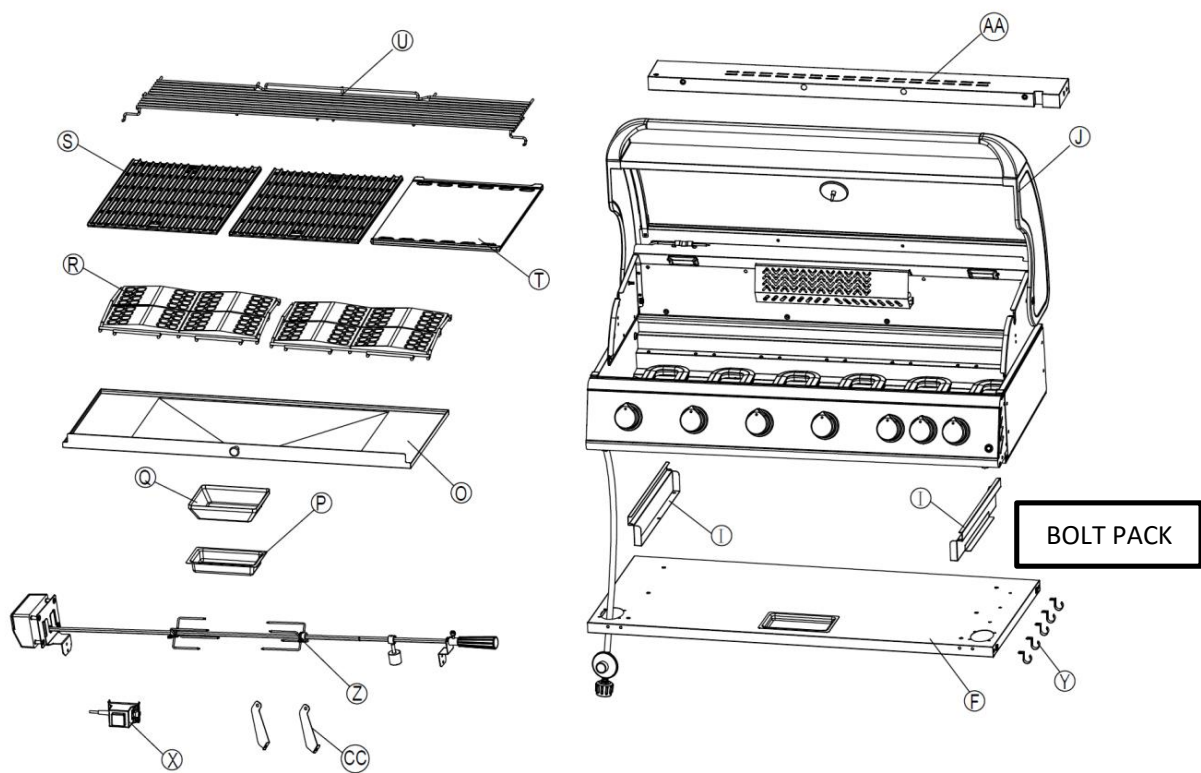
Premium Beefmaster Six Burner Barbeque (G6PBT)



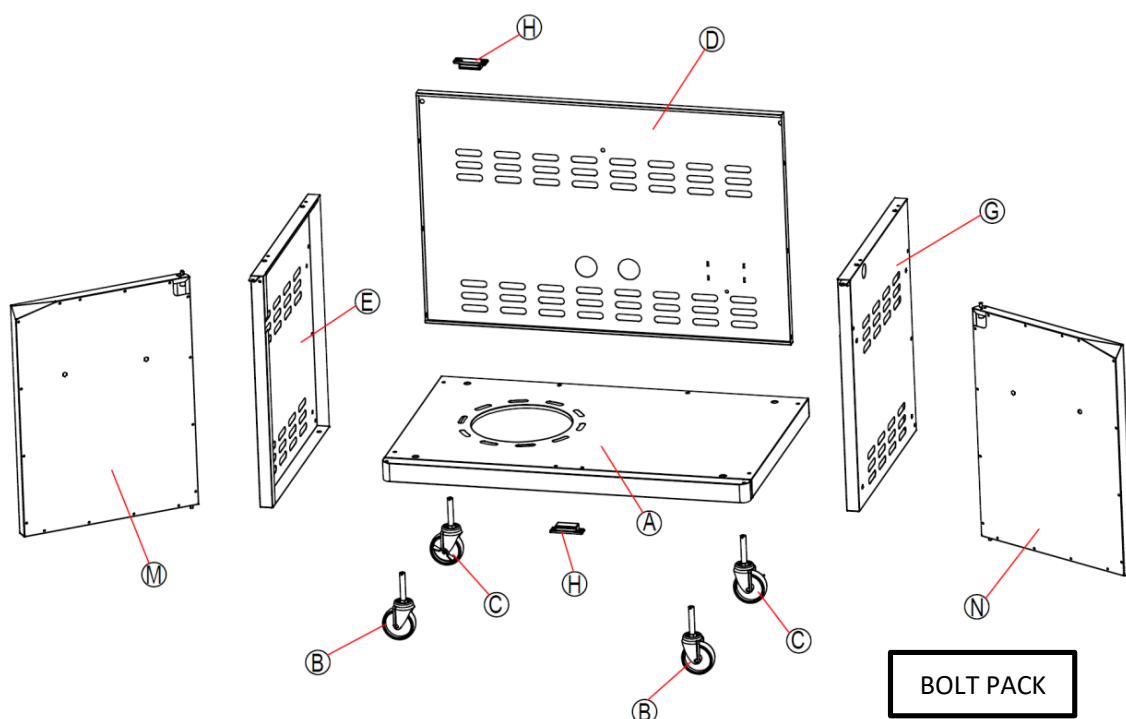
Beefmaster Deluxe Four Burner Barbeque (G4DXBT)



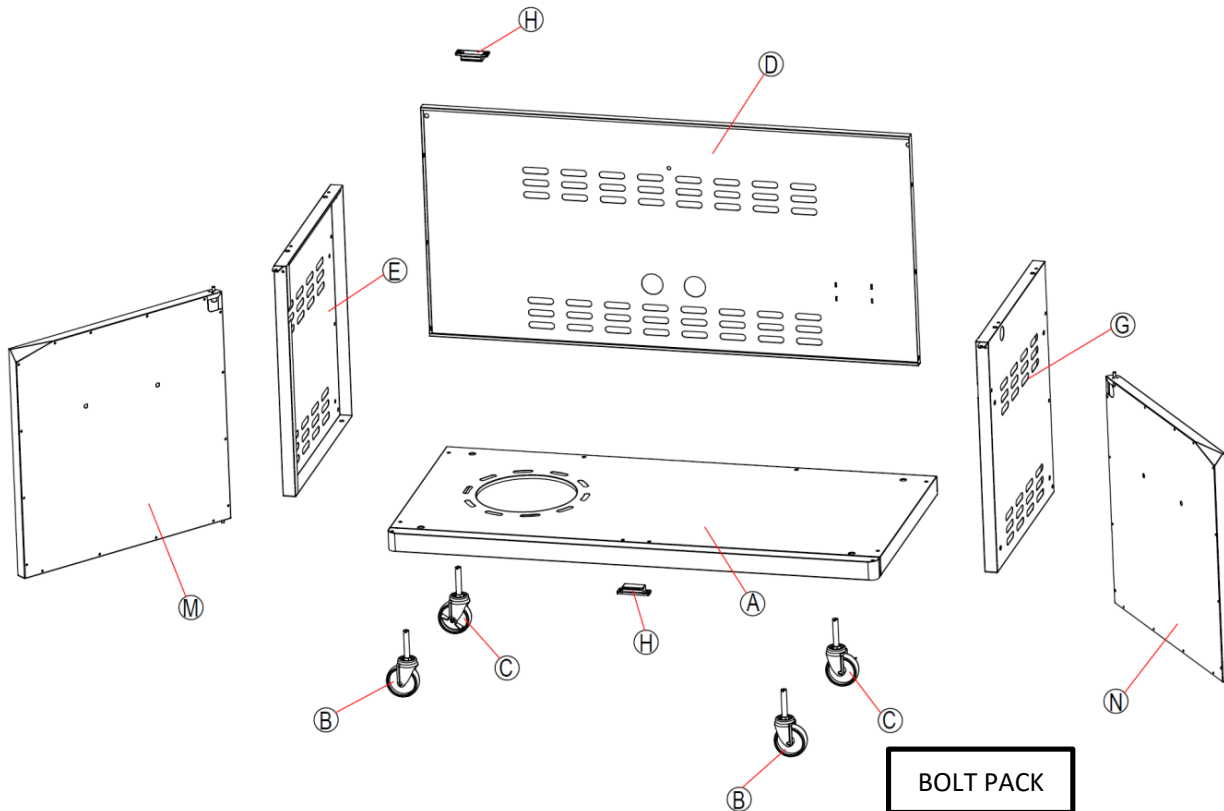
Beefmaster Deluxe Six Burner Barbeque (G6DXBT)



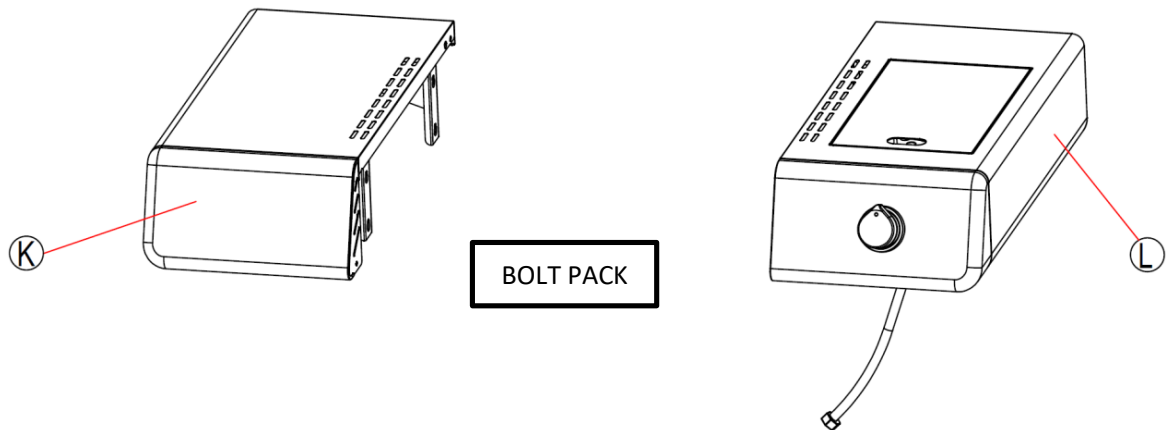
Beefmaster Four Burner Cart (MC4BT and MC4DXBT):



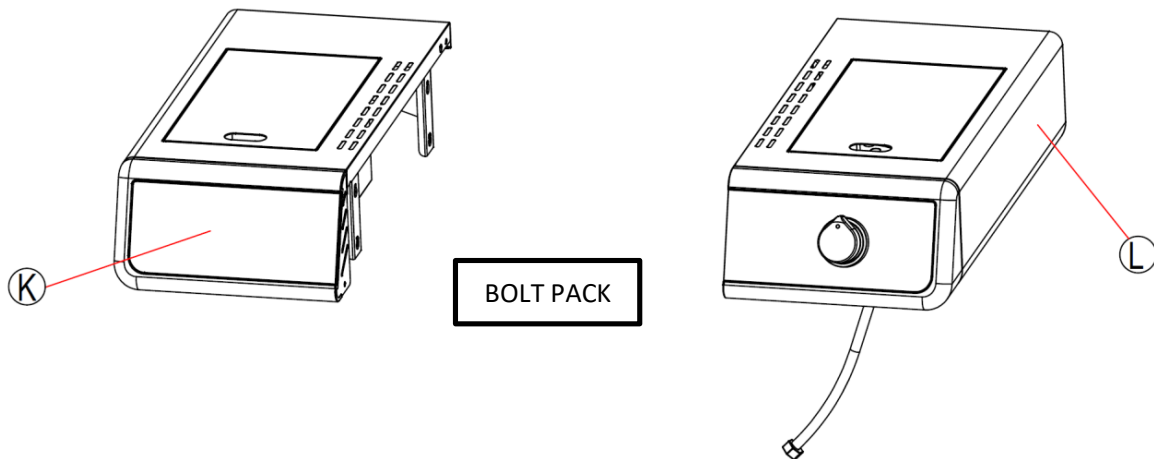
Beefmaster Six Burner Cart (MC6BT and MC6DXBT):



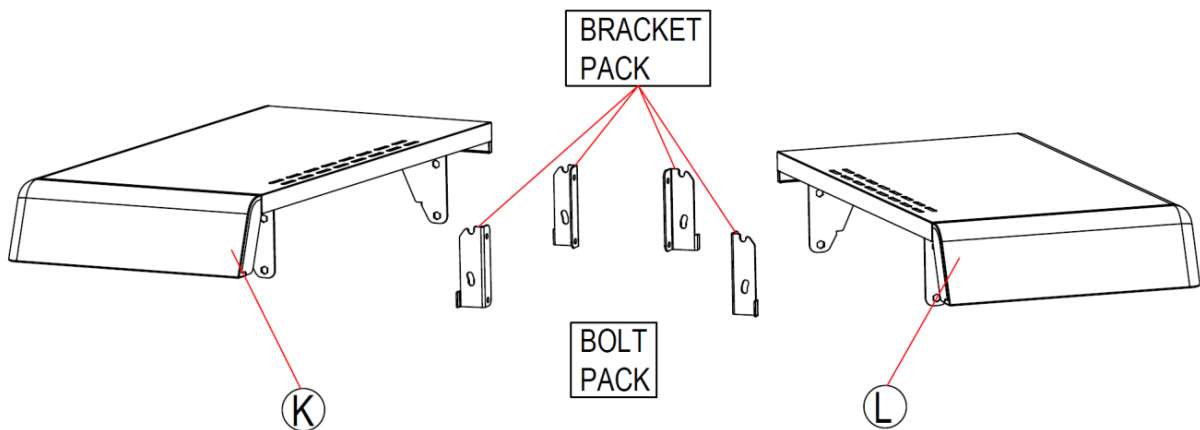
Beefmaster Premium Side Shelf & Side Burner (MCPBWST)



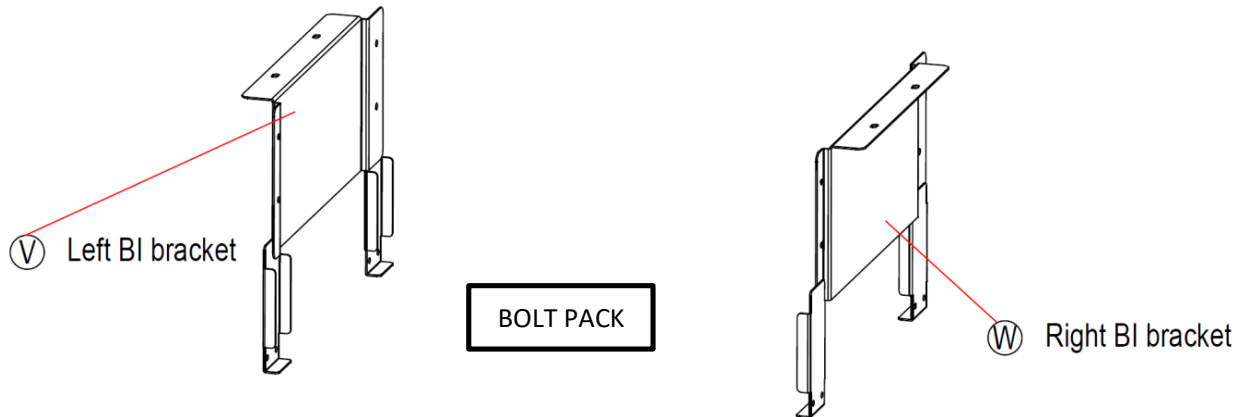
Beefmaster Deluxe Model Side Shelf & Side Burner (MCDXBWST)



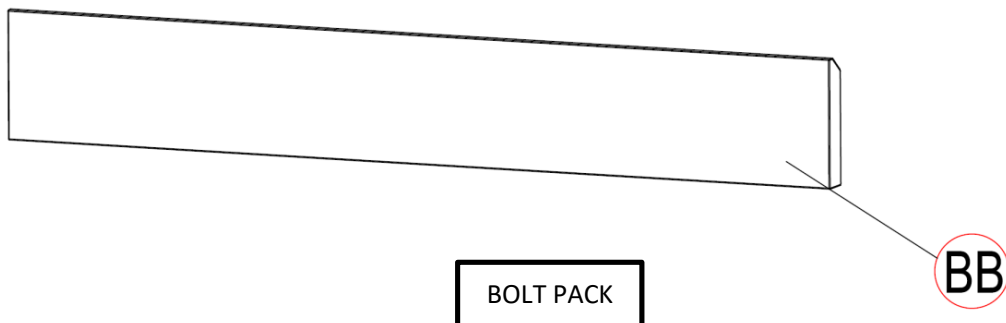
Beefmaster Folding Side Shelf (MCBFOLDT)



Build-In Brackets (BRBIKT)



Folding Front Flap pack (BR4BIFFT and BR6BIFFT)



FOR CART MODELS ONLY
CHECK THAT YOU HAVE ALL THE FASTENERS WITH THE CART:

Item	Description	4B Cart Model	6B Cart Model	Picture
		Quantity	Quantity	
B1	M6x15mm Round head screw	16	16	
B2	M6x15mm Flat head screw	9	9	
B3	Ø6mm Washer	4	4	
B4	M4x12mm Screw	4	4	
B5	M12mm Nut	4	4	
	Wrench	1	1	

ASSEMBLY INSTRUCTIONS FOR CART MODELS (FOR BUILD-IN ASSEMBLY INSTRUCTIONS SKIP TO STEP 22 ON PAGE 41)

STEP 1 (ALL CART MODELS):

WHAT YOU NEED

1 x (A) Bottom shelf

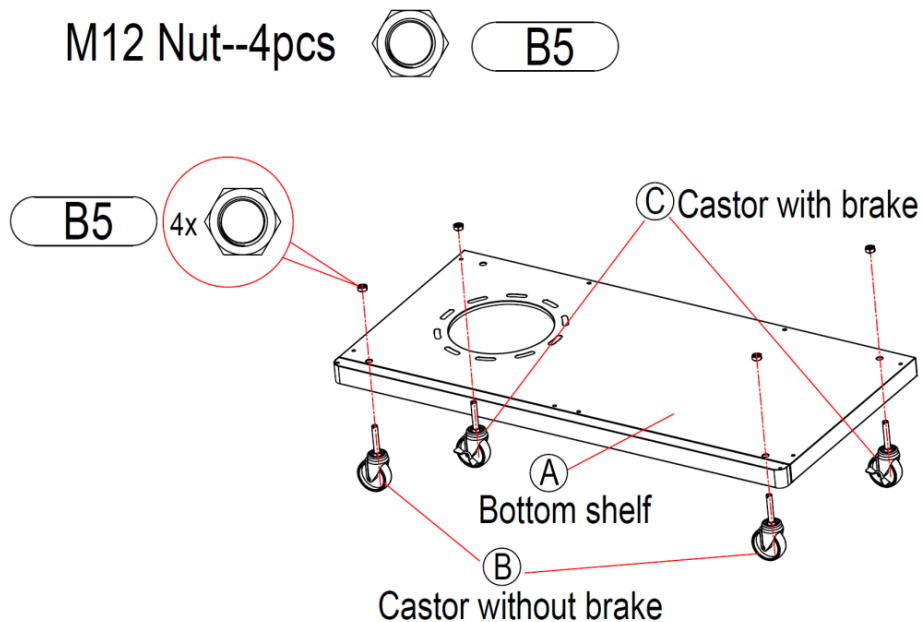
2 x (B) Castors without brake

2 x (C) Castors with brake

4 x (B5) M12 Nuts

1 x Castor spanner

- Assemble 2 x (B) Castors without brake at the **FRONT** two locations on the underside of the (A) Bottom shelf, each with 1 x (B5) M12 nut as shown.
- Install the other 2 x (C) Castors with brake at the **BACK** two locations on the underside of the (A) Bottom shelf, each with 1 x (B5) M12 nut as shown.
- Ensure ALL nuts are tightened firmly.



Note: Use the Castor Spanner to fully engage the castors into the bottom shelf.
You can also use a regular screwdriver to adjust the castors from above.

STEP 2 (DELUXE BBQ MODELS ONLY):

WHAT YOU NEED

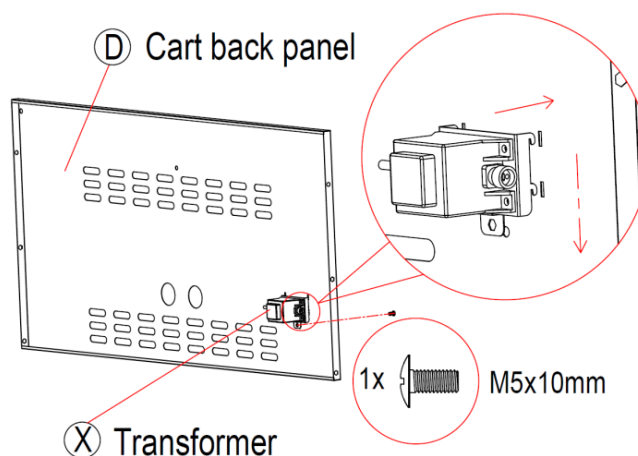
1 x (D) Cart back panel

1 x (X) Transformer with Bracket (supplied with BBQ HEAD PACK)

1 x M5x10mm screw (supplied with BBQ HEAD MANUAL)

(a) Hook the (X) Transformer with Bracket into place on the inner side of (D) Cart back panel as shown below and lock into place with **1 x M5*10mm screw**.

M5x10mm--1pcs



STEP 3 (DELUXE CART MODELS ONLY):

WHAT YOU NEED

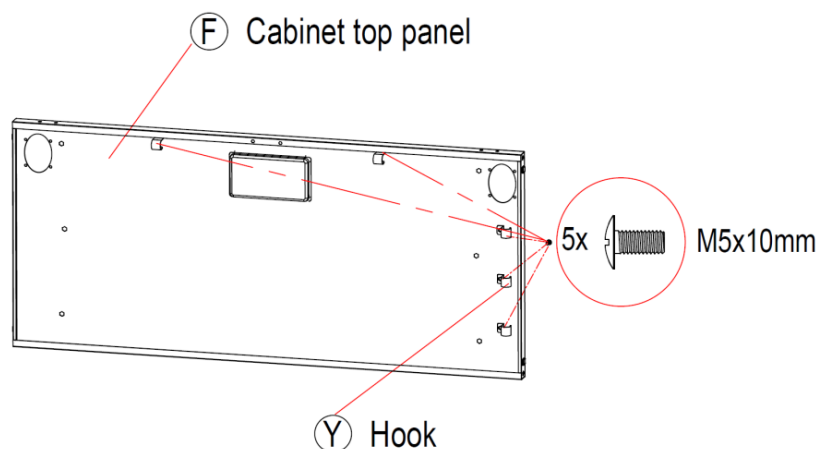
1 x (F) Cabinet top panel (please note that this panel is packed in the BBQ carton)

5 x (Y) Hook (supplied with BBQ HEAD PACK)

5 x M5x10mm screws (supplied with BBQ HEAD MANUAL)

(a) Assemble **5 x (Y) Hook** onto the underside of the (F) Cabinet top panel, each with **1 x M5x10mm screw** as shown.

M5x10mm--5pcs



STEP 4 (ALL CART MODELS):

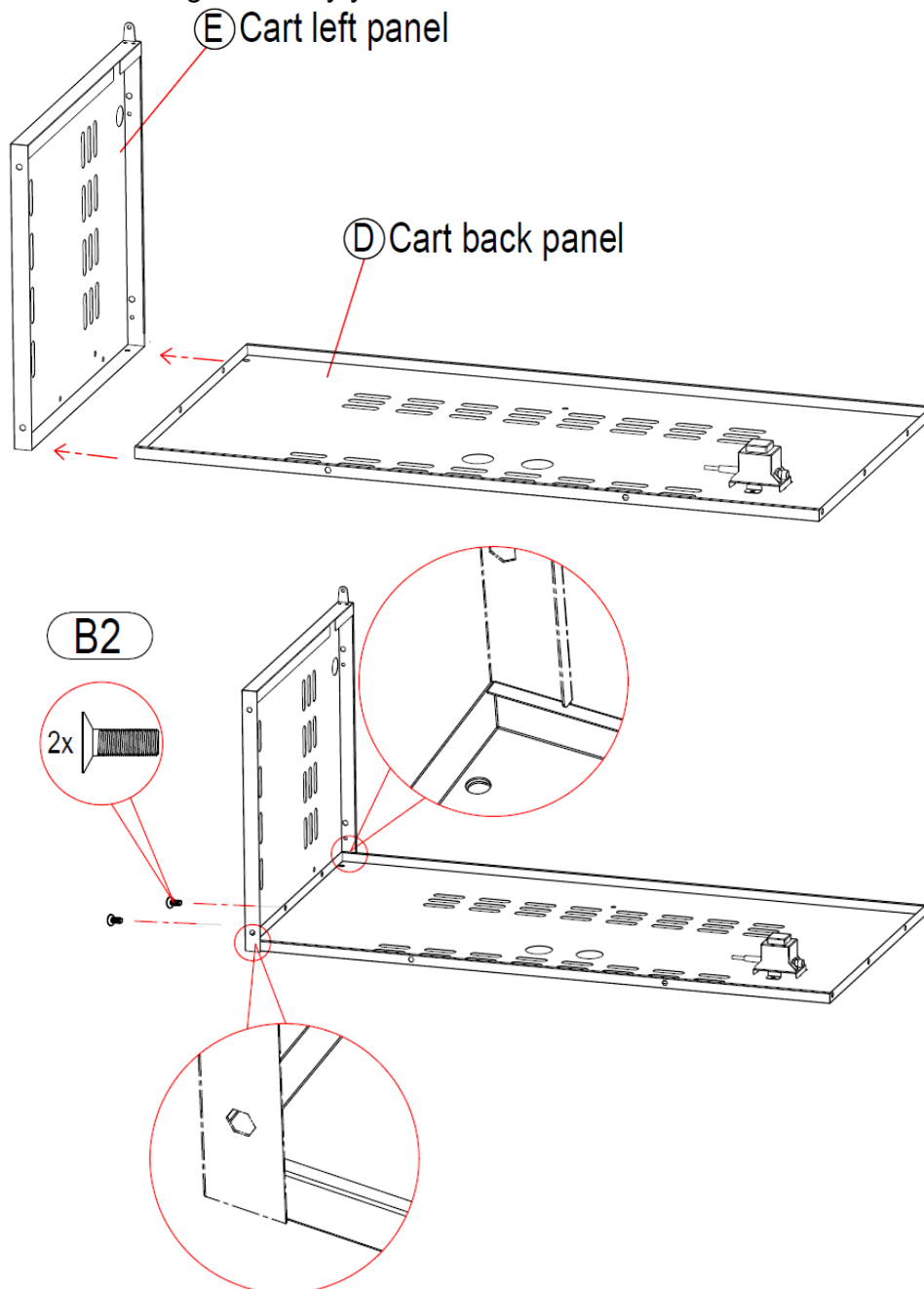
WHAT YOU NEED

2 x (B2) M6x15mm Flat Head Screws

1 x (D) Cart back panel

1 x (E) Cart left panel

- (a) On a clean soft flat surface (such as the unfolded carton that the barbeque came in), lay down the **(D) Cart back panel** as shown below
- (b) Insert the **(D) Cart back panel** into the **(E) Cart left panel** as shown, taking care to align it into the cut out slots so that it fits in squarely and neatly.
- (c) Fix the **(E) Cart left panel** in place as shown below using **2 x (B2) M6x15mm Flat Head Screws**. Don't tighten firmly yet.



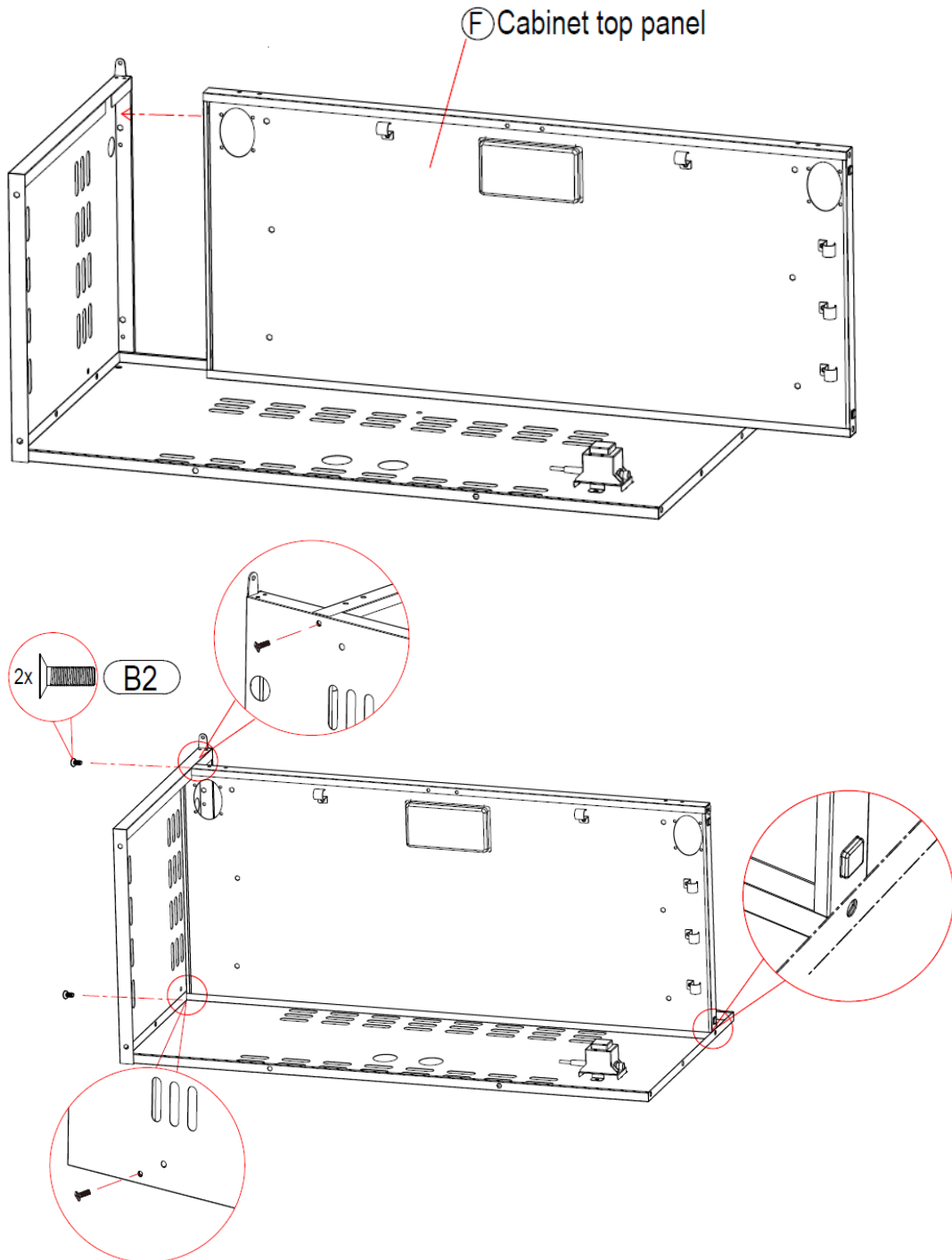
STEP 5 (ALL CART MODELS):

WHAT YOU NEED

2 x (B2) M6x15mm Flat Head Screws

1 x (F) Cabinet top panel

- (a) Insert the **(F) Cabinet top panel** into the assembly as shown below, taking care to align it into the cut out slots so that it fits snugly and neatly. Make sure it fits inside the cart back panel and that the bolt hole aligns as shown.
- (b) Fix the **(F) Cabinet top panel** in place as shown below using **2 x (B2) M6x15mm Flat Head Screws**. Don't tighten firmly yet.

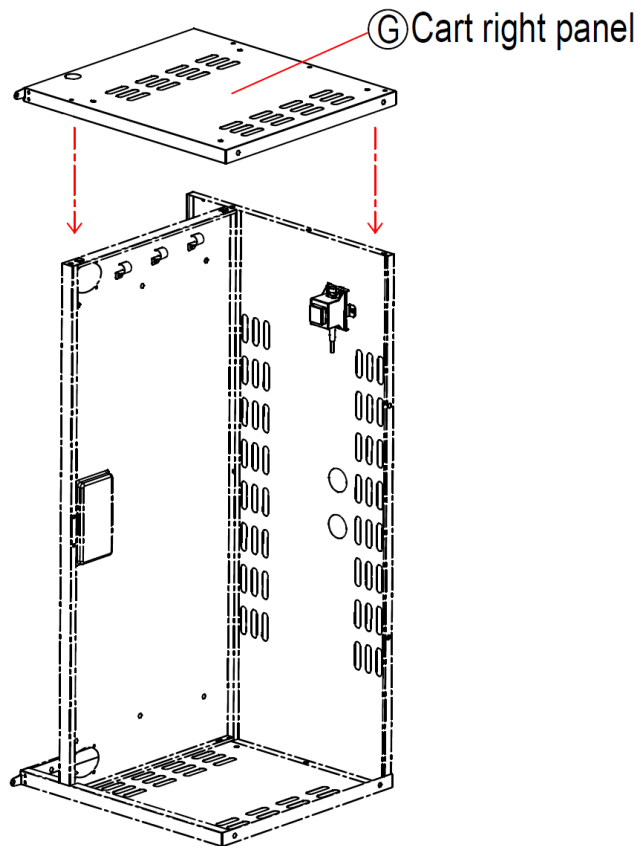


STEP 6 (ALL CART MODELS):

WHAT YOU NEED

1 x (G) Cart right panel

- (a) Stand the assembly on its side as shown below.
- (b) Fit the **(G) Cart right panel** onto the assembly as shown below, taking care to align the cut out slots so that it fits squarely and neatly.



Note: The transformer is included with Deluxe Model barbeques only.

STEP 7 (ALL CART MODELS):

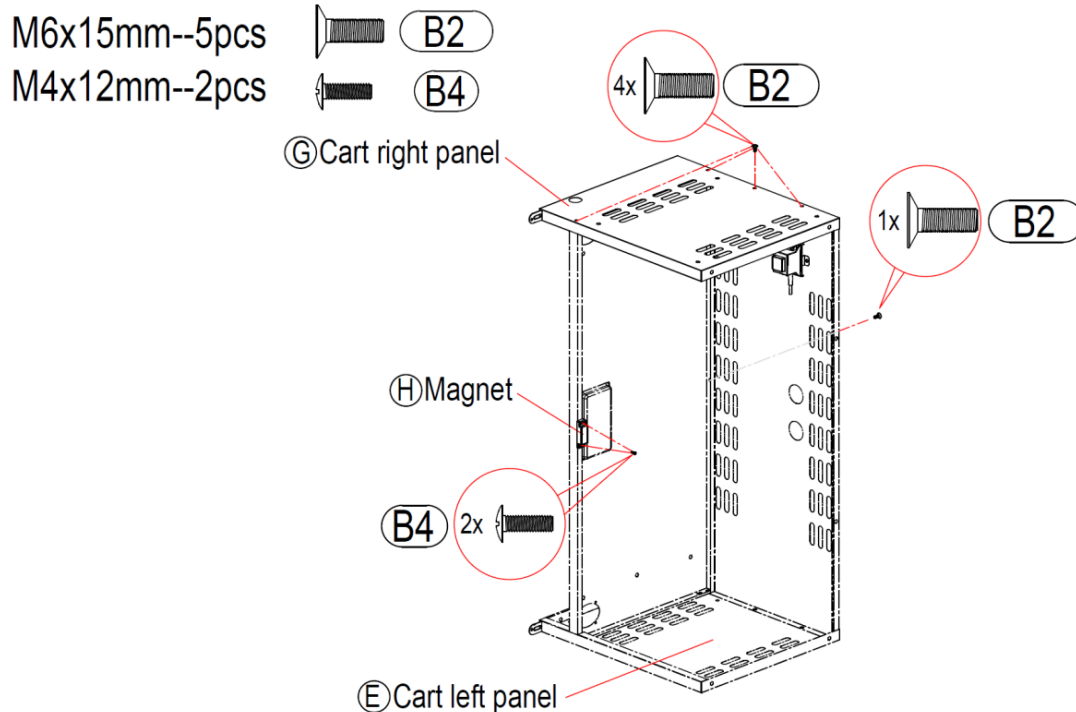
WHAT YOU NEED

5 x (B2) M6x15mm Flat Head Screws

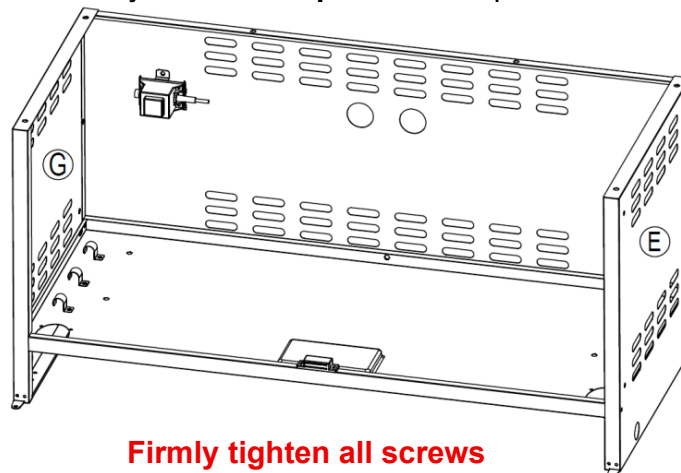
1 x (H) Magnet

2 x (B4) M4x12mm screws

- (a) Fix the **(G) Cart right panel** in place as shown below using **4 x (B2) M6x15mm Flat Head Screws**. Fix the cart back panel to the middle of the cart top panel as shown below using **1 x (B2) M6x15mm Flat Head Screw**. Tighten firmly.
- (b) Fit the **(H) Magnet** into place on the underside of the Cabinet top panel as shown using **2 x (B4) M4x12mm screws**. The metal parts of the magnet should be facing outwards. There is some adjustment available in the position of the magnet, position it as far outwards as it can at this stage. Tighten firmly.



- (c) Carefully roll the assembly over to an **upside down** position as shown below.



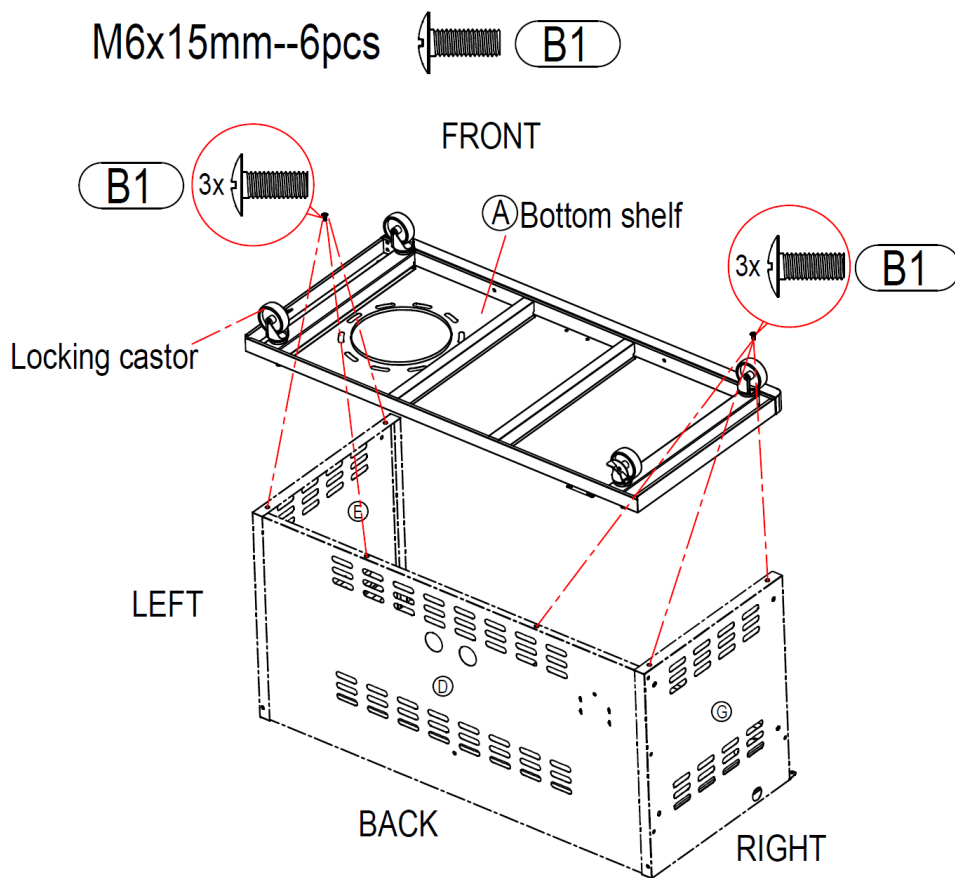
STEP 8 (ALL CART MODELS):

WHAT YOU NEED

1 x (A) Bottom shelf with castors fitted from step 1

6 x (B1) M6x15mm Round Head Screws

- (a) Fix the **(A) Bottom shelf with castors fitted** in place to the assembly as shown below using **6 x (B1) M6x15mm Round Head Screws**. Make sure it's the same orientation as the picture with the locking castors at the back. Tighten all screws firmly.



STEP 9 (ALL CART MODELS):

What you need:

2 x (I) Support brackets (Packed with the BBQ Head)

6 x (B1) M6x15mm Round Head Screws

1 x (O) Grease channelling tray (Packed with the BBQ Head)

1 x (H) Magnet

2 x (B4) M4x12mm screws

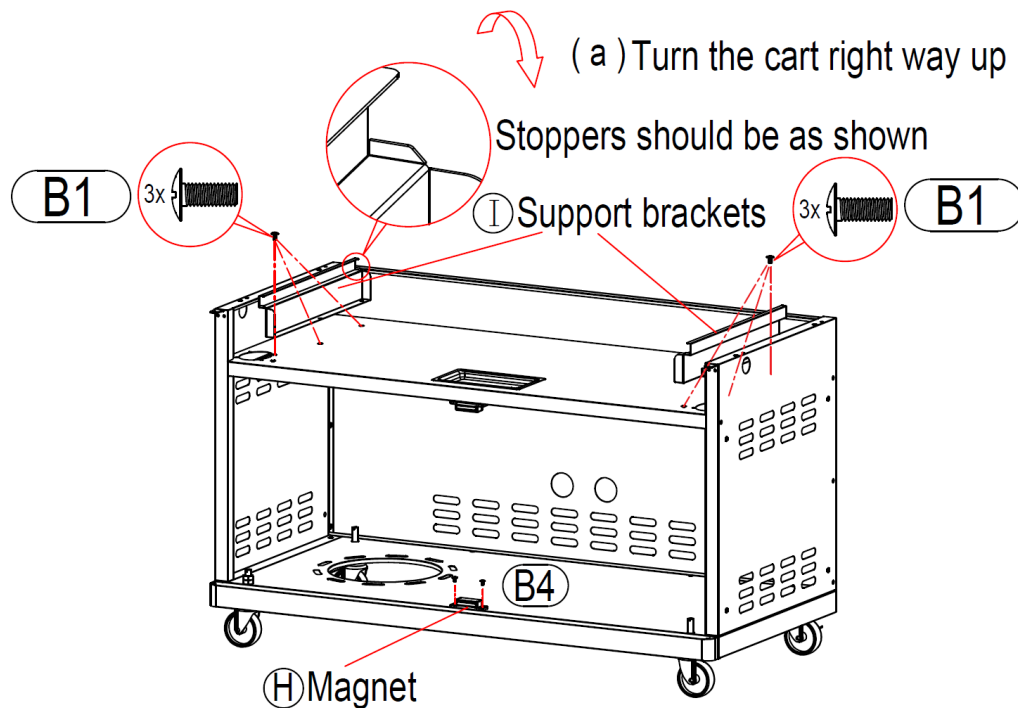
(a) Carefully turn the cart the right way up.

(b) Fix the **2 x (I) Support brackets** in place as shown below using **6 x (B1) M6x15mm Round Head Screws**. Make sure they are the same orientation as the picture. Tighten firmly. Check that brackets are correctly positioned by fitting the **(O) Grease channelling tray** into position, then remove it again at this stage.

(c) Fit the **(H) Magnet** into place on the top of the bottom shelf as shown using **2 x (B4) M4x12mm screws**. The metal parts of the magnet should be facing outwards. There is some adjustment available in the position of the magnet, position it as far outwards as it can at this stage. Tighten firmly.

M6x15mm--6pcs  (B1)

M4x12mm--2pcs  (B4)



STEP 10 (ALL CART MODELS):

What you need:

1 x (J) BBQ head (make sure flame tamers, hotplate, grills and warming rack are removed)

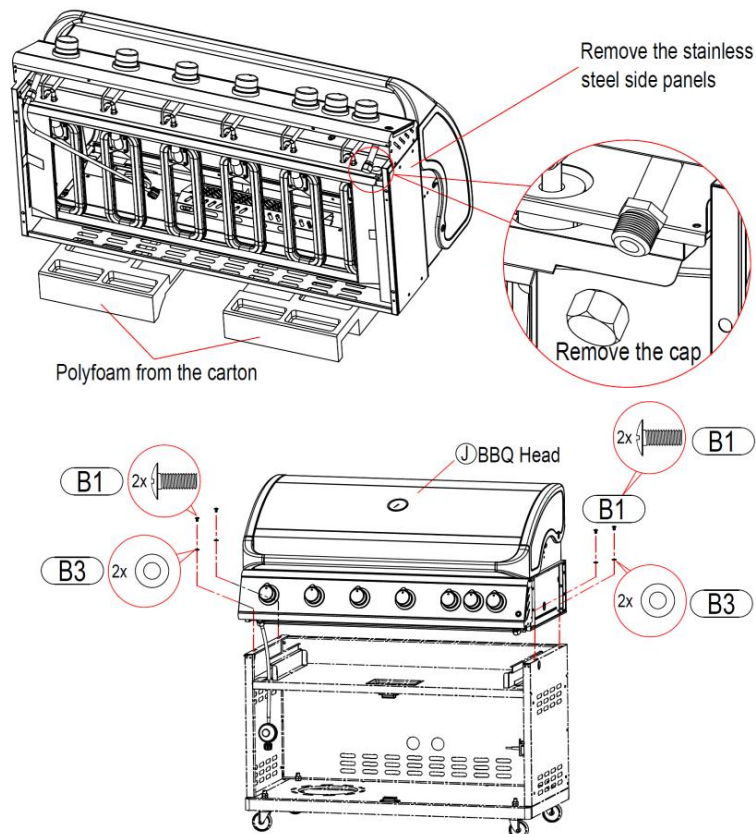
4 x (B1) M6x15mm Round Head Screws

4 x (B3) 6mm fibre washers

- (a) ONLY IF YOU HAVE A CART MODEL WITH SIDE BURNER: the ½" BSP cap on the right hand side manifold outlet needs to be removed so the side burner hose can later be attached. Use two spanners, one to hold the manifold, one to turn the cap anticlockwise.
- (b) Remove the two stainless steel side panels from the barbeque by undoing the four M6x15mm Round Head Screws
- (c) Undo the twist tie to release the hose and regulator assembly from its transport position. For Deluxe models, undo the twist tie that holds the electric cable sheath in its transport position.
- (d) With the help of at least one other person, carefully lift and align the **(J) BBQ head** onto the cart assembly as shown. The hose and regulator needs to be guided through the hole in the left side of the cabinet top panel as shown below.
- (e) Fix the BBQ head into place with **4 x (B1) M6x15mm Round Head Screws** and **4 x (B3) 6mm fibre washers** as shown. The washers need to fit against the metal surface of the bbq head. Tighten firmly.
- (f) Replace the two stainless steel side panels. (Don't fully tighten the side panel screws yet if connecting side shelves)

M6x15mm--4pcs  (B1)

Ø6mm washer--4pcs  (B3)



STEP 11 (ALL CART MODELS):

If you are joining multiple carts together, e.g. a 4B and Sink and Bench, then first assemble each unit onto its respective cart as outlined above.

Note that if the desired location is not flat and level, then adjacent cupboard doors cannot be level on the finished assembly. If the desired location is not flat and level, consider using the adjacent carts as individual units, rather than bolting them together. Otherwise, the site needs to be properly levelled before proceeding.

Consider and plan your desired finished layout. If you have a right side burner shelf, it can only be attached directly to the right side of a barbecue or range unit. Adjoined bbqs and ranges must have independent gas supplies.

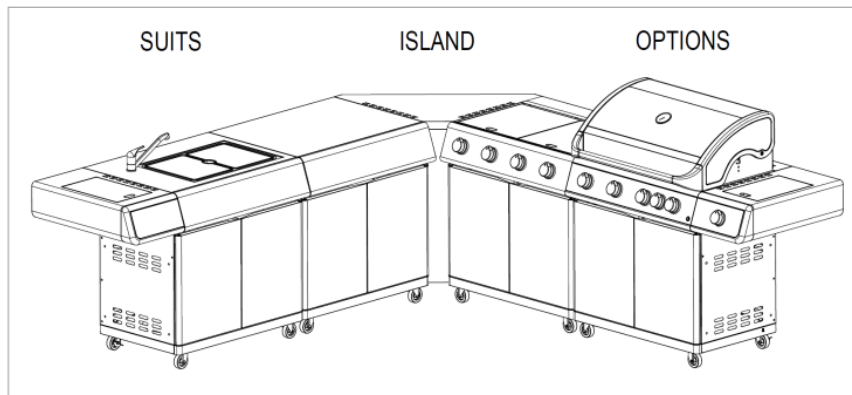
Align the first two adjacent carts at the same height next to each other. Join any additional carts to the assembly one at a time in order.

(a) Bolt the adjacent carts together

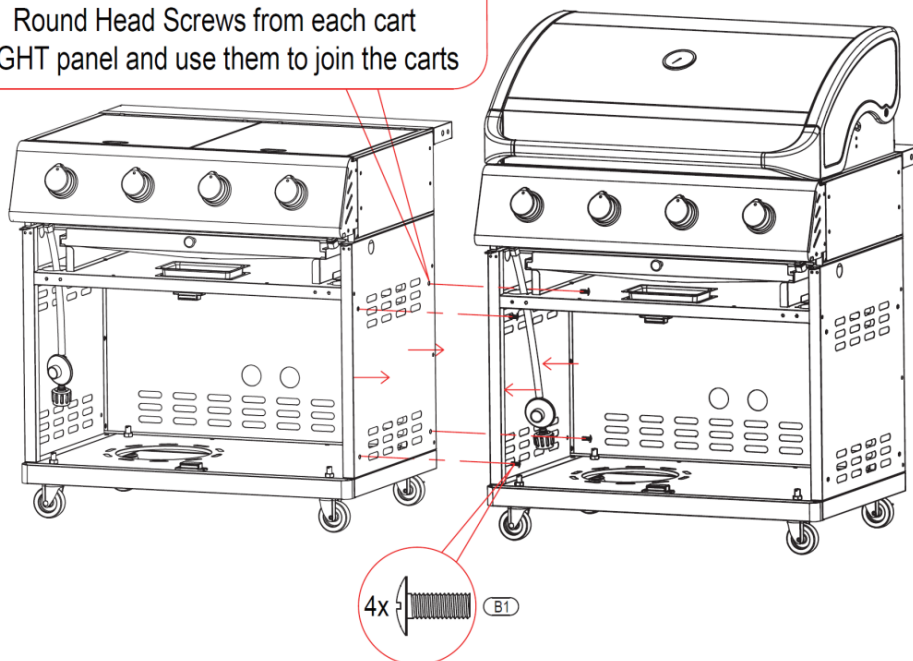
WHAT YOU NEED

4 x M6x15mm Round Head Screws pre-assembled into each cart RIGHT side panel

Join the two carts using **four M6x15mm Round Head Screws** as shown below:



Remove the prefixed 4 x M6x15mm Round Head Screws from each cart RIGHT panel and use them to join the carts



STEP 12 (ALL MODELS):

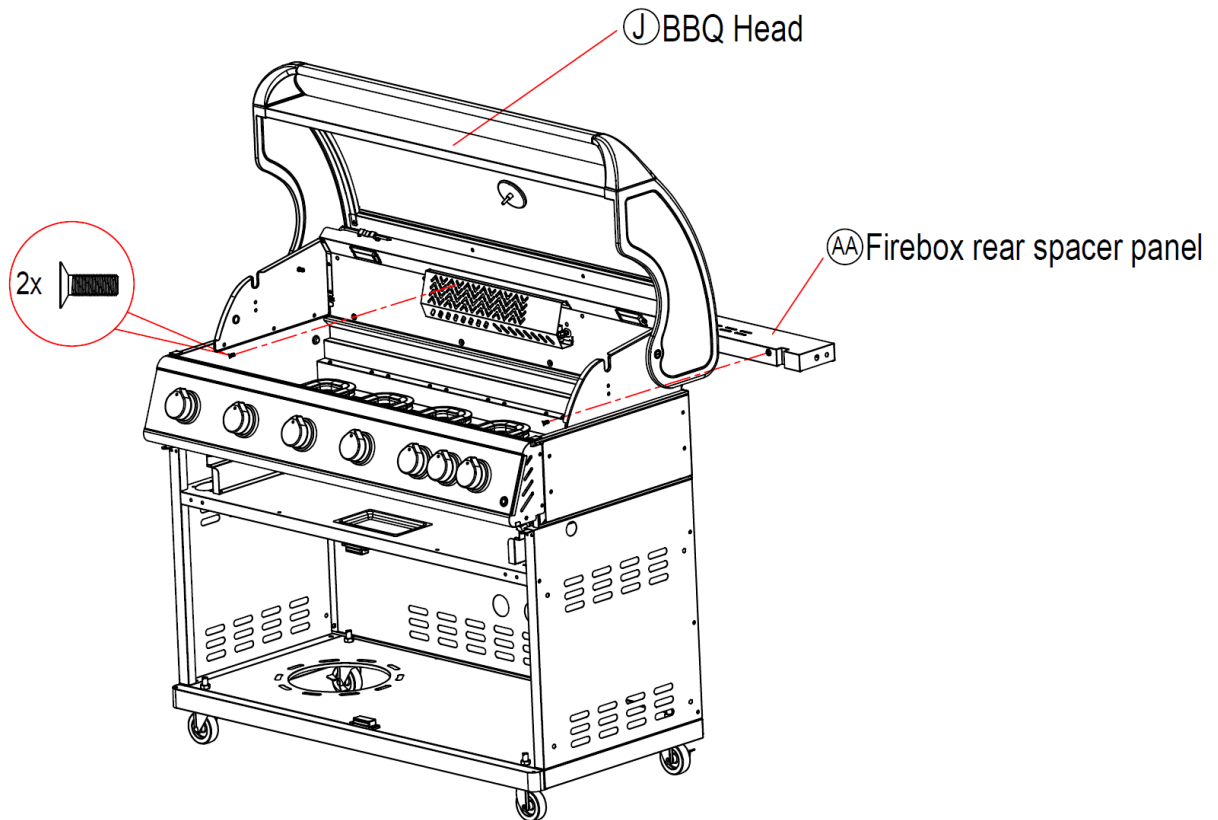
What you need:

1 x (AA) Firebox rear spacer panel (supplied with BBQ HEAD PACK)

2 x M5x12mm Flat Head Screws (supplied with BBQ HEAD PACK)

- (a) Fix the **(AA) Firebox rear spacer panel** in place to the assembly as shown below using **2 x M5x12mm Flat Head Screws**. Make sure it's the same orientation as the picture. Tighten firmly.

M5x12mm--2pcs 



- (b) **Fix the spacer panel support bracket**

(Not required for side burner models, not required if there is an adjacent cart)

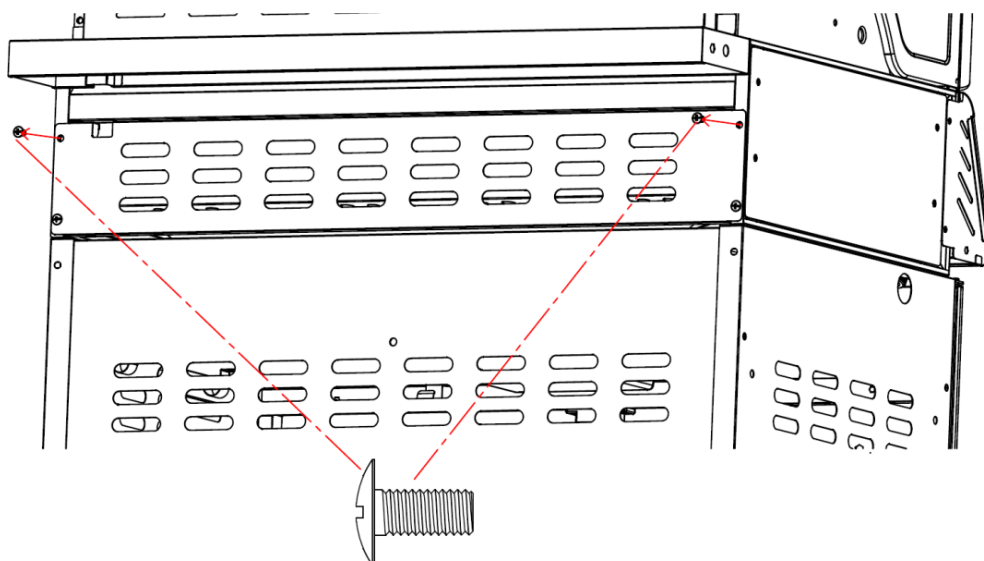
What you need:

1 x spacer panel left support bracket (supplied with BBQ HEAD PACK)

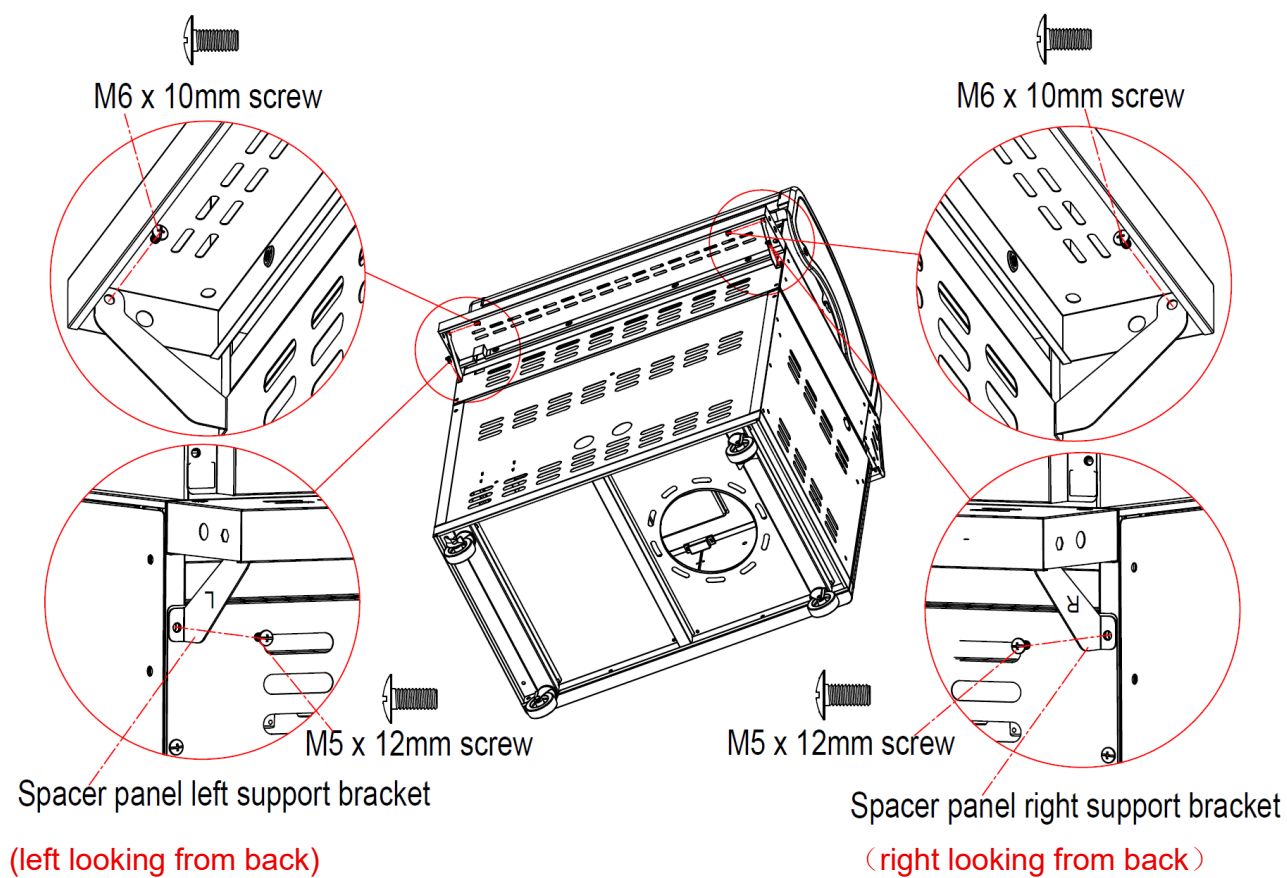
1 x spacer panel right support bracket (supplied with BBQ HEAD PACK)

2 x M6x10mm Round Head Screws (supplied with BBQ HEAD MANUAL)

Lower hole uses existing screw in firebox outer back panel. Upper screw comes with bracket. Brackets are left and right and must fit inside the back spacer panel.



M5 x 12mm screw

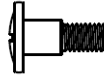


STEP 13 (FOR FOLDING SIDE SHELVES (MCBFOLDT) ONLY:

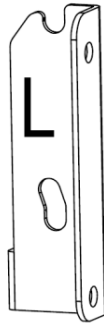
(Skip ahead to STEP 14 page 34 if you have a side burner):

What you need:

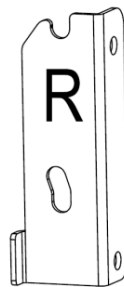
8 x (M6C) crosshead stepped screw



2 x (1) Shelf Left bracket

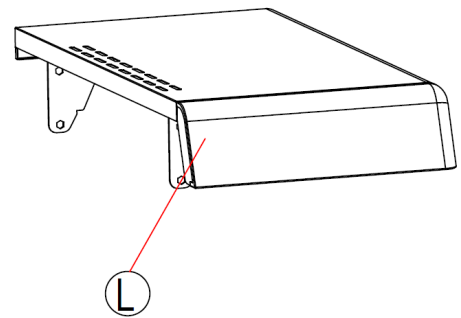
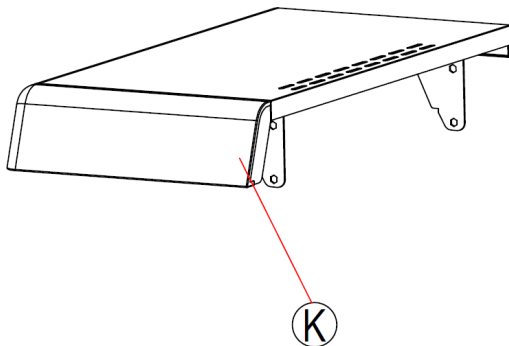


2 x (2) Shelf Right bracket



1 x (K) BBQ Left shelf

1 x (L) BBQ Right shelf



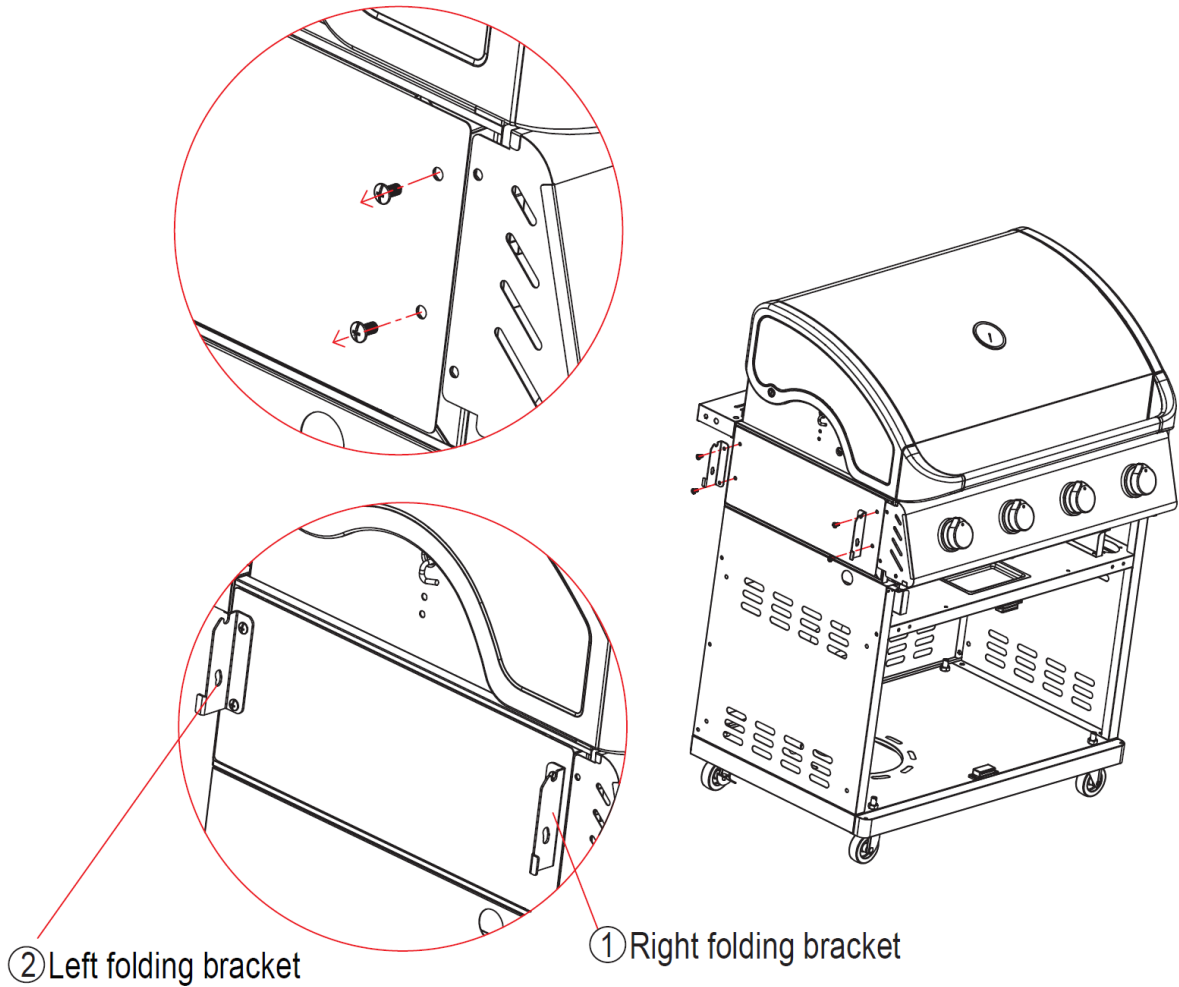
STEP 13-1 (FOR FOLDING SIDE SHELVES ONLY):

WHAT YOU NEED:

1 x (1) Right bracket

1 x (2) Left bracket

- (a) Remove the pre-assembled **4 x M6x15mm Round Head Screws** from one side of the firebox as below.
- (b) Fit into place **2 x M6x15mm Round Head Screws** through each **(1) Right and Left bracket & firebox side panel** into the side of the firebox. Carefully align each folding bracket to the side panel and to the firebox, then tighten the screws firmly.



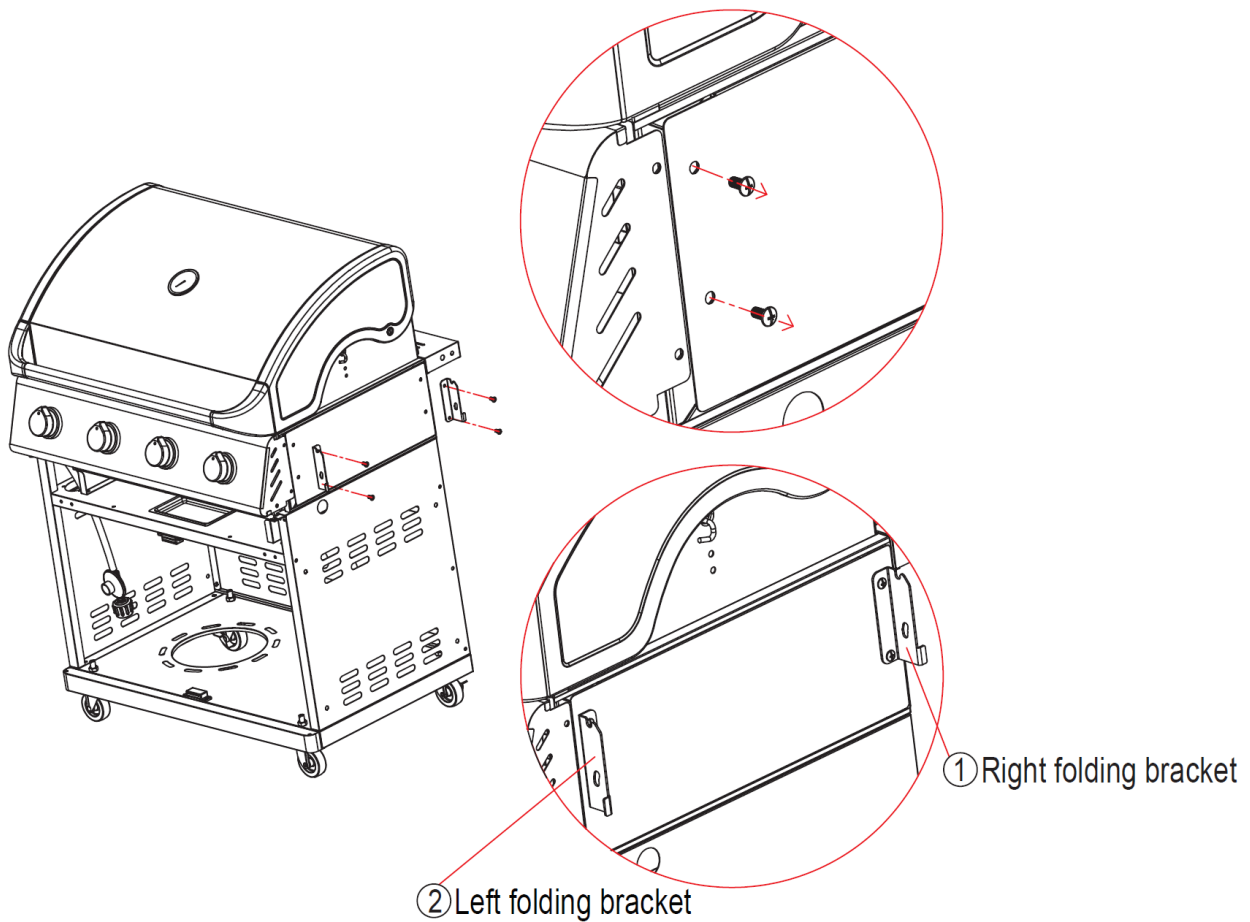
STEP 13-2 (FOR FOLDING SIDE SHELVES ONLY):

WHAT YOU NEED:

1 x (1) Right bracket

1 x (2) Left bracket

- (a) Remove the pre-assembled **4 x M6x15mm Round Head Screws** from other side of the firebox as below.
- (b) Fit into place **2 x M6x15mm Round Head Screws** through each **(1) Right and Left bracket** & firebox side panel into the side of the firebox. Carefully align each folding bracket to the side panel and to the firebox, then tighten the screws firmly.



STEP 13-3 (FOR FOLDING SIDE SHELVES ONLY):

WHAT YOU NEED:

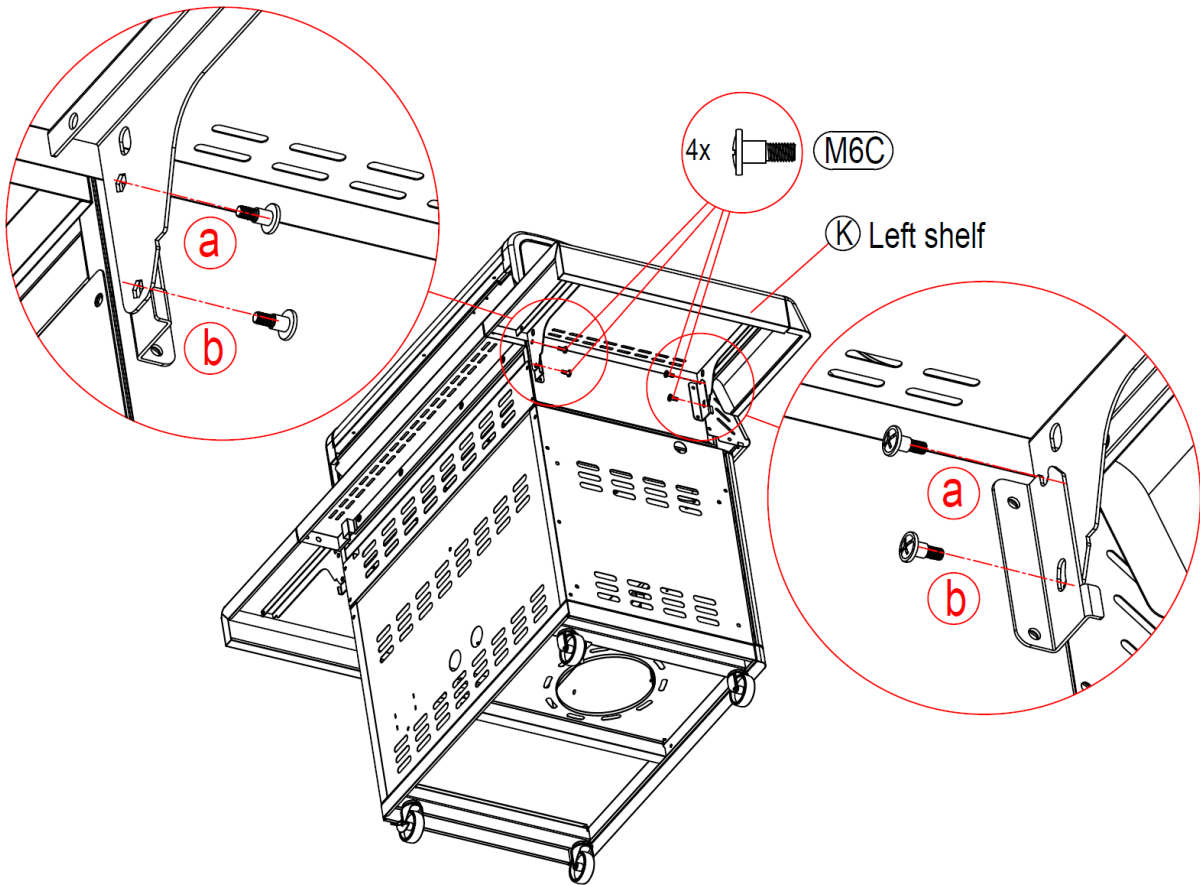
4 x (M6C) crosshead stepped screw

1 x (K) Left shelf

(a) Fit **2 x (M6C) crosshead stepped screw** direct into the side shelf as shown.

(b) Fit into place **2 x (M6C) crosshead stepped screw** through the **bracket** into the **(K) Left shelf** as shown below. Then tighten the screws firmly.

M6 crosshead stepped screw-4pcs  (M6C)



STEP 13-4 (FOR FOLDING SIDE SHELVES ONLY):

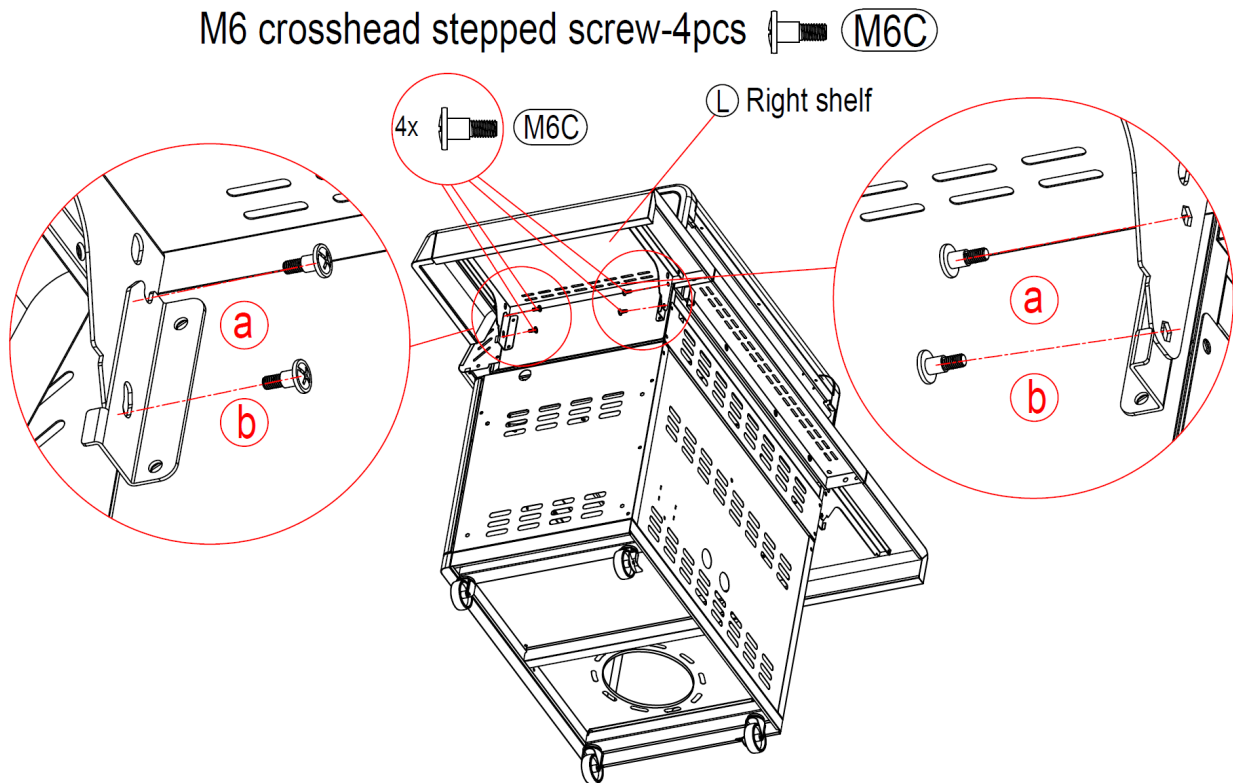
WHAT YOU NEED:

4 x (M6C) crosshead stepped screw

1 x (L) Right shelf

(a) Fit **2 x (M6C) crosshead stepped screw** direct into the side shelf as shown.

(b) Fit into place **2 x (M6C) crosshead stepped screw** through the **bracket** into the **(L) Right shelf** as shown below. Then tighten the screws firmly.



STEP 14 (SIDE BURNER CART MODELS ONLY):

(Skip ahead to STEP 17 if you are not using side shelves)

What you need:

1 x (K) Left shelf

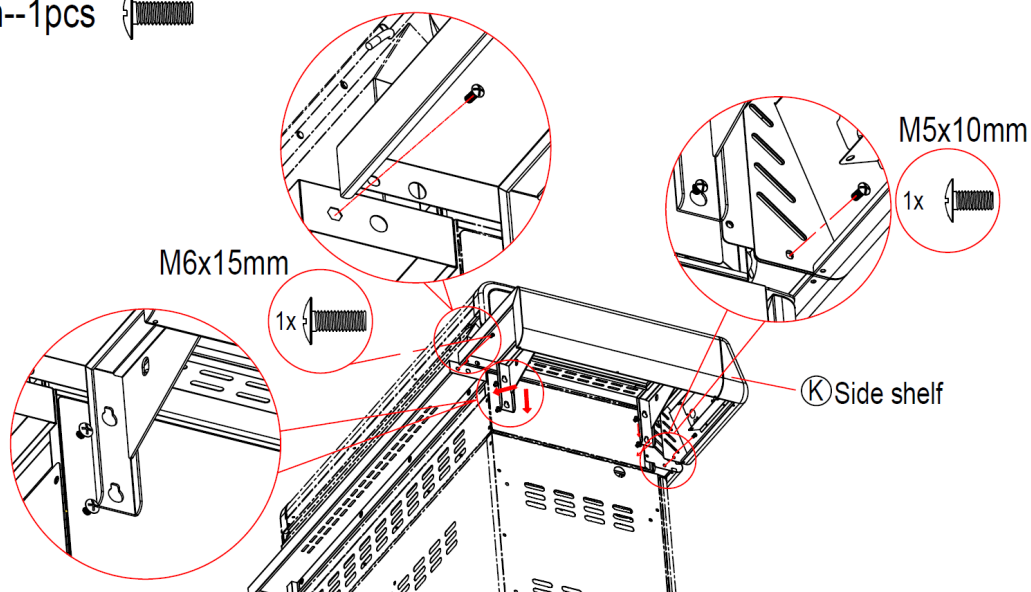
1 x M5x10mm Round Head Screw (supplied with MCPBWST or MCDXBWST PACK)

1 x M6x15mm Round Head Screw (supplied with MCPBWST or MCDXBWST PACK)

- Loosen the pre-assembled 4 x M6x15mm Round Head Screws from the left side of the firebox as below, but leaving 10mm of thread exposed.
- Fit the **(K) Left shelf** onto the loosened screws, taking care to align all the shelf keyholes into place onto the screw. Tighten the screws firmly.
- Fit into place **1 x M5x10mm Round Head Screw** through the front fascia of the shelf into the bbq control panel. Carefully align the side shelf front fascia to control panel, then tighten the screw firmly.
- Fit into place **1 x M6x15mm Round Head Screw** through the side shelf into the firebox rear spacer panel. Carefully align the side shelf to firebox rear spacer panel, then tighten the screw firmly.

M5x10mm--1pcs 

M6x15mm--1pcs 



STEP 15 (SIDE BURNER CART MODELS ONLY):

What you need:

1 x (L) Side burner shelf

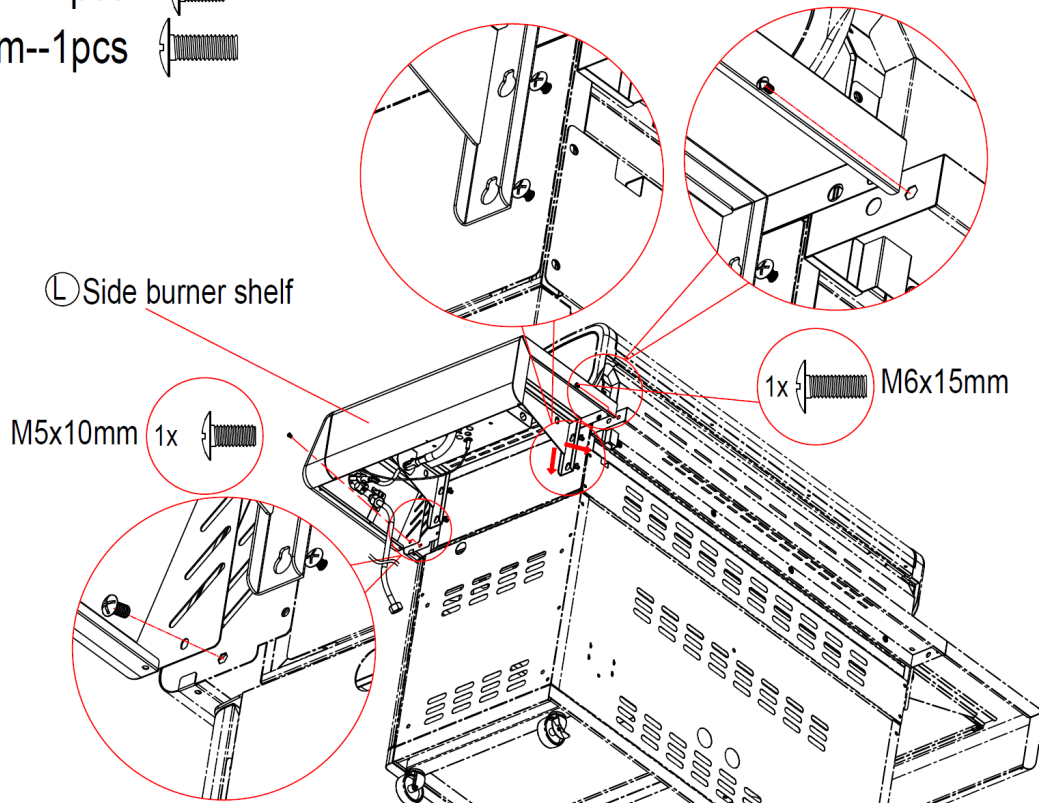
1 x M5x10mm Round Head Screw (supplied with MCPBWST or MCDXBWST PACK)

1 x M6x15mm Round Head Screw (supplied with MCPBWST or MCDXBWST PACK)

- Loosen the pre-assembled 4 x M6x15mm Round Head Screws from the right side of the firebox as below, but leaving 10mm of thread exposed.
- Fit the **(L) Side burner shelf** onto the loosened screws, taking care to align all the shelf keyholes into place onto the screw. Tighten the screws firmly.
- Fit into place **1 x M5x10mm Round Head Screw** through the front fascia of the shelf into the bbq control panel. Carefully align the side burner shelf front fascia to control panel, then tighten the screw firmly.
- Fit into place **1 x M6x15mm Round Head Screw** through the side burner shelf into the firebox rear spacer panel. Carefully align the side burner shelf to firebox rear spacer panel, then tighten the screw firmly.

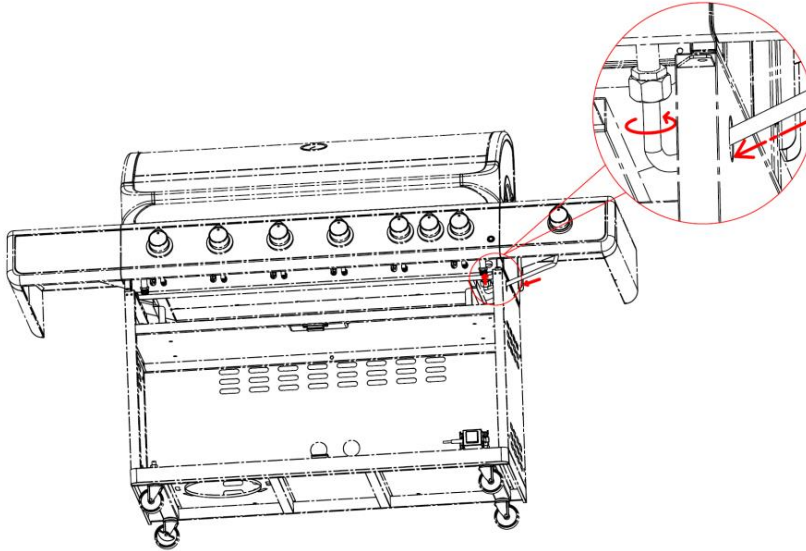
M5x10mm--1pcs 

M6x15mm--1pcs 

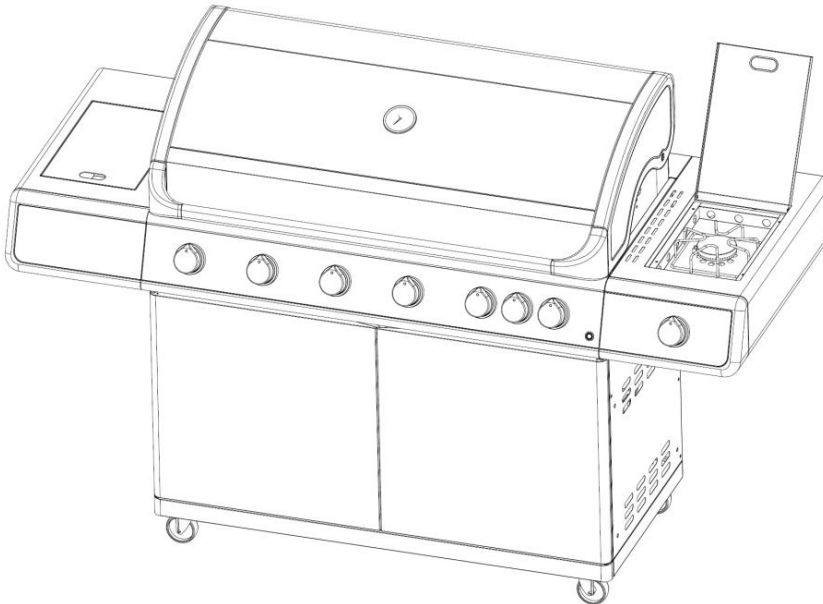


STEP 16 (SIDE BURNER MODELS ONLY):

- (a) The side burner metal hose is factory fitted to the side burner inlet. Thread the side burner hose through the access hole in the cart as shown. Attach it to the right hand side manifold outlet using two spanners, one to hold the manifold steady, one to tighten the nut clockwise. Tighten firmly. Make sure to conduct the leak test as outlined later before first use.



- (b) Open the side burner lid.
Remove the packaging material between trivet and spill tray.
Note that the maximum pot diameter is 270mm.



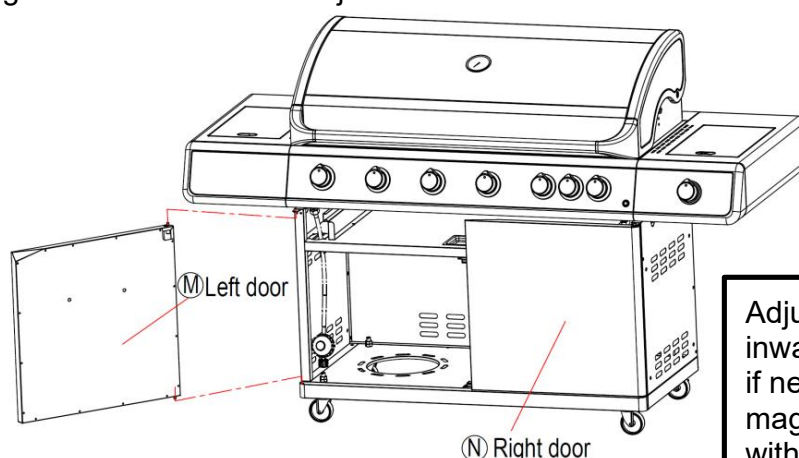
STEP 17 (ALL CART MODELS):

What you need:

1 x (M) Left door

1 x (N) Right door

- (a) Attach the **(M) Left door** and **(N) Right door** by locating the bottom pin into the hole in the bottom shelf, then compress the top pin and release it into the hole in the bracket at the top of the cart side panel.
- (b) The door levels can be adjusted if necessary by adjusting the nut at the door bottom pin to lift or lower the door as required. It may be easier to remove the door again to do this. To remove the door, use a screwdriver to push the top pin down, then tilt the door out and lift upwards.
- (c) Adjusting the castors will also adjust the door levels.



Adjust the magnets inward/outward position if necessary so the magnets just engage with the closed doors.

STEP 18 (ALL CART MODELS):

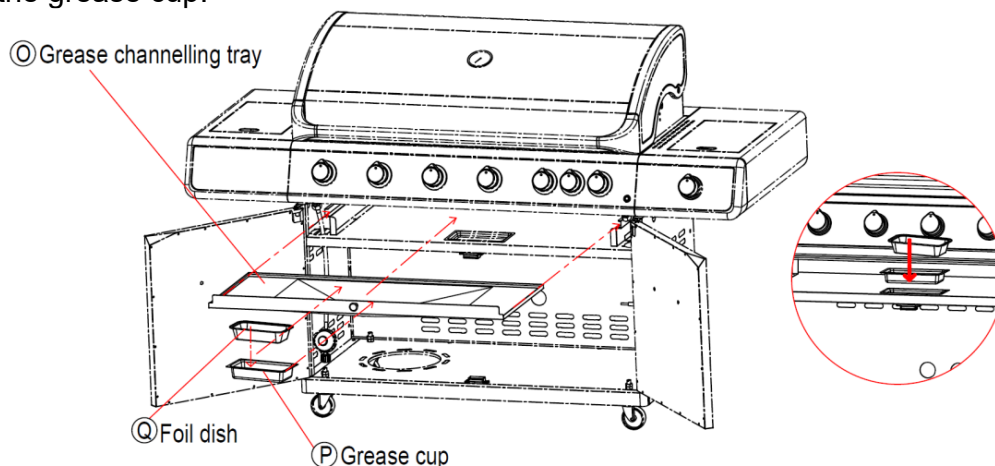
What you need:

1 x (O) Grease channelling tray

1 x (P) Grease cup

1 x (Q) Foil dish

- (a) Fit the **(Q) Foil dish** into the **(P) Grease cup** and locate the grease cup into position in the cabinet top panel as shown.
- (b) Fit the **(O) Grease channelling tray** into the support brackets. Slide it all the way back to the stoppers. It is fitted properly when the hole in the grease channelling tray aligns over the grease cup.



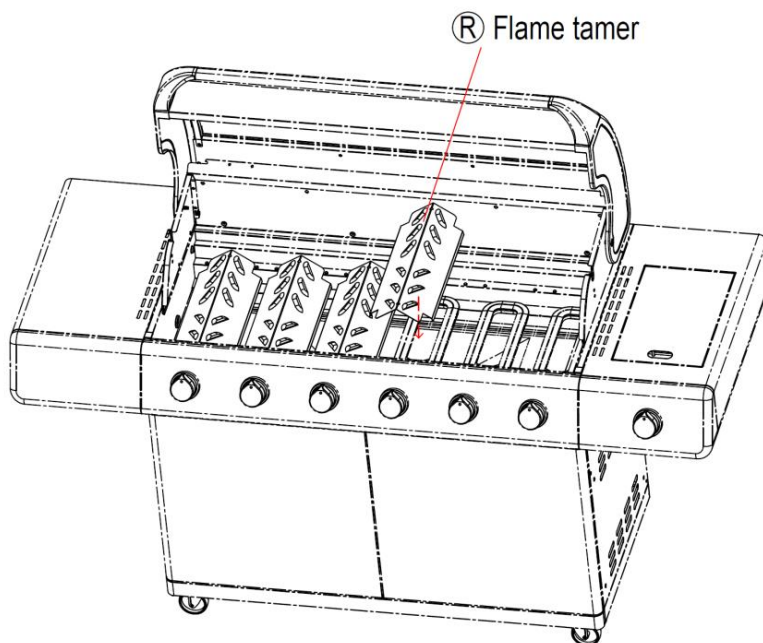
STEP 19 (FOR ALL BBQs):

What you need:

For Classic and Premium ONLY:

2 x (R) Flame tamers (4 pieces for 6 Burner model)

- (a) Insert the **(R) Flame tamers** onto the ledge above the burners (2pcs for 4 burners, 4pcs for 6 burners) on the left side of the barbeque as shown. The cooking grills will go above the flame tamers. There is no need for flame tamers under the hotplate.

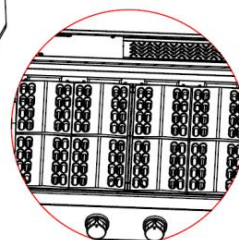
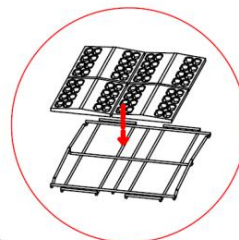
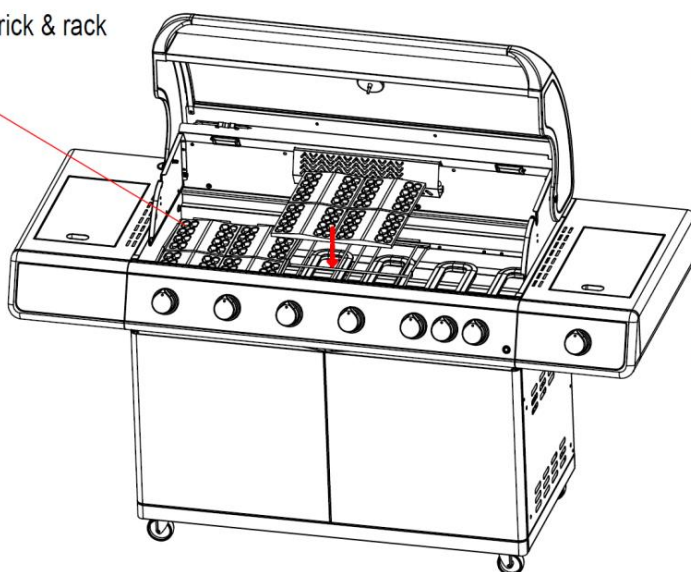


For Deluxe ONLY:

1 x (R) Ceramic bricks & rack (2 sets for 6 Burner model)

- (b) Insert the **(R) Ceramic bricks & rack** onto the ledge above the burners on the left side of the barbeque as shown. The cooking grills will go above the ceramic bricks & rack. There is no need for ceramic bricks & rack under the hotplate.

(R) Ceramic brick & rack



STEP 20 (FOR ALL BBQs):

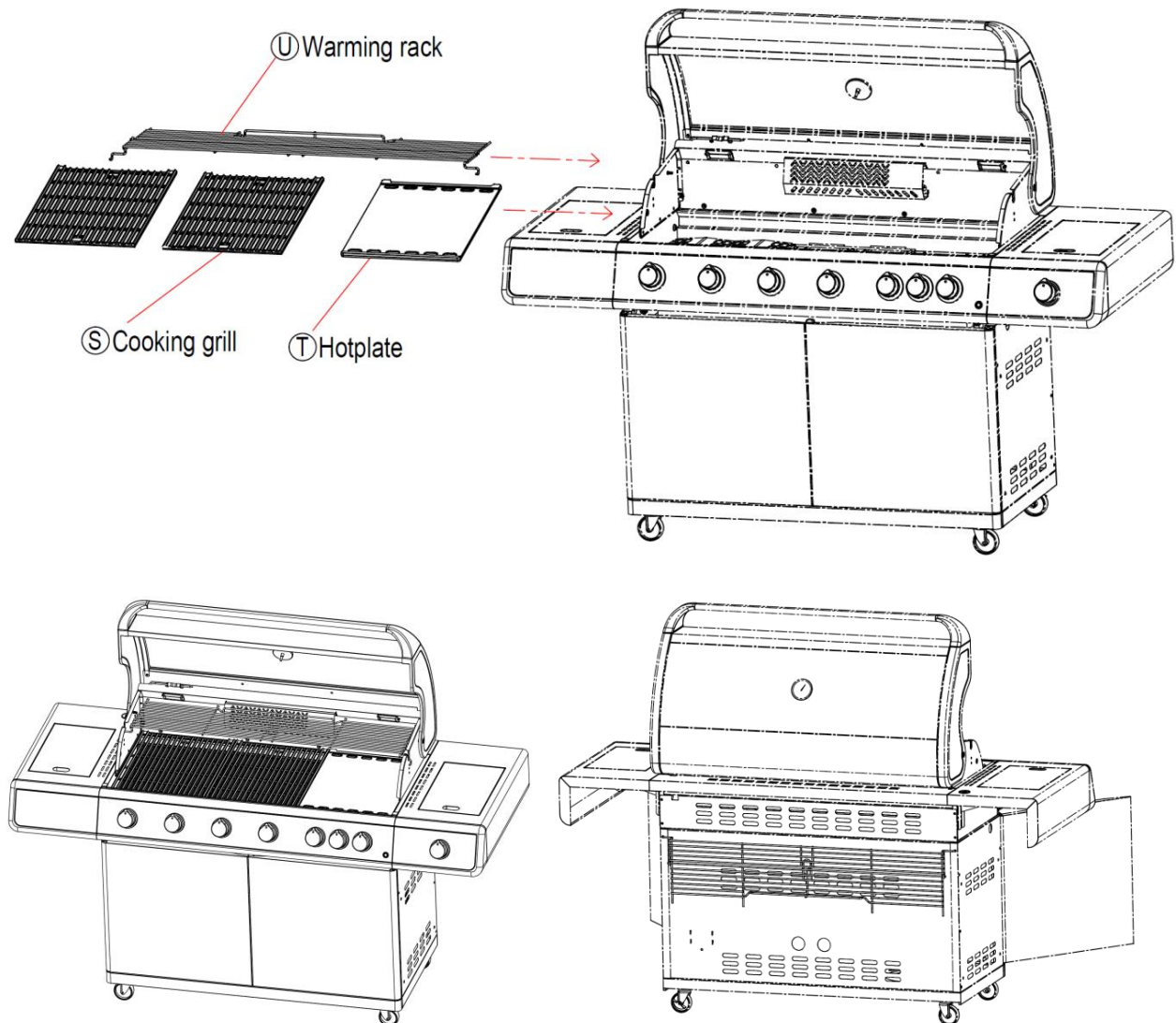
What you need:

2 x (S) Cooking grills

1 x (T) Hotplate

1 x (U) Warming rack

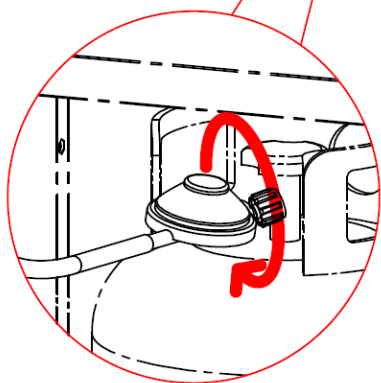
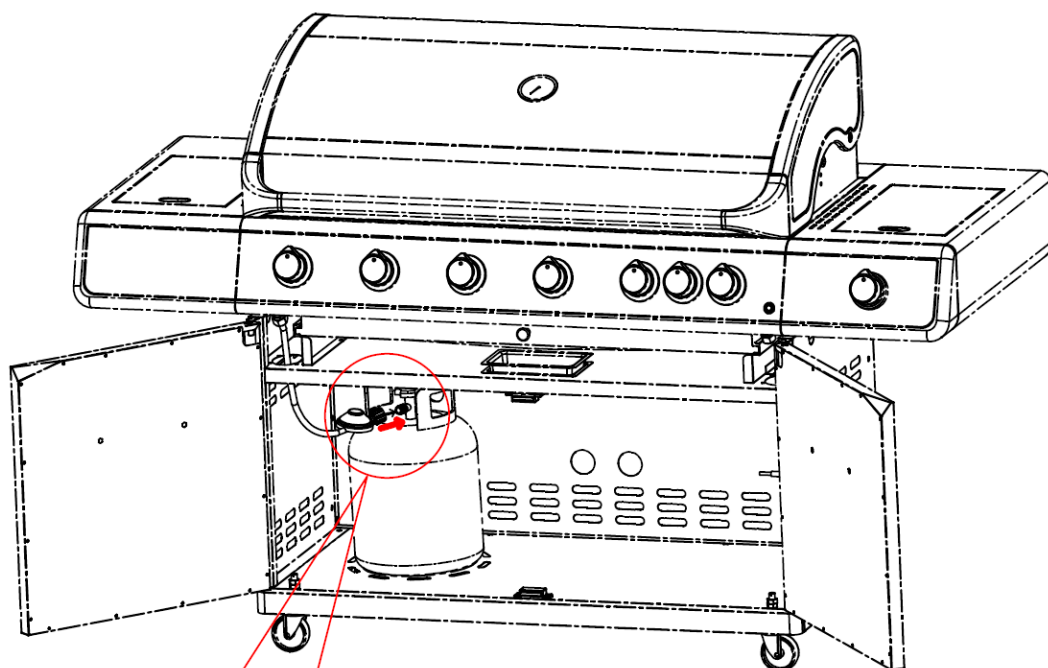
- (a) Fit the **2 x (S) Cooking grills** onto the ledge above the flame tamers on the left side as shown.
- (b) Fit the **(T) Hotplate** into place on the right side of the barbeque as shown at the same height level as the cooking grills. Additional hotplates and grills and flame tamers can be purchased to change the mix. Grills must have a flame tamer underneath them. Always follow the warnings on the appliance when cooking with the hood closed.
- (c) Fit the **(U) Warming rack** into place into the holes in the back windshield of the bbq and resting on the cutouts in the side windshields as shown. When the warming rack is not required, for cart models, it can hang out of the way on the back of the bbq as shown below. The warming rack can fold to adjust the cooking configuration.
- (d) To adjust the cooking height grills refer to page (57) How to adjust the grill and hotplate height.



STEP 21 (FOR ALL BBQs):

This barbeque is supplied with a factory fitted safety LCC27 hose and regulator. That is the correct version for ULPG use. The gas cylinder used must be an LCC27 version with external thread on the cylinder outlet.

This barbeque is suitable for use with 4KG to 9KG LCC27 LPG cylinders. Fill and leak check the cylinder before fitting it into the well in the left side of the bottom shelf of the barbeque. Take the hose and regulator that came with the barbeque, and connect the regulator end of the hose to the gas cylinder. You won't need a spanner here. Just turn the fitting in a clockwise direction and hand tighten as much you can. This should seal it sufficiently. Conduct a leak test with soapy water solution before use. **See details on page 53.**



**TIGHTEN FIRMLY
CLOCKWISE**



**Conduct a leak test.
See page 53.**

ASSEMBLY INSTRUCTIONS FOR BUILD-INS:
FOR CART MODELS SKIP AHEAD TO STEP 29 PAGE 47.

STEP 22 (FOR BUILD-IN BBQs ONLY):

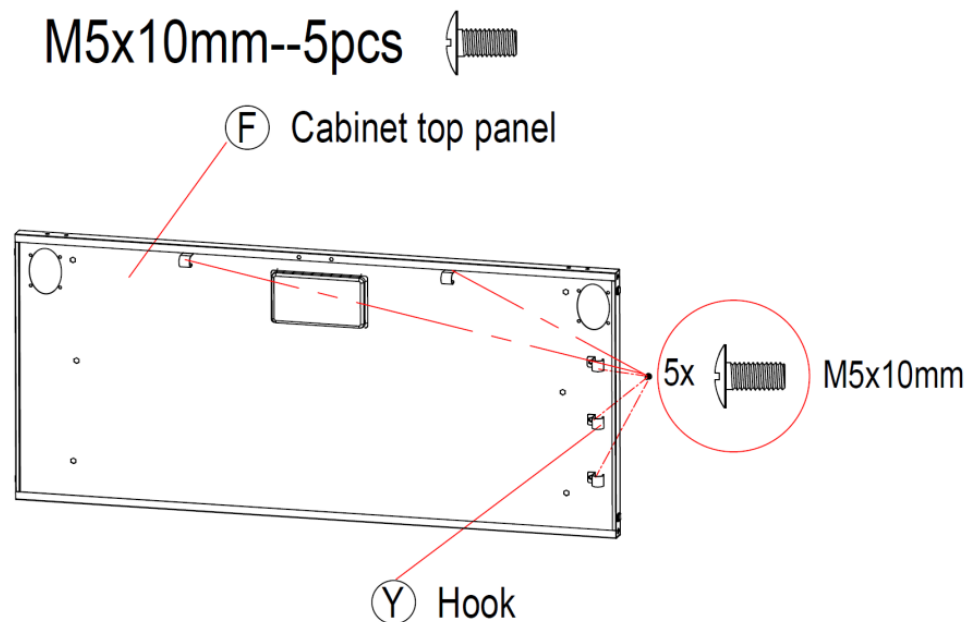
WHAT YOU NEED

1 x (F) Cabinet top panel (please note that this panel is packed in the BBQ carton)

5 x (Y) Hook (supplied with BBQ HEAD PACK)

5 x M5x10mm screws (supplied with BBQ HEAD MANUAL)

Assemble **5 x (Y) Hook** onto the underside of the **(F) Cabinet top panel**, each with **1 x M5x10mm screw** as shown.



STEP 23 (FOR BUILD-IN BBQs ONLY):

What you need:

1 x (F) Cabinet top panel (please note that this panel is packed in the BBQ carton)

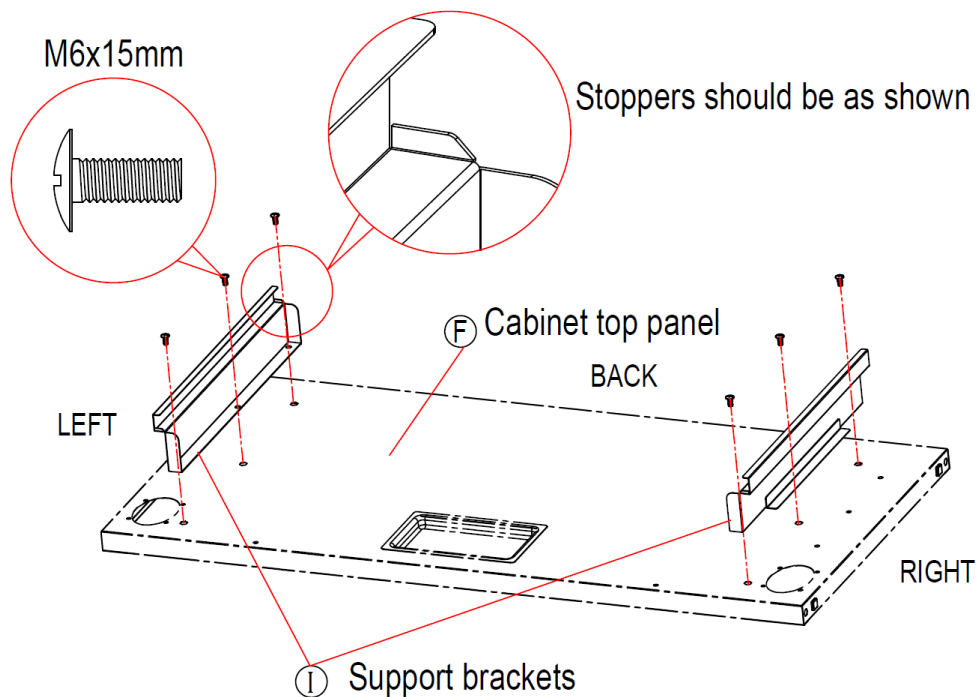
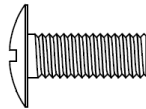
2 x (I) Support brackets

6 x M6x15mm Round Head Screws (supplied with BRBIKT PACK)

1 x (O) Grease channelling tray

- (a) Fix the **2 x (I) Support brackets** in place as shown below using **6 x M6x15mm Round Head Screws**. Make sure they are the same orientation as the picture. Tighten firmly. Check that brackets are correctly positioned by fitting the **(O) Grease channelling tray** into position, then remove it again at this stage.

M6x15mm--6pcs



STEP 24 (FOR BUILD-IN BBQs ONLY):

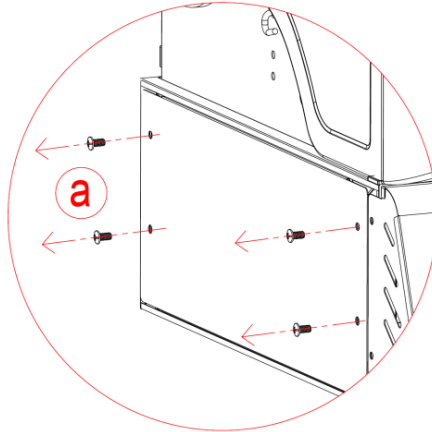
What you need:

1 x (J) BBQ head

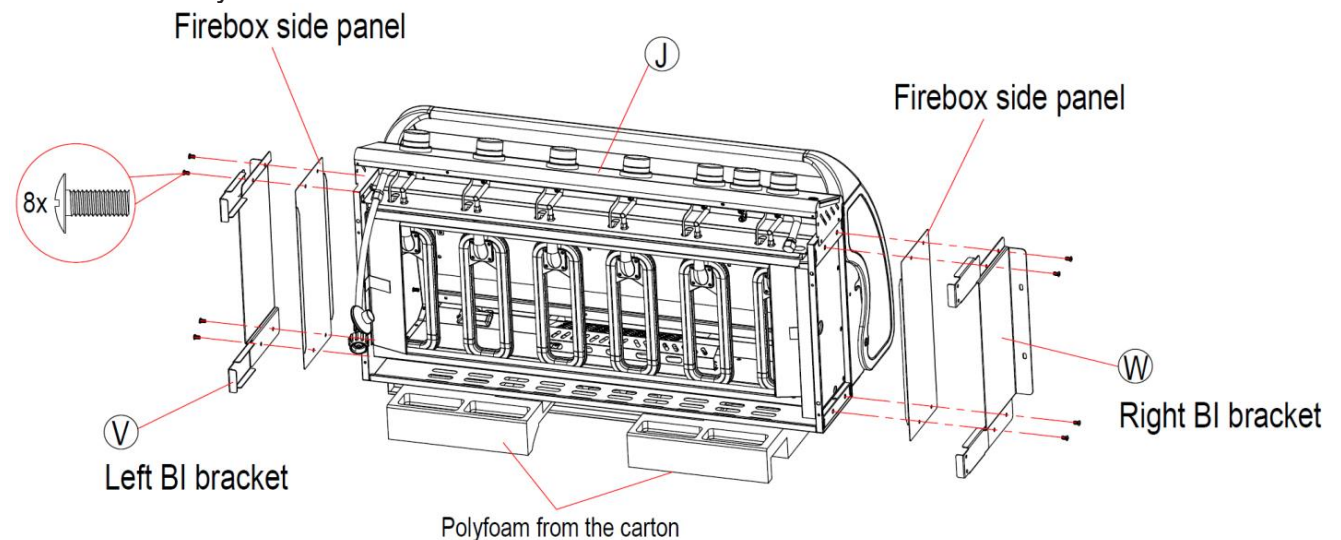
1 x (V) Left BI bracket

1 x (W) Right BI bracket

- (a) Remove the pre-assembled **8 x (B1) M6x15mm Round Head Screws** from both sides of the firebox as below. Keep the screws for the next step. Remove the firebox side panels, keep the panels aside for the next step.



- (b) Make sure that the **(J) BBQ head** with all loose contents removed is laid carefully on its back on top of the polyfoam end caps from the carton as shown below.
- (c) Undo the twist tie to release the hose and regulator assembly from its transport position.
- (d) Attach the **(V) Left BI bracket** and **Firebox side panel** to the left side of **(J) BBQ head** using the **4 x M6x15mm Round Head Screws** as shown below. Tighten the screws firmly.
- (e) Attach the **(W) Right BI bracket** and **Firebox side panel** to the right side of **(J) BBQ head** using the **4 x M6x15mm Round Head Screws** as shown below. Tighten the screws firmly.



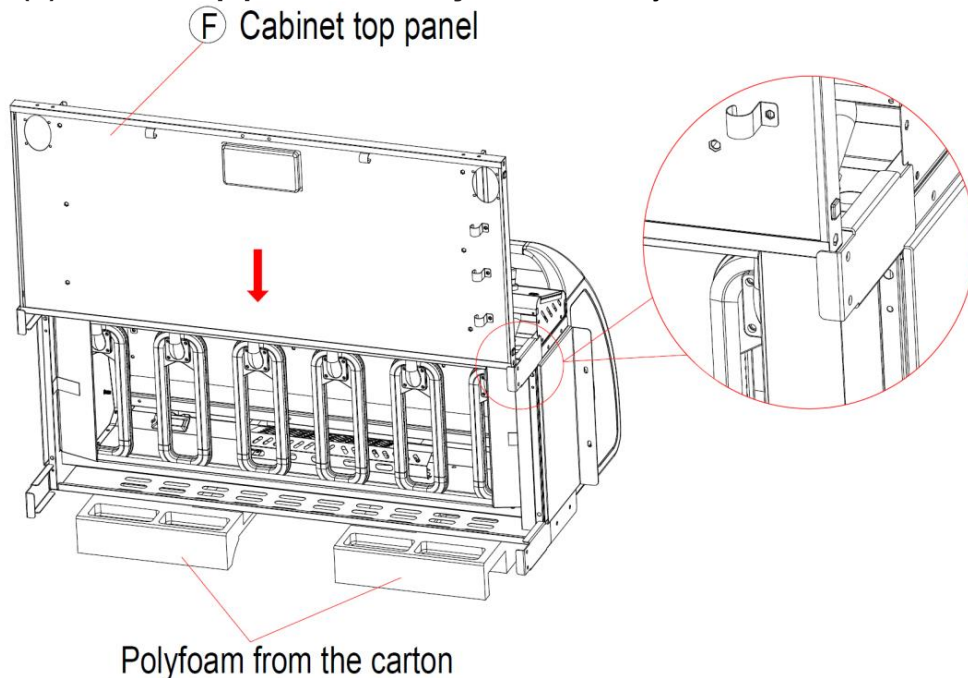
STEP 25 (FOR BUILD-IN BBQs ONLY):

What you need:

1 x (F) Cabinet top panel assembly from Step 23

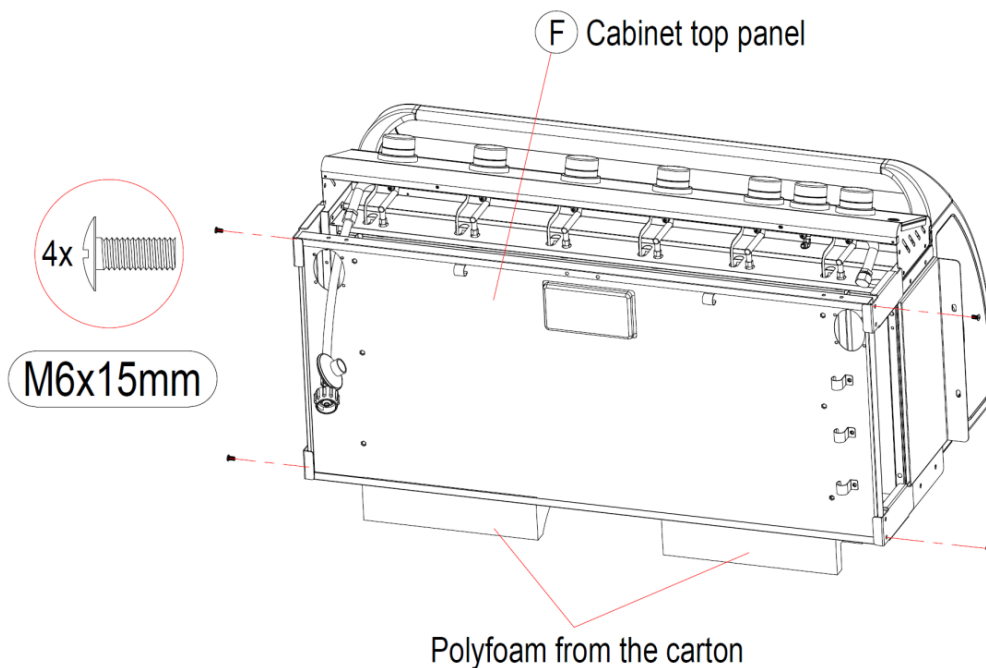
4 x M6x15mm Round Head Screws (supplied with BRBIKT PACK)

(a) Insert the (F) Cabinet top panel assembly into assembly as shown below.



(b) The hose and regulator needs to be guided through the hole in the left side of the cabinet top panel as shown below.

(c) Attach the (F) Cabinet top panel to BI brackets as shown using 4 x M6x15mm Round Head Screws. Tighten the screws firmly.



STEP 26 (FOR BUILD-IN OPTIONAL FRONT FLAP ONLY):

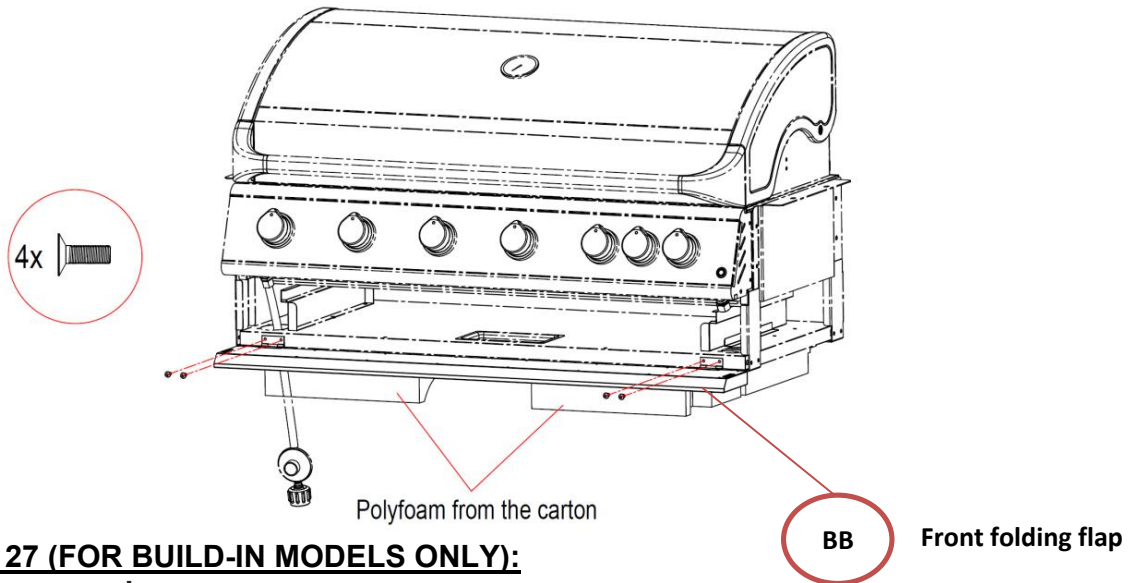
What you need:

4pcs x M4x12mm Flat Head Screws (supplied with Folding Front Flap pack)

1 x (BB) Front folding flap

(a) Attach the **(BB) Front folding flap** to cabinet top panel as shown using **4pcs x M4x12mm Flat Head Screws**.

M4x12mm--4pcs 



STEP 27 (FOR BUILD-IN MODELS ONLY):

What you need:

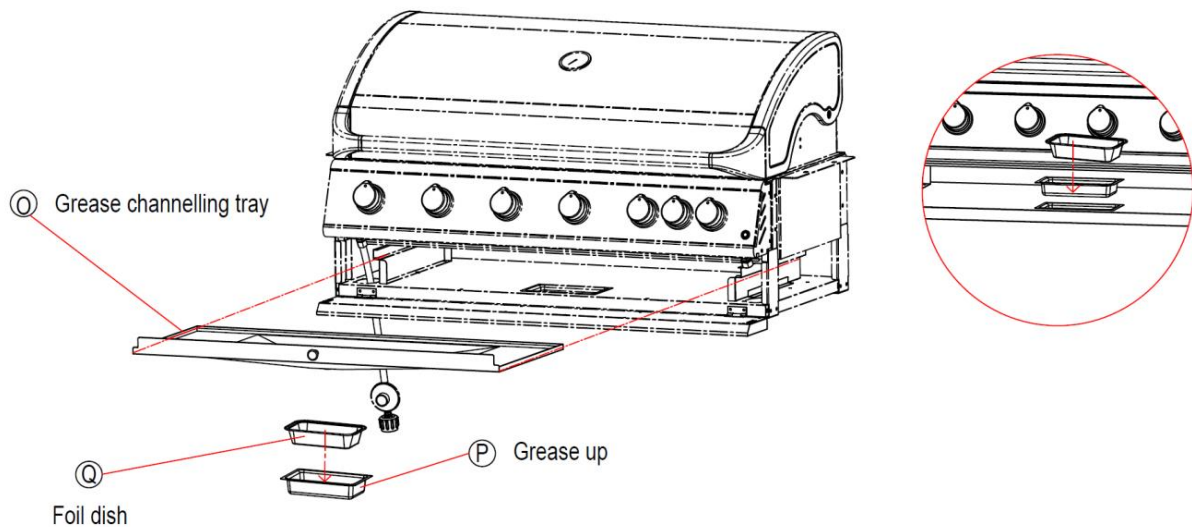
1 x (O) Grease channelling tray

1 x (P) Grease cup

1 x (Q) Foil dish

(a) Fit the **(Q) Foil dish** into the **(P) Grease cup** and locate the grease cup into position in the cabinet top panel as shown.

(b) Fit the **(O) Grease channelling tray** into the support brackets. Slide it all the way back to the stoppers.



STEP 28 (FOR BUILD-IN MODELS ONLY):

(Optionally fitting the rear spacer panel)

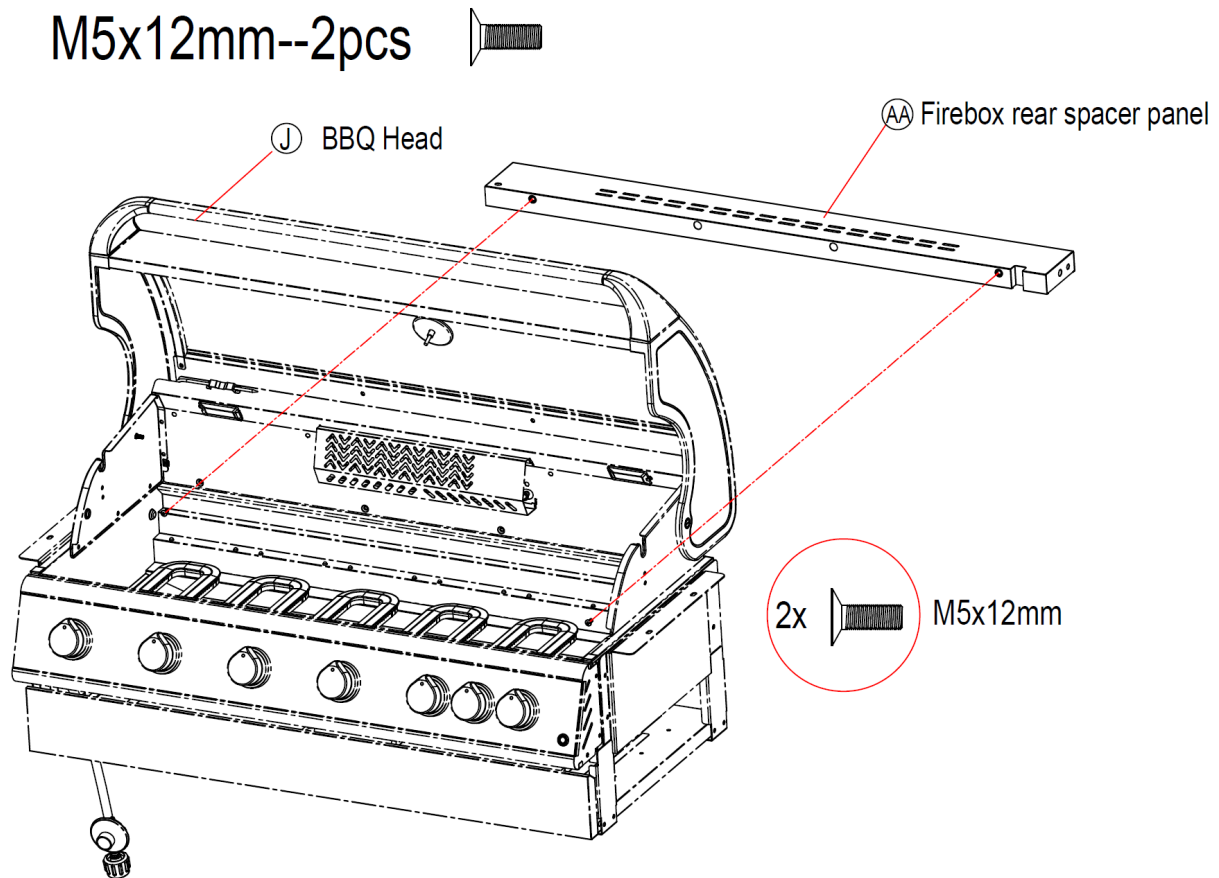
It is recommended to fit the rear spacer panel unless space is restricted.

What you need:

1 x (AA) Firebox rear spacer panel

2 x M5x12mm Flat Head Screws (supplied with BBQ HEAD MANUAL)

(b) Fix the **(AA) Firebox rear spacer panel** in place to the assembly as shown below using **2 x M5x12mm Flat Head Screws**. Make sure it's the same orientation as the picture. Tighten firmly.

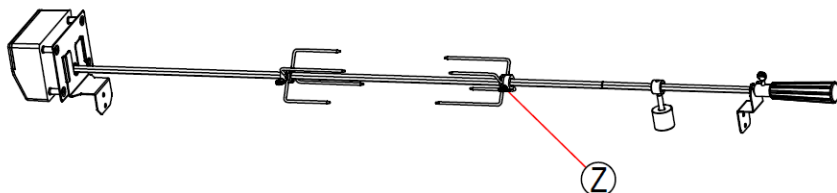


FOR BUILD IN MODELS NOW COMPLETE STEPS 19, 20, 21. THEN SKIP AHEAD TO STEP 29.

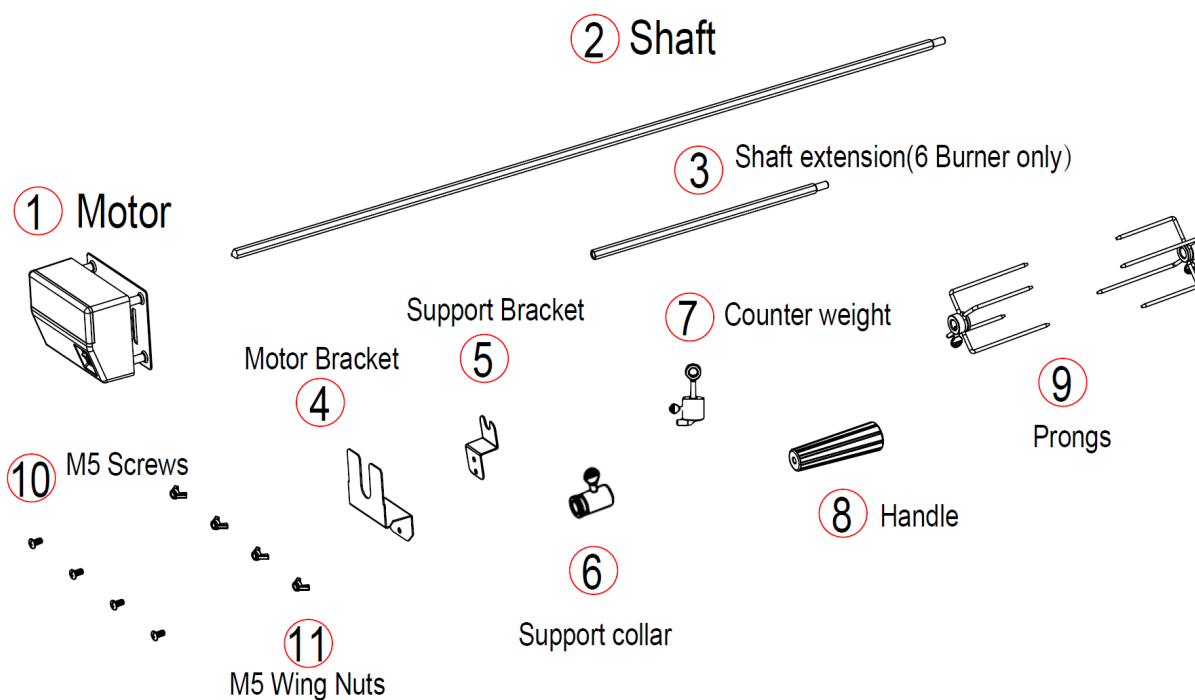
STEP 29 (FOR DELUXE MODEL BBQs ONLY): Attach the Rotisserie Kit

What you need:

1 x (Z) Rotisserie kit



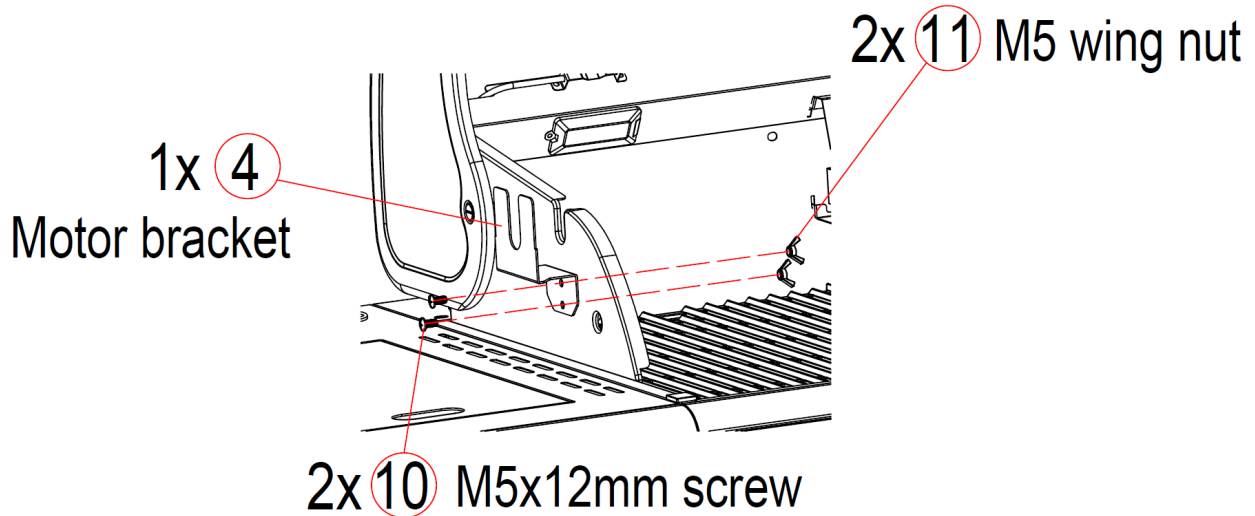
Contents list:



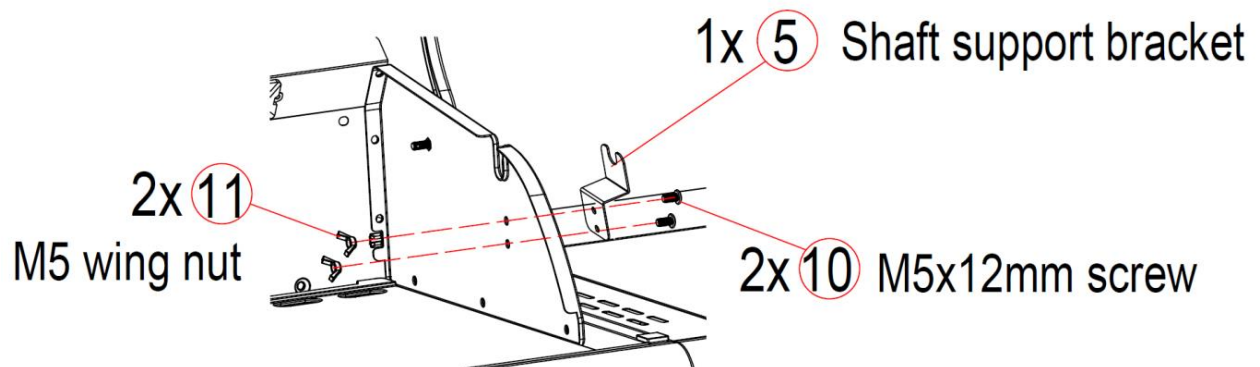
Note: The 240V adaptor is packed inside the motor battery compartment.

STEP 29-1 (FOR DELUXE MODEL BBQs ONLY):

- (a) Fix the **(4) Motor bracket** to left wind shield as shown below using **2 x (10) M5 x 12mm screws** and **2 x (11) M5 wing nuts**, Tighten firmly.



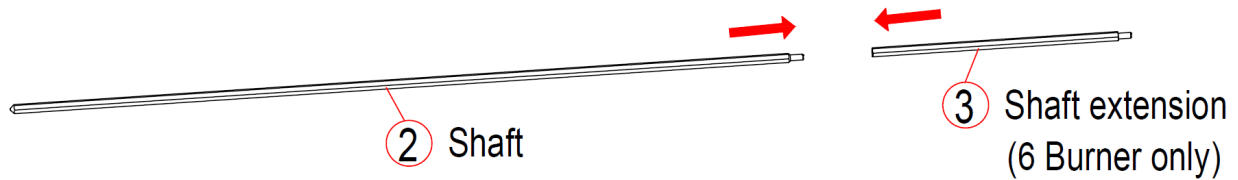
- (b) Fix the **(5) support bracket** to right wind shield as shown below using **2 x (10) M5 x 12mm screws** and **2 x (11) M5 wing nuts**, Tighten firmly.



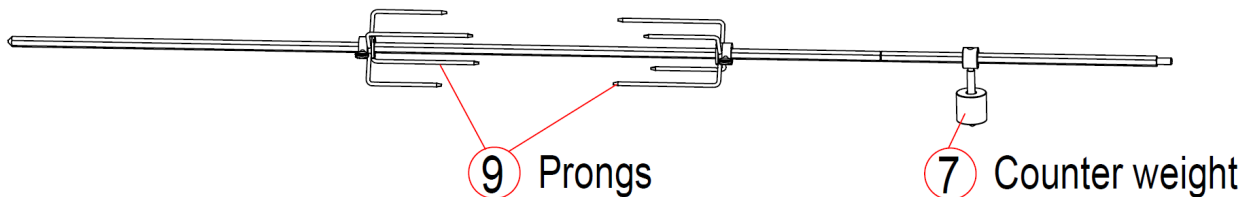
STEP 29-2 (FOR DELUXE MODEL BBQs ONLY):

FOR DELUXE MODEL 6B:

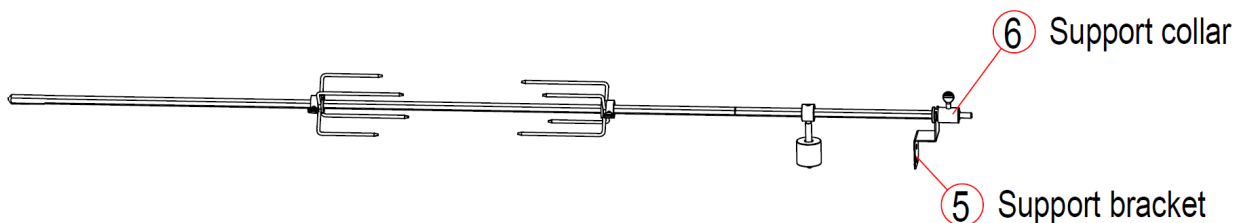
- (a) Attach the **Shaft Extension (3)** to the **Shaft (2)** as shown below. Tighten firmly used two spanners.



- (b) Attach the **2 x Prongs (9)** and **Counter Weight (7)** to the **Shaft (2)** as shown below. (For cooking, the food will be secured onto the shaft between the two prongs).



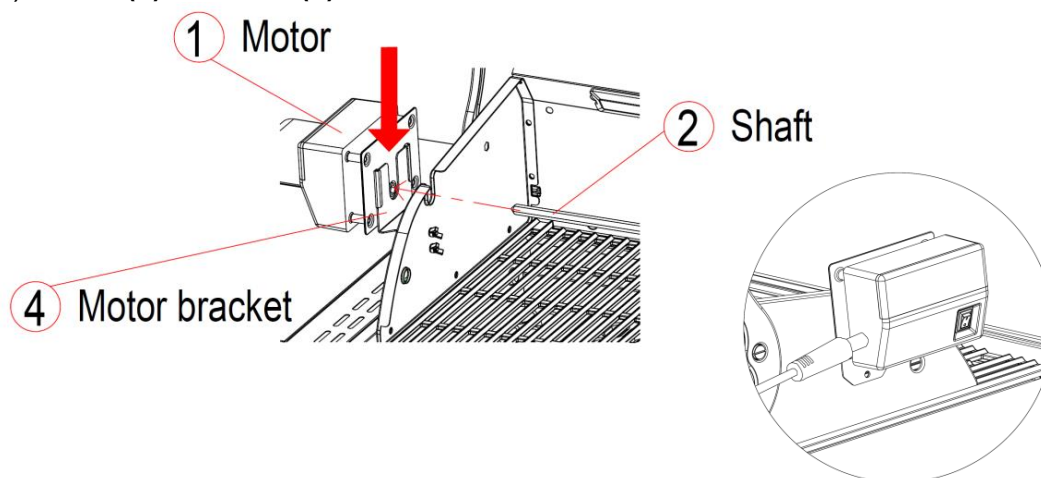
- (c) Fit the **Support collar (6)** onto the shaft as shown below. Ensure the wing screw is towards the handle end of the shaft. Fit the shaft assembly into the bbq, making sure that the Support collar engages onto the Support bracket.



- (d) Use the handle to assist holding the complete assembly when adding or removing food from the bbq. Remove the handle for cooking.

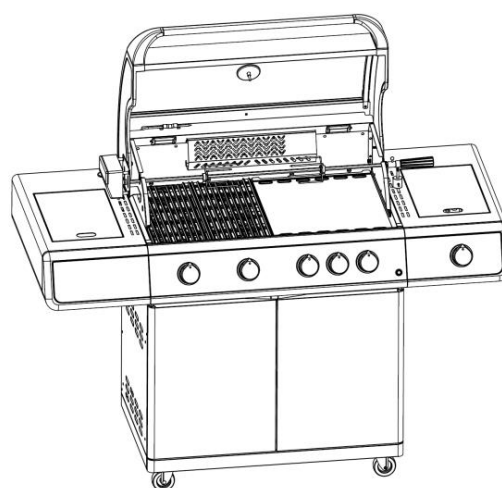
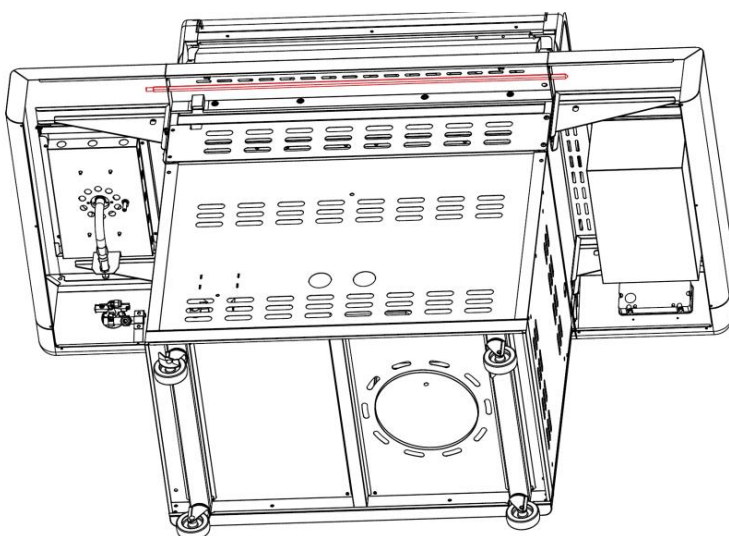
Refer to “Using the Deluxe 4B and 6B rear burner and rotisserie” page 64 for guidance on rotisserie cooking.

(e) Fit the (1) **Motor** to (4) **the Motor bracket**, then fit the shaft into the motor as shown.



The **DC Motor** can be powered with two D-Cell batteries (not included), otherwise, remove the batteries and connect the **Motor 240V Adaptor** (packed inside the motor battery compartment) to the motor. Follow all safety precautions with the adaptor to keep it safe and dry and away from hot surfaces. Use only outdoor power extension cords and safe circuits.

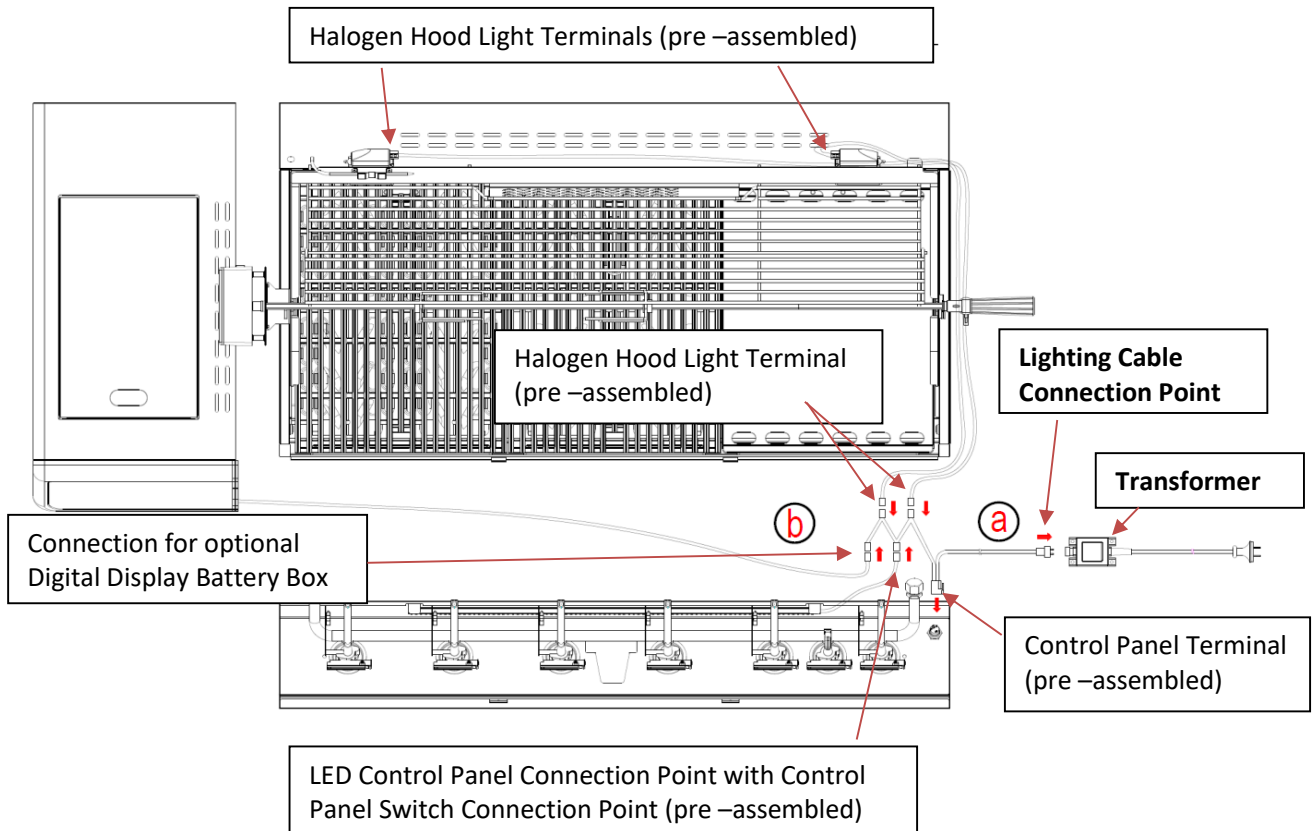
If using the rotisserie, first remove the warming rack. For cart models, the warming rack can be stored when not in use, by attaching it to the back of the cart. For cart models, the rotisserie shaft can be stored when not in use on the back of the cart. When required, assemble the Rotisserie as shown below. The handle should be removed during cooking. The support collar fits into the right windshield as shown and should be tightened to the shaft to prevent the shaft from dislodging from the motor. If the shaft has multiple sections, they should be **very** firmly tightened to each other using two spanners to prevent the two parts accidentally separating during use. Ensure that food on the rotisserie is properly balanced and rebalanced if necessary during cooking. Optional extra counterbalances are available if required. It is not recommended to exceed 4kg total load on the rotisserie shaft.



See diagram store prongs and handle in a safe place

STEP 30 (FOR DELUXE MODELS ONLY): Joining the lighting connection points.

- (a) Pass the electric cables and cable sheath through the rubber grommet in the cart top panel right side.
- (b) Track the cable sheath onto the hooks under the right side of the cart top panel.
- (c) Connect the lighting cable to the transformer.
- (d) If you purchased an optional digital display panel, you can connect the power cable for the digital display battery box to the available outlet from the transformer. Track the cable onto the hooks on the underside of the front of the cart top panel. The batteries can stay in place, but best to remove them if they won't be used for several months.



DO NOT CONNECT TO GAS SUPPLY YET!

The Control panel push button switches the Halogen hood lights and the control panel LED lights on and off. If there are any problems, check the power supply, check the connections, try the push button switch again. Troubleshooting guide at the back of this manual has details on replacing bulbs and LEDs.

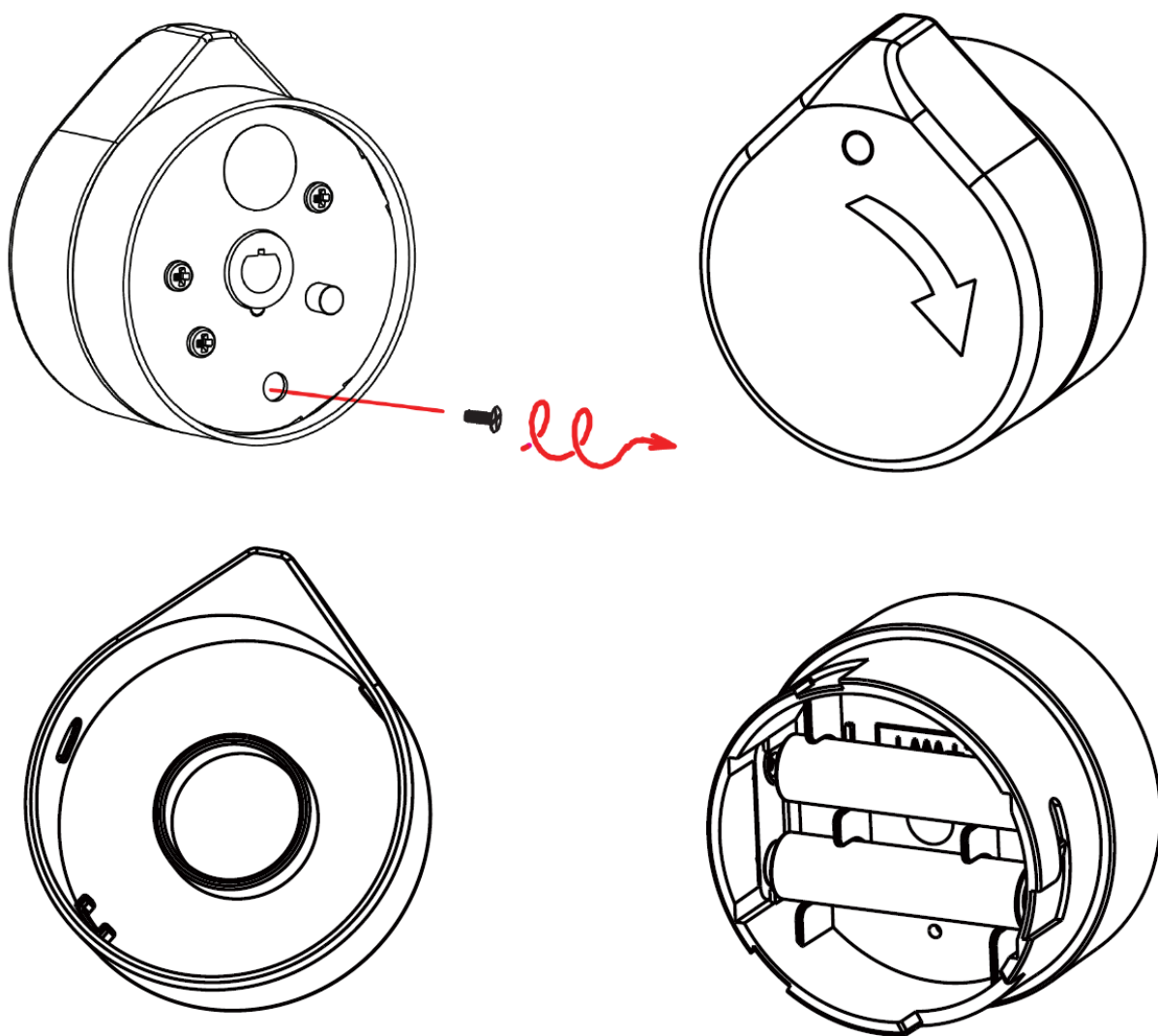
STEP 31 (FOR PREMIUM AND DELUXE MODELS ONLY):

To install or change the batteries

Each knob uses two AAA batteries (not included).

- (a) Remove the knob from the shaft by pulling it firmly away from the bbq.
- (b) Remove the single locking screw as shown at the back of the knob.
- (c) Twist the black part of the knob firmly clockwise to access the battery compartment.
To re-assemble the knob, align the two halves of the knob and twist the black part of the knob anticlockwise until it clicks into place.
- (d) Replace the single locking screw.

ENSURE THE LOCKING SCREW IS FIRM BUT NOT OVERTIGHTENED.



Remove the batteries if not using the bbq for extended periods.

Safety leak testing

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 gas cylinder **ON** by rotating the control valve handle anti-clockwise. If you have a wall connection, ensure the bayonet fitting is connected and the stop valve opened.

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.
- **NEVER** use a flame to test for leaks.

With a portable gas cylinder, you can also check for leaks more easily and more thoroughly using a gas gauge, available at your store of purchase. Pressure the system, close the cylinder valve and check that the needle reading does not fall which indicates a gas leak.

If a gas leak is found, turn **OFF** the gas supply and barbeque control valves. **DO NOT** use the bbq until the leak is resolved. Check again for leaks periodically and whenever a refilled or swapped gas cylinder is fitted.

Lighting the bbq

Lighting the barbeque is easy, but must be done with due care. Ensure to start with all the control knobs in the **OFF** position. Make sure that the gas is turned on at the supply. Also, if your barbeque has a roasting hood or side burner, ensure that the hoods and lids are open and up. Note carefully that failure to follow the lighting procedures correctly can lead to a hazardous condition.

Main burners 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 it anticlockwise to the **HI** position. There should be a click as the ignition fires. Keep holding the knob pushed **IN** until the burner ignites. You may need to push **IN** and turn the knob anticlockwise again several times before ignition, especially after a new gas connection or if the bbq has had the gas line purged at the last shutdown.

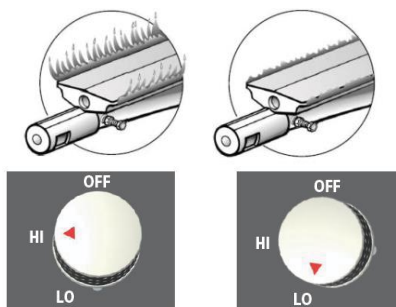
Optional Side Burner: Light the side burner in exactly the same way as the main burners. It uses a spark activated by the control knob to ignite the flame. If the burner doesn't light first go, return the knob to the **OFF** position and try a couple more times. If the burner still does not light, wait a few minutes to allow the gas to disperse before trying again. If satisfactory operation cannot be achieved, consult your retailer before proceeding.

Main burners and optional side burners manual ignition: You can light individual burners manually by holding a lighted match next to a burner, then pushing **IN** and turning that burner control knob anticlockwise to **HI**. There is a match holder attached to the front of grease channelling tray to assist.

Deluxe 4B & 6B models rear burner: Light the rear burner in exactly the same way as the side burner. It uses a spark activated by the control knob to ignite the flame. 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.

If you have difficulty lighting: If the burner doesn't light first go, return the knob to the **OFF** position, then try to light the burner 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.

Controlling the flames: The main burners and side burners have three basic positions: **OFF**, **HI** and **LO**. You can achieve any flame height between **LO** and **HI** by rotating the barbeque 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.

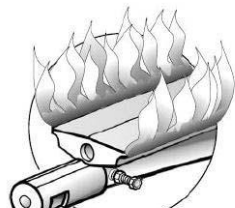
Checking and adjusting the flames (for Classic model main burners)

Look underneath the barbeque with the grease channelling tray removed that you can see the flames.

They should be a soft blue color 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.



correct flame



too much yellow tipping

If the flame is too pale, there is too much air and not enough gas.

If either of these situations occurs, then you will need to adjust the burners. Wait for the burners to cool down, and then remove them from the barbeque (details in Care & Maintenance section). 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 lock nut when you have finished.

If you are unable to set the flame correctly, you should consult your retailer before further use.

The Oval burner on Premium and Deluxe is pre-calibrated specifically for Beefmaster bbqs, so no adjustment is necessary.

Turning **OFF**

When you've finished cooking, leave the burner controls on **HI** 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 few seconds. Then go back and turn **OFF** all burner controls. It is okay to leave the cylinder connected to your barbeque while it's not in use, but it is much safer to turn the gas cylinder **OFF** when it is not in use.

If your barbeque is connected to Natural Gas or piped LPG, you can simply turn the burner controls **OFF**. If you have a hose connection with a shut off valve, it is much safer to turn the gas supply **OFF** when the barbeque is not in use.

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

First time use

The primary cooking surfaces: (hotplates and grills) are cast iron with a fused on matt vitreous enamel finish. No "curing" is required, but you should give these and the warming rack a thorough wash and rinse with regular dish washing detergent and fresh water before first use.

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

Grease Management and preparing to cook

The barbeque is equipped with a two-stage grease drainage system. Food residue drops down to the grease channelling tray, then falls through the centre hole into the grease cup. It is a good idea to line the main grease channelling tray with aluminium foil to assist with cleaning. Ensure there is a hole in the foil to allow fats and oils to drip through into the grease cup below. Also, placing fat absorbent material into the grease cup will avoid splashing and overflowing when the container starts to fill. Suitable fat absorbent material is available from your Beefmaster Dealer store. Avoid using fat absorbent material in the grease channelling tray, keep that tray clean and clear so grease can flow to the grease cup.

The grease channelling trays and grease cup should be emptied, cleaned and refitted regularly. It is strongly recommended to do so every use, especially if cooking very fatty or oily foods like chops and sausages. If not emptied, eventually an uncontrolled fat fire is very likely to occur. Fat fires are very dangerous and not covered under warranty. If a fat fire occurs, do not try and extinguish with water as that will usually spread and accelerate the fire and make the situation worse. If safe to do so, shut the gas supply **OFF**. If safe to do so, close the roasting hood. Use only dry powder fire extinguisher. If necessary call the fire brigade, In Australia, dial 000. In New Zealand dial 111.

Preparing to cook

Once the cooking surfaces have been cleaned, rinsed and dried, lightly coat them with cooking oil. This will reduce issues with food sticking. Light the burners and leave on **HI** with the roasting hood closed for about 3-5 minutes (10 minutes maximum) to warm the barbeque up. Once the barbeque is warmed up, you should set the hood and burners to your desired cooking arrangement. When the hood is closed, after 10 minutes, turn main burners to **LO** or **OFF** to avoid dangerously overheating the bbq. You're now ready to start cooking up a feast.

Controlling flare up

Flare-ups are caused by fats, juices and oils from the food igniting in sudden burst of flame that come up over the grill. A little bit of flare up as well as the resulting smoke is a good thing. It's what gives barbequed food that unique outdoor flavour. But if it happens too often, or if the flame lasts more than a couple of seconds, your food will char, so you need to control it.

The Beefmaster is equipped with either flame tamers or ceramic tiles that minimise direct contact between the burner flames and the food. These greatly reduces flare in most circumstances, however for very high fat content foods, some further measures may be necessary:

- Trim excess fat off your meat.
- The burner controls may be up too high, turning them down **before** flare ups occur will usually prevent it happening in the first place. Adjust the burners to **lower** temperatures or even turn some burners **OFF** and keeping the roasting hood closed will reduce flare and usually produce significantly better tasting and healthier food.
- Moving the meat away from the flare up will also reduce the problem. Note that when all burners are on, the area of grill closest to the hotplate can be the hottest part of the grill.

Controlling flare up (continued)

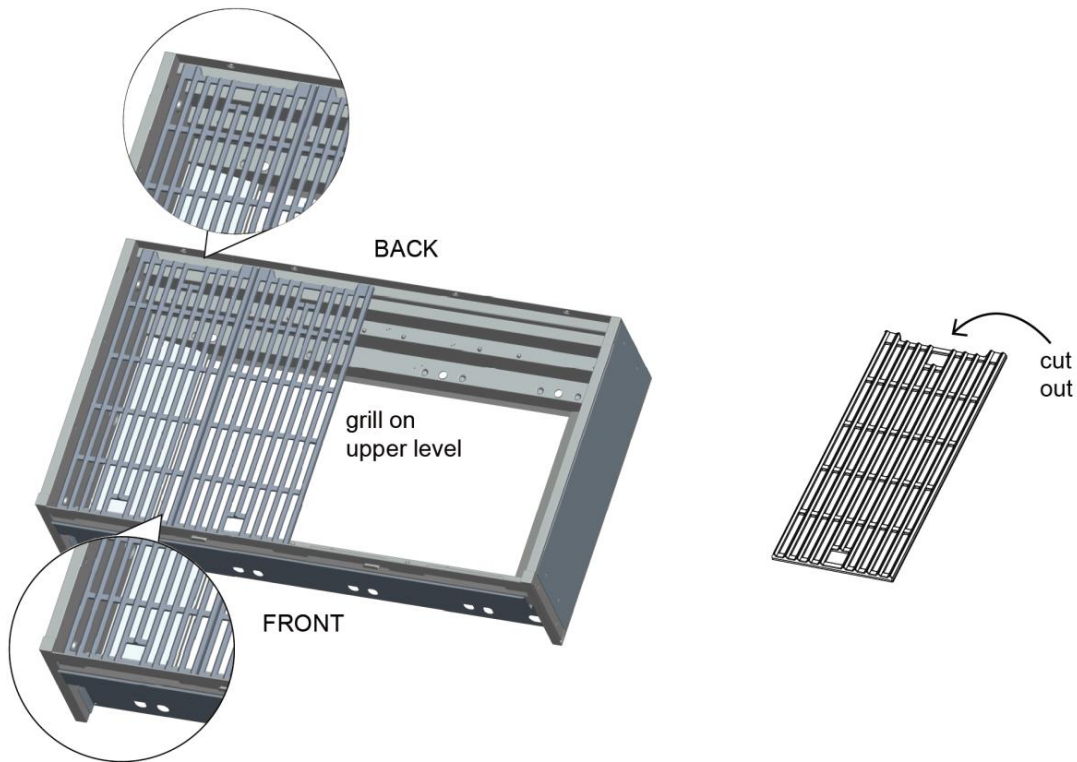
- Try cooking on the warming rack with the hood closed. It is further from the flames and has more even temperature levels than the hotplate. Though it cooks slower, it gives superb results with much less attention for foods that are easy to burn on the grill like sausages, vegetables and fatty chops.
- Some very fatty foods can only be cooked on the hotplate or indirectly with the hood closed (see later information on indirect cooking).
- Optional extra hotplates and grills and flame tamers are available to change the proportion of hotplate and grill in your bbq.

Cooking tips

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 **HI** each side (about half a minute) then with the burner controls down near **LO**, leave the meat cook on one side at a time, turning once only before serving. Alternately, turning the meat almost continually is another way to retain juiciness, but it is much more work.
- 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 food with light marinade or canola oil a couple of times while cooking, though watch out for excessive flare-up if too much oil is used.
- Using a roasting hood as outlined later in these instructions is an excellent way to preserve moisture and takes the hard work out of barbeque cooking.
- Although cooking on the hotplate looks easier, cooking on the grill gives you a more authentic barbeque flavour. Natural juices drip onto the flame tamer or ceramic tiles and then vapourise, with the vapours penetrating flavour back into the food.
- As an alternative to simply grilling, 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. **NEVER** leave cooked food standing for too long before eating.

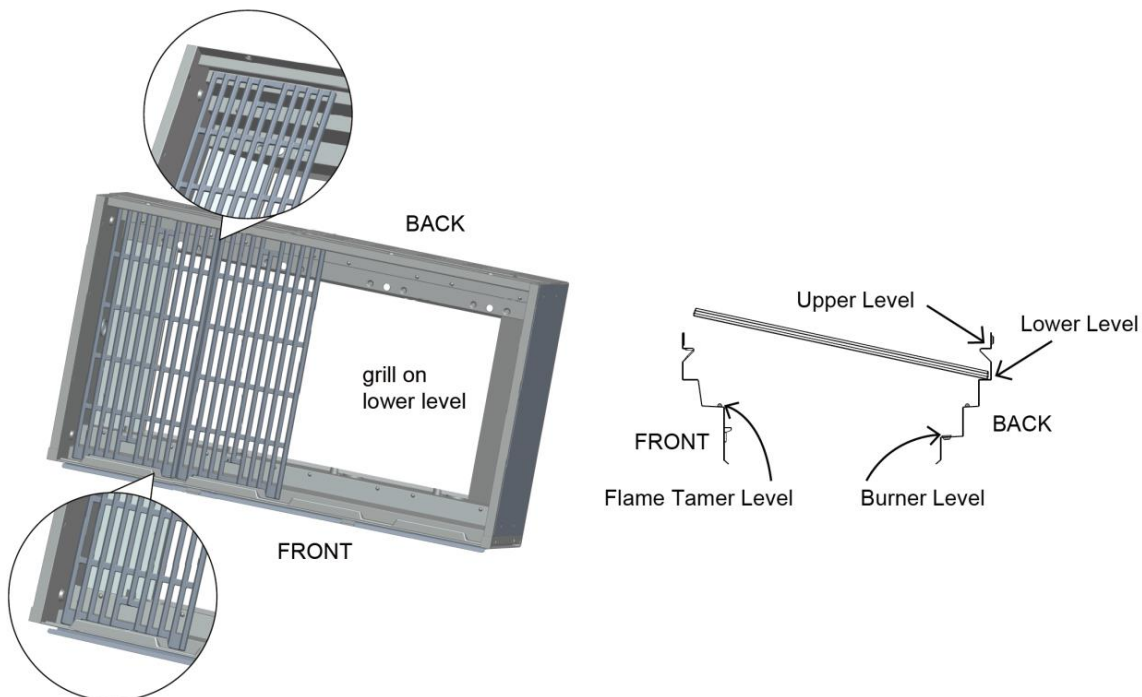
HOW TO ADJUST THE GRILL AND HOTPLATE HEIGHT:



The cooking grills have cut-outs at one end.

To fit the cooking grill at the **UPPER** level, position the cut-outs at the back of the bbq.

To fit the cooking grill at the **LOWER** level, with the cut-outs at the front of the bbq, first lower the back of the grill onto the lower level. Align the grill cut-outs at the front of the bbq with the protrusions on the front top ledge of the bbq so that the front of the grill is able to be positioned down to the lower level.



The hotplate adjusts in the same way as the cooking grill.

RECOMMENDED SETTINGS FOR HOTPLATE/GRILL BURNERS AND HOOD AND WARMING RACK.

Closing the hood traps more heat, moisture and flavor into the cooking process as well as creating more even temperatures across the cooking grill.

Grills and hotplate on the lower setting are close to the flame so have more intense, and less even heat. Oily food will flare more readily at the lower level.

Grills and hotplates on the upper setting are further from the flare so have more gentle and more even heat. Oily food will sustain less flare at the upper level.

The warming rack is further from the flame. It is great for keeping cooked food warm with the hood open, or for slower reduced flare cooking with the hood closed.

The following guidelines can help you get started. Once you experience some cooking variations, you can fine tune the settings to your personal preference.

	Grill on Upper level	Grill on Lower level	Hotplate on Upper level	Hotplate on Lower level	Warming rack
HOOD OPEN BURNERS LOW TO HIGH	Regular bbq e.g. chops + sausages	Hi-sear low fat e.g. steaks	Breakfast Cook e.g. eggs+bacon	Hi-sear high fat e.g. lamb chops	Keep warm e.g. meat steak
HOOD CLOSED BURNERS TO LOW	Smoky bbq e.g. smoky wings	Smoky hi- sear low fat e.g. steaks	Smoky bbq e.g. lamb chops	Smoky hi- sear Hi-fat e.g. pork chops	Slow+even e.g. roast vegies

Optional extra hotplates and grills and flame tamers are available to change the proportion of hotplate and grill in your bbq. There must always be a flame tamer below each grill section, so if you use extra grill, you need accompanying extra flame tamer.

This bbq is tested and certified to be able to use all hotplate. Remove the flame tamers underneath any extra hotplate. Be aware that with all hotplate, the trapped heat will run hotter than the grill. When cooking with the hood closed, **DO NOT** use main burners on **HIGH** for more than 10 minutes. Turn main burners to **LO** or **OFF** to avoid dangerously overheating the BBQ.

Covered cooking

Cooking with the Hood Closed:

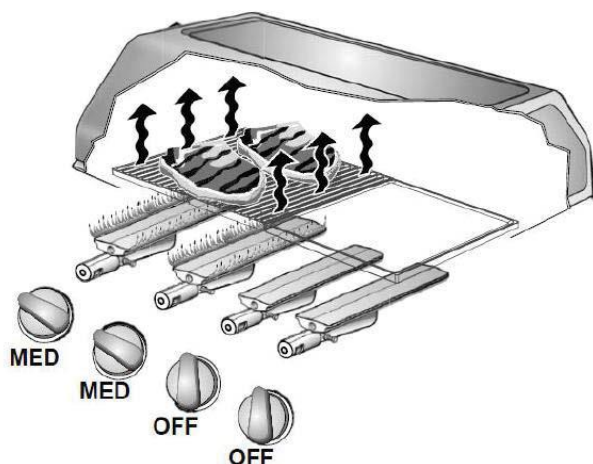
Using the roasting hood traps heat, moisture and flavour that is normally lost on an open top barbeque.

Your Beefmaster barbeque is designed with plenty of power to heat up quickly with the hood open or closed.

With the hood closed and the barbeque pre-heated, it is important to then switch some burners to **LO** and others to **OFF** in order to not overheat the barbeque which could result in increased temperature hazards and burning your food. For covered cooking, there are two basic ways to cook: (A) Direct Cooking and (B) Indirect Cooking.

(A) Direct Cooking Method:

This is when you place food directly over the lit burners, either on the cooking grill or the hotplate.



This method is great for frying, searing and grilling, especially with thinner cuts and foods that require shorter cooking time. Cooking takes less time than with the hood open, and the results are more tender and more juicy.

Preheat the barbeque with all burners on **HI** and the hood closed for 5 minutes. Importantly, once the barbeque is pre-heated and the hood is closed, heat is trapped around the food, so the burners will only need to be on **LO** and in many cases, some of the burners **OFF**. Heat from the lit burners will circulate all through the hood cooking quite evenly. Quite close attention needs to be paid to the food, and the burners frequently reset to **LO** or **OFF** as required to prevent overheating.

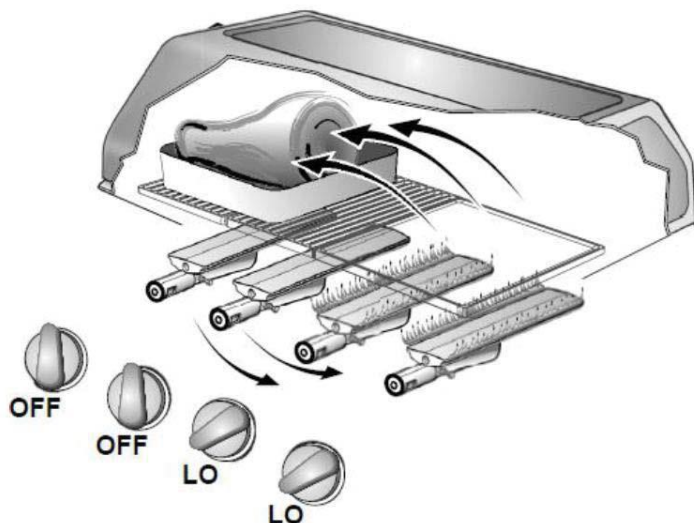
Don't be afraid to open the hood often to check progress. You are in full control of the temperature by turning burners higher, lower or **OFF** as required. The gas burners will respond instantly and powerfully to your control. Most importantly, use the hood thermometer as a warning guide that the barbeque is too hot. For grilling most foods, aim to keep the thermometer below 200°C to avoid burning.

NEVER let the temperature exceed 250°C or the barbeque can dangerously overheat and burn your food. A separate probe thermometer is available as an accessory from all Beefmaster Dealer stores. This takes the guesswork out of knowing when your food is cooked.

Covered cooking (continued)

(B) Indirect Cooking Method:

This is when you place the food only above burners that are **OFF**. The other burners are adjusted in combinations of **LO** and **OFF** to maintain constant lower roasting temperatures.



This method is ideal for thicker cuts of meat, legs of lamb, pork, shoulders of beef, whole chickens and whole fish. Moist, hot air rises from the lit burners and circulates around the food, trapping juices and flavour. Even cakes and breads can be cooked in your barbecue this way. Cooking low and slow allows the food to cook completely through without burning on the outside, yet remaining juicy and tender on the inside. Best results are achieved by placing your roast in a rack and that rack in the drip pan. The roast is elevated to allow heat to circulate all the way around, and water, wine, juices, herbs can be added to the drip pan to help flavour the roast and make a baste or gravy. The side of the warming rack away from the flames is also great for indirect cooking.

Preheat the barbecue with all burners on **HI** and the hood closed for 5 minutes. Importantly, once the barbecue is pre-heated and the hood is closed, heat is trapped around the food, so normally half of the burners need to be turned **OFF**. The other burner(s) may need to be turned to **LO**. Heat from the lit burners will circulate all through the hood cooking quite evenly.

On a 4 burner barbecue, two burners under the grills on **LO** and two burners under the hotplate **OFF** is usually the best setting for roasting. The hotplate can be positioned left or right in the barbecue. The roast may need to have a half turn during cooking for even browning. Place the roast rack in the drip pan onto the hotplate.

On a 6 burner barbecue, three or four burners under the grills on **HI** and the other burners all **OFF** is usually the best setting for roasting. The hotplate can be positioned left or right or in the middle of the barbecue. The roast may need to have a half turn during cooking for even browning. Place the roast rack in the drip pan onto the hotplate.

Covered cooking (continued)

Contrary to some beliefs, the slower and lower (temperature) the food is cooked, the more even, tender and juicier the results will be. Importantly, use the hood thermometer as a warning guide that the barbeque is too hot.

For roasting most foods, aim to keep the thermometer around 180°C to avoid burning. Note that the temperature at the roasting rack maybe higher than the temperature measured at the hood thermometer. For short periods of browning only, or for 10 minutes to make pork crackling, aim for around 230°C. Note that the temperature at the roasting rack may be higher than the temperature measured at the hood thermometer and most foods will quickly burn at this setting.

For smoking, lower temperatures and longer cooking times will result in more intense smoke flavour and more tender meats. Aim for around 125°C. Note that temperature at the roasting rack may be higher than the temperature measured at the hood thermometer. Always use a probe thermometer to ensure that the meat has cooked all the way through to the right temperature.

Great chefs will tell you that most meats need to “rest” away from the heat of the barbeque before carving or serving for a several minutes to allow the moisture pushed to the surface to redistribute. If you don’t rest the meat, moisture that has pooled near the surface will run out and the rest of the roast will be quite dry.

Use the few minutes while resting the meat to open the barbeque hood, turn all burners to **HI** for 2 or 3 minutes to burn off food residue. After 3 minutes, turn the barbeque **OFF** at the gas supply and then **OFF** at the control knobs. While the cooking surfaces are still hot, take a long-handled brush or scraper and remove remaining oil and food residue. You should use an oven mitt to avoid burns. 3 minutes now will save 30 minutes next barbeque.

NEVER let the temperature exceed 250°C or the barbeque can dangerously overheat and burn your food. A separate probe thermometer is available as an accessory from all Beefmaster Dealer stores. This takes the guesswork out of knowing when your food is cooked.

Always remember to switch the barbeque **OFF** once you are finished cooking.

Covered cooking (continued)

- It is fine to pre-heat with all burners on **HI** and the hood closed for maximum 10 minutes, but **NEVER** let the temperature on the hood thermometer exceed 250°C on the hood thermometer.
- When cooking with the hood closed, turn burners to **LO** or **OFF** required to keep the barbeque from getting too hot. **NEVER** let the temperature on the hood thermometer exceed 250°C on the hood thermometer.
- The hood and side burner lid where used must be in the **OPEN** position before lighting.
- For 4 burner barbeques, when cooking with the hood closed for more than 10 minutes: **NEVER** exceed maximum temperature of 250°C and use main burners on **LO** only.
- For 6 burner barbeques, when cooking with the hood closed for more than 10 minutes: **NEVER** exceed maximum temperature of 250°C and use main burners on **LO** only.
- **NEVER** leave all burners on **HI** for more than 10 minutes, always stay in control by adjusting burners to **LO** and **OFF** as required to maintain suitable cooking temperatures.

Using the Deluxe 4B & 6B model rear burner and rotisserie

You will be amazed by the wonderful flavours you can achieve in combination with the self-basting effect of the rotisserie.

The motor supplied with the deluxe model can be powered with the included 240V adaptor or using Two D-Cell batteries. Take precautions with any electrical appliance to keep it away from direct heat, clean and dry at all times.

It is important when cooking with hood closed to **NEVER** let the temperature on the hood thermometer exceed 250°C or the barbeque can dangerously overheat and burn your food. The rear burner / rotisserie combination works best with the hood closed. To keep the barbeque at a safe temperature, do not to use the other main burners on **HI** when the rear burner is in use. Use a drip tray under the roast to catch any falling oils and juices. This makes the bbq much easier to clean. Use the following tips for great cooking results:

- Maximum recommended load for the rotisserie shaft is 4kg.
- Before you switch the bbq on, assemble the rotisserie. **For two-piece shafts, ensure that the two pieces are spanner tightened very firmly against each other.** Using the prongs, fit your food onto the shaft, keeping the food balanced and centered on the shaft as best you can by using the counterweight. Attach the support collar and then the handle to the shaft. Remove the handle during cooking.
- With the bbq still **OFF**, place the rotisserie with food and counterweight into the bbq, engage the shaft into the motor, and rest the support collar onto the barbeque windshield. Align the food with the rear burner, then use pliers and a screwdriver to firmly lock the prongs and support collar. Butcher's string is helpful to tie up any loose edges like chicken wings or legs.
- Switch the motor on (not the burner yet). If the shaft does not turn smoothly, or the motor makes a struggling noise, then most likely the food is not balanced properly. If this happens, adjust the meat position on the prongs until it is balanced. If you are cooking more than 2 kg at once, it may be easier to use the counterweight.
- Once the shaft is properly balanced, lock it into place into the motor by adjusting the locking screw on the support collar so that the shaft cannot slip back out of the motor. Remove the handle during cooking.
- Position a drip pan under the roast, check the alignment, balance and tightness of all the screws. Secure any loose food by tucking into the prongs or tie back with butcher's string, then you are ready to cook!
- Light the rear burner as instructed above, once it is lit, switch on the motor and close the hood, make a quick check that nothing is getting caught or fouling when the hood is closed. Avoid opening the hood too often. Use a meat thermometer to periodically check when the food is done. Don't leave the meat thermometer in place when cooking. Don't leave the food unattended while it is cooking.

Cooking times

Beef

Thermometer Temperature: Rare = 60°C, Medium = 66°C, Well = 77°C

Cut of Meat	Weight or Thickness	Barbequing Method	Approx Cooking Time
Roasts	2 kg	Indirect	50 min per kg (rare)
Steaks (T-bone, New York, Porterhouse, Round, Sirloin)	2.5 cm	Direct	5-6 min per side (rare)
Rump Steak	3.5 cm	Direct	5-7 min per side (med rare)
Minute Steaks	0.5 cm	Direct	1.5-2 min per side (rare)
Ground Beef Patties	2.5 cm	Direct	4-5 min per side (rare) 5-6 min per side (med. rare) 6-7 min per side (well done)

Poultry

Cut of Meat	Weight or Thickness	Barbequing Method	Approx Cooking Time
Chicken (whole)	2 kg	Indirect	70-80 min
Chicken (halved or quartered)	2 kg total	Indirect	55-65 min
Chicken (breasts, boneless)	150 g ea	Direct or Indirect	12-15 min (direct) 23-25 min (indirect)
Wings	120 g ea	Direct or Indirect	23-30 min (direct) 35-40 min (indirect)
Cut Up Legs and Wings	2 kg	Direct or Indirect	10 min (direct) 40 min (indirect)
Boneless Cubes (For Kebabs)	2.5 cm	Direct	12-15 min total
Turkey (Whole)	4.5 kg	Indirect	2-3 hours

Seafood

Fish is done when flakes easily when prodded with a fork or knife in the thickest part. Frozen fillets should not be thawed before barbequing. Cooking times will be approximately double that of fresh fish.

Cut of Meat	Weight or Thickness	Barbequing Method	Approx Cooking Time
Whole Fish (with or without head and tail)	2 kg	Indirect	30-35 min total
Steaks & Fillets	2 cm	Direct	3-4 min per side
Prawns	medium sized	Direct	1.5-2 min per side
Lobster Tails	300 g	Direct	9-13 min

Internal meat temperatures

To obtain correct temperature use an instant-read meat thermometer in the thickest part of the flesh, being careful not to touch any bone.

Beef

Preference	Meat Probe temperature
Rare	140°F / 60°C
Medium	150°F / 66°C
Well Done	170°F / 77°C

Veal

Preference	Meat Probe temperature
Rare	not advised
Medium	155°F / 70°C minimum safe temperature
Well Done	165°F / 75°C

Pork

Preference	Meat Probe temperature
Rare	not advised
Medium	150°F / 65°C minimum safe temperature
Well Done	160°F / 70°C

Lamb

Preference	Meat Probe temperature
Rare	140°F / 60°C
Medium	150°F / 65°C
Well Done	165°F / 75°C

Poultry

Preference	Meat Probe temperature
Rare	not advised
Medium	170-175°F / 75-80°C minimum safe temperature
Well Done	not advised; poultry tends to dry out over 175°F / 80°C

Converting from ULPG to NG

Converting from ULPG to NG

Conversion can only be performed by an authorised person. Installation can only be performed by a licensed gasfitter. For Range units, follow the conversion instructions supplied separately with that unit.

NG injectors are supplied loose with original instruction manuals.

WHAT YOU NEED

Suitable governor, hoses and fittings (supplied separately)

Main Burner NG 1.75 mm Injectors (one for each main burner)

Optional Side Burner NG Injector 1.68mm

Rear Burner NG Injector 1.45mm (Only for DLX 4B/6B)

NATURAL GAS label

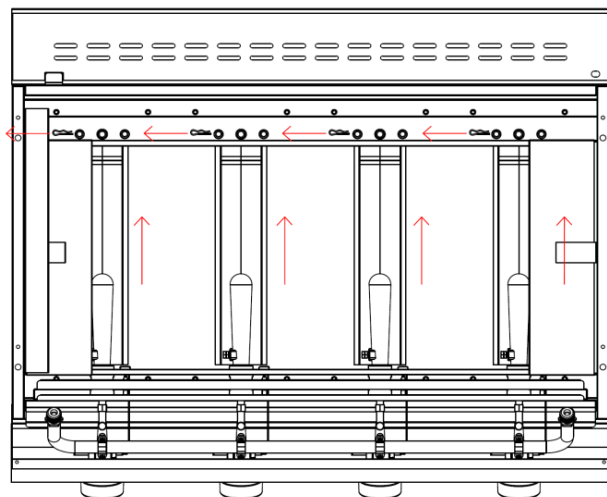
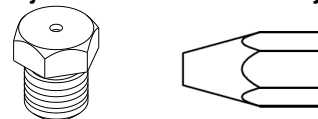
One Injector socket spanner (not supplied)

One small regular screwdriver (not supplied)

Two Adjustable spanners (not supplied)

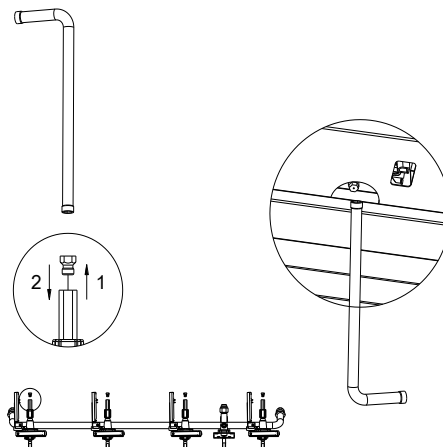
Leak and pressure check equipment (not supplied)

NG Injector Rear Burner NG Injector

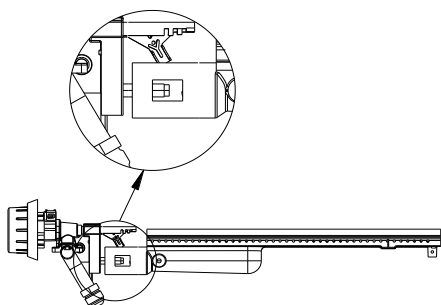


1. Turn the gas supply **OFF** and disconnect from the gas supply. Remove the cooking grills, hotplates frame tamers and ceramic tiles and racks where fitted. Remove the main burners by releasing the "R" pins from under the back of each burner, and lifting each burner upwards and backwards. Access the "R" pins by removing the cover panel outside the back of the firebox.

2. Use the injector socket spanner to remove each of the ULPG (stamped 1.05) main burner injectors by turning them anticlockwise. Replace each injector with an NG (stamped 1.75) injector, tighten clockwise. **DO NOT** overtighten.



Converting from LPG to NG (continued)

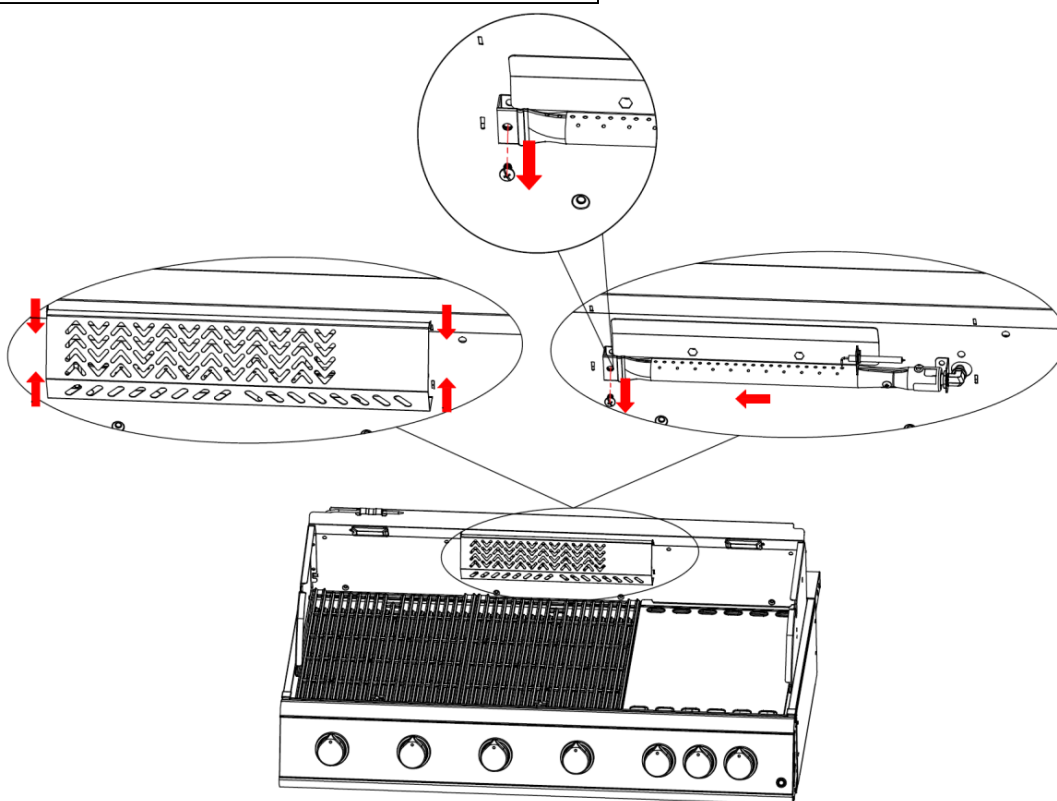
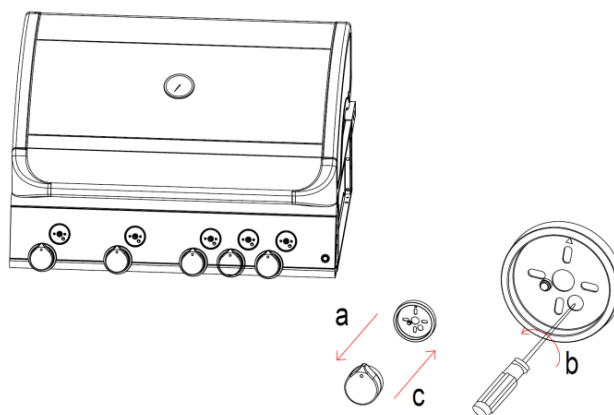


3. Reinstall the main burners making sure that each burner is properly engaged onto the valve as shown. Replace the "R" pins to lock the burners in place. Replace the cover panel at the back of the firebox.

4. a. Take off the main burner control knobs.

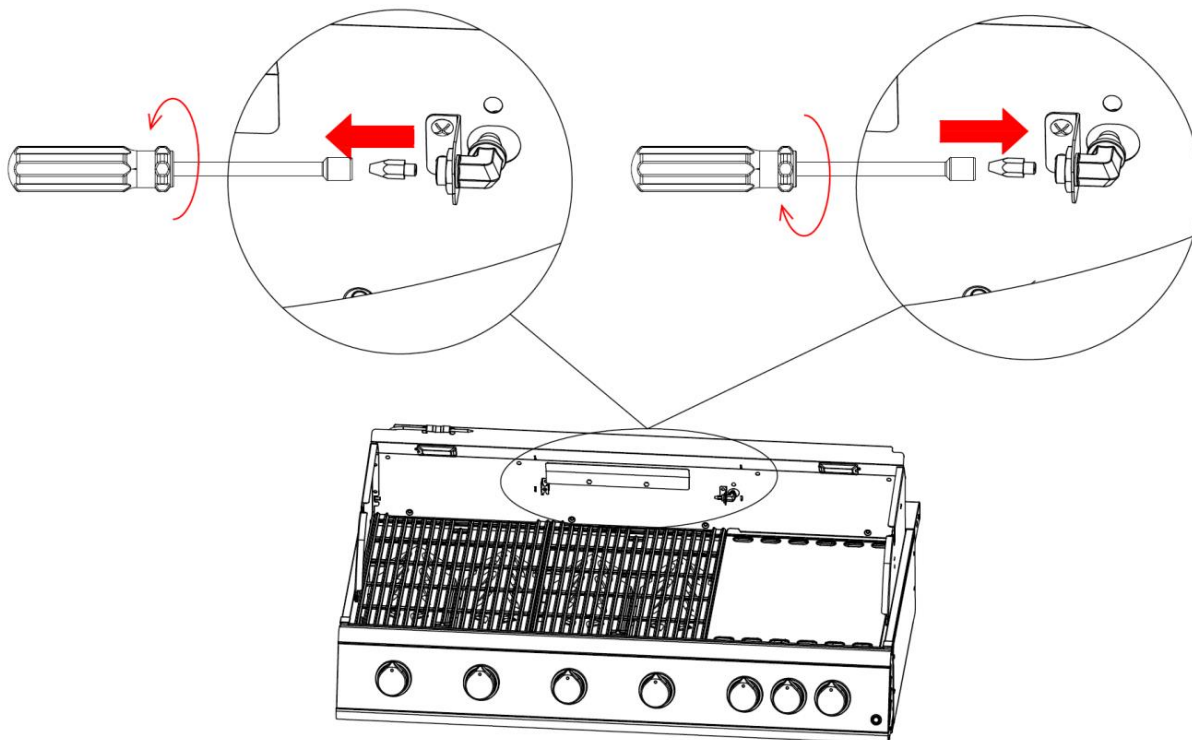
b. Locate each main burner low flame screw and adjust for NG by turning it anticlockwise two full turns (720°). (For reference, the ULPG low flame position is at the clockwise full stop position).

- c. Replace the main burner control knobs.



5. Where a rear burner is fitted, detach the rear burner front decoration panel by unhooking from rear windshield.
6. Remove the screw at the far end of burner from the rear windshield and remove the rear burner.

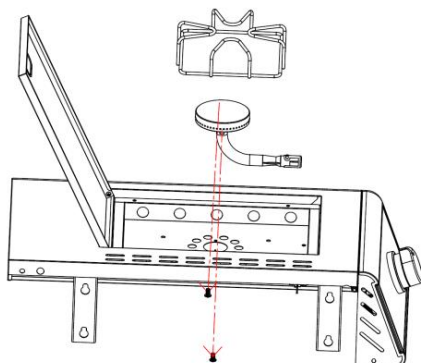
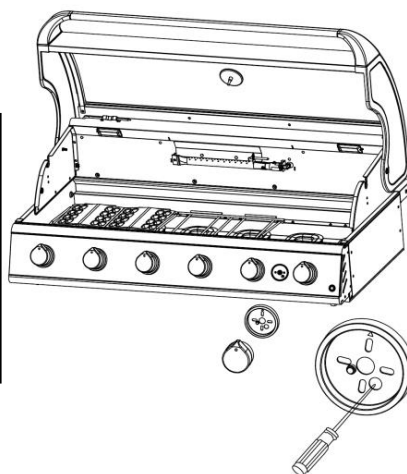
Converting from LPG to NG (continued)



7. Using the injector socket spanner unscrew the ULPG injector (stamped 0.86) by turning it anticlockwise and replace with the NG injector (stamped 1.45). Using a spanner, tighten clockwise. **DO NOT OVERTIGHTEN.**

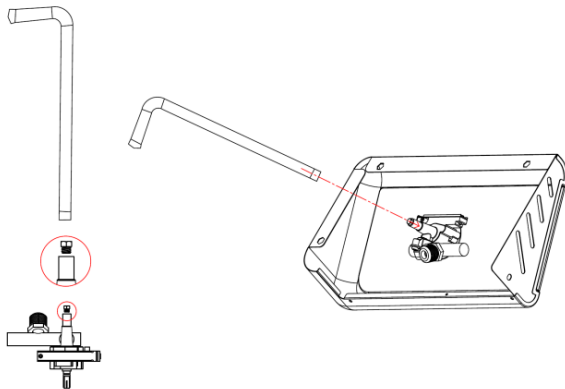
8. Fit the rear burner back into place and lock with the screw from Step 6.

9.
 - a. Take off the rear burner control knob.
 - b. Locate the rear burner low flame screw and adjust it for NG by turning it: **Rear burner:** anticlockwise two full turns (720°). For reference the ULPG low flame position is at the clockwise full stop position.)
 - c. Replace the rear burner control knob.



10. Where a side burner is fitted, open the lid and remove the trivet. Undo the screws holding the burner in place. Take care not to drop the burner once the support bracket is loosened.

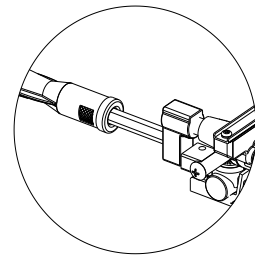
Converting from LPG to NG (continued)



11. Use the injector socket spanner to remove the ULPG (stamped 1.0) side burner injector by turning it anticlockwise.

Replace the ULPG injector with an NG injector (stamped 1.68) tighten clockwise with the socket spanner, **DO NOT** overtighten.

12. Replace the side burner. Make sure that the side burner is properly engaged onto the valve as shown.

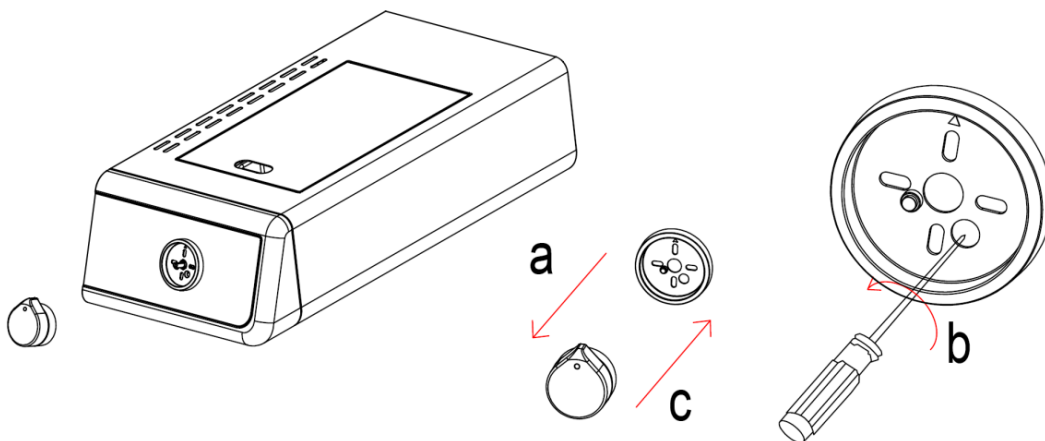


Side Burner

13. a. Take off the side burner control knob.

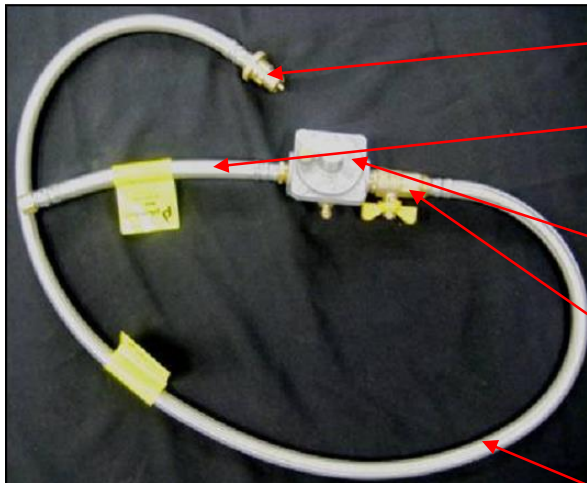
b. Locate the side burner low flame screw and adjust for NG by turning it:
CI or SS side burner: anticlockwise two full turns (720°).
 (For reference, the ULPG low flame position is at the clockwise full stop position.)

c. Replace the side burner control knob.



Converting from LPG to NG (continued)

14. Using two spanners, remove the ULPG hose and regulator assembly, and attach the NG gas connection. Note that the manifold connections are ½" BSP fittings. If your gasfitter is connecting direct to the gas supply with appropriate fittings not using a bayonet, then a NG Regulator (RCV250Q) must be fitted to each appliance. For bayonet connections, use separately supplied NGCK250VJQ which includes NG governor.



Type 1 connector (Bayonet connector)

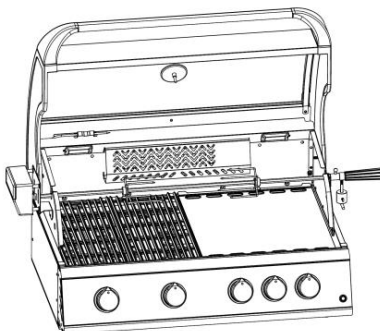
BROMIC SS hose assembly 13mm ID 300 mm
AGA certificate 5497

BROMIC, Model No. 980L NG Governor
AGA certificate 5862

BROMIC MF15 (1/2\") Female x Male BSP
Connections
AGA certificate 7425

BROMIC SS hose assembly 13mm ID 1500
mm AGA certificate 5497

15. **Affix the NATURAL GAS label to the Barbeque and any side burners in place of the previous UNIVERSAL LPG label.** Check that all new injectors match the compliance plate data. Conduct a full leak test. Conduct a pressure check test with half the burners in use. Conduct a performance test to check the low flame settings on the main burners and adjust where necessary so that the flames do not blow out too easily on low settings. Ensure the owner / users are aware of the new gas type and how to operate the appliance. Check the installation meets AS/NZS5601 and issue a compliance certificate to the owner.



16. Reinstall any flame tamers, ceramic tiles and racks, cooking grills and hotplates etc, that were removed in previous steps.

Conversion can only be performed by an authorised person. Installation can only be performed by a licensed gas fitter, a compliance certificate must be issued. For Range units, follow the conversion instructions supplied separately with that unit.

Care and maintenance

Cleaning your barbeque

Your barbeque will look better and last longer if you keep it clean. Follow these simple steps. Take care to keep any electrical connections clean and dry. Switch OFF and disconnect from the gas and power while cleaning.

The cooking surfaces

While the cooking surfaces are still hot, take a long-handled brush and a scraper removing remaining oil and food scraps. Use an oven mitt to avoid burning yourself.

Remove the cooking surfaces as required for a more thorough clean. The cast iron has a very tough vitreous enamel finish to protect from rust. It is OK to use rough brushes on this, but avoid sharp objects and harsh impacts. Avoid caustic cleansers. Rinse and dry thoroughly after cleaning or before use.

The burners

Occasionally the burner holes may get clogged with grease and food particles.

Leaving the burners on for a maximum of 5 minutes with the hood open after you've finished cooking will burn off most of this. However, you should 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.

Remove the main burners by releasing the "R" pins from under the back of each burner, and lifting each burner upwards and backwards. Access the "R" pins by removing the cover panel outside the back of the firebox.

The flame thrower ignitions

Occasionally these can be blocked by grease or insect webs. Clean with a cotton bud or similar. If the flame thrower injector hole itself is blocked, clean with a fine wire. Check the flame thrower arm is properly aligned and the support claw is not blocking the gas flow.

The barbeque firebox and hood

Grease can build up on the body of the barbeque firebox and hood. Simply clean it off with hot water and detergent. Do not use harsh oven cleaners as these will damage the surface coating. Stainless steel requires extra care. See the notes below.

The grease channelling tray

You must keep the fat channelling tray clean to prevent a build-up of grease. If you don't do this, a fat fire can result. A fat fire can be quite dangerous, and will void the warranty on your barbeque. Change the fat absorbent material in the grease cup and clean or replace the disposable tray regularly.

Other exterior surfaces

Wash as necessary with hot water and detergent, rinse and dry. As surfaces age, a light coating of oil will restore lustre and help to slow deterioration from the elements. Use a cover to extend the life of the finish. Check suitability with the supplier before using any harsh cleansers. Try unknown cleansers or detergents on a small unexposed section before using everywhere.

Care and maintenance (continued)

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 to avoid corrosion. Corrosion of stainless steel is not warranted as it is dependent on the care and maintenance of the product. If your barbeque is positioned in a more corrosive environment (e.g. near sea air or a construction site, or a chlorinated pool), it will need more attention to care and maintenance to avoid corrosion. We recommend the following:

- After use, clean the stainless steel surfaces with fresh water and a soft cloth. This quick and simple task will make a big difference.
- 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 scour pad. It is important that you rub gently in line with the natural grain of the stainless steel surface to avoid leaving visible scratch marks.
- Use 3M stainless steel cleaner available from your local Beefmaster Dealer store to polish and protect all stainless steel surfaces. Follow the manufacturer's instructions on the can. Do not use while the barbeque is on or still hot! This will provide a temporary protective film on the stainless steel.
- Between uses, it is a good idea to leave the barbeque 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. Use a ventilated cover, or add a couple of sponges between the cover and the barbeque to promote ventilation and reduce condensation.

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 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 as below. Always shut **OFF** the gas supply and turn the Barbeque control valves to **OFF** when the unit is not in use.

- Place a waterproof cover over it. These are available from Barbeque's galore. Use a ventilated cover, or add a couple of sponges between the cover and the barbeque to promote ventilation and reduce condensation.
- Move the barbeque to a covered location. If you are storing it in a closed room (e.g. a shed or a garage) then disconnect and keep the cylinder outdoors and 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.

Care and maintenance (continued)

Servicing 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.
- 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.

Replacing the hose

If there are any signs of wear or cracking in the barbeque hose(s), you need to replace them immediately. Ensure you replace only with the correct hose and regulator purchased from Barbeque Galore to ensure proper gas connection compatibility. We recommend replacing the hose and regulator every 5 years.

Connect the nut of the hose to the same gas inlet of the barbeque that the old one was connected. Use two spanners to tighten it properly, one to hold the inlet, one to turn the hose nut. Do not use sealing tape. The connection is designed to seal properly without it. Perform a leak test as explained in "Safety Leak Testing" section before use. Replace the hose and regulator at least every 5 years.

Replacing the main burners

Occasionally you will need to remove your main burners for cleaning, adjustment or replacement. Only use correct replacement parts available from your local Beefmaster Dealer store.

To replace the burner, place the open end of the burner over the gas jet at the front of the barbeque. Then, lower the lug on the other end of the barbeque into the locating hole. Lock the burner in place at the back from behind with a "R" split pin through the lug at the back base of the burner. The firebox rear cover panel needs to be removed to access the "R" pins.

Extending the life of the lights (where fitted)

Bulbs and LEDs have limited life. Avoid unnecessary use to maximise lifespan. Keep connections dry and clean. Cover the bbq when it is not in use. Remove knob batteries when the unit will not be used for extended periods. Refer STEP 31 Page 52 for details on how to change the batteries in the knob.

Replacing the halogen bulbs (where fitted):

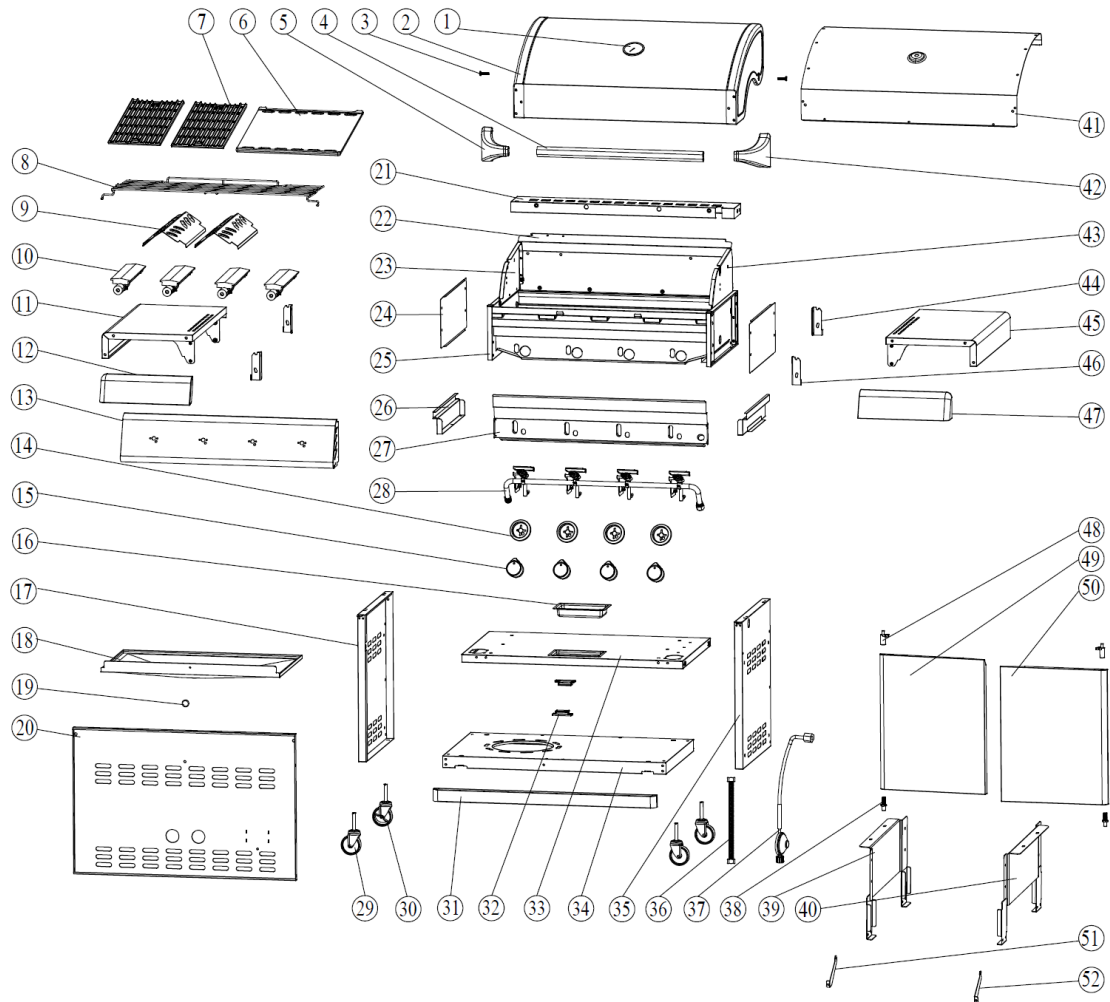
Turn off the power. Let the bbq cool down. Remove the locking screw, edge the housing out from the windshield to expose the locking tab. Push the small locking tab on the side of the casing **IN** to release the glass. Use a clean cloth to extract the old bulb and to insert a new one. Re-assemble the glass and the casing and lock back into place with the screw.

Troubleshooting guide

Problem	Possible Cause	Prevention/ Solution
Burner will not light	No gas flow Obstructed gas flow Burner not over the valve Spider webs in the burner Burner ports blocked Flame ignition port blocked Flame ignition dirty / blocked	Check cylinder contents – refill Check burners and hose Engage burner over the valve Clean the burners Clean the burner ports Clean with a pin. Check claw bracket. Clean with a cotton bud.
Sudden drop in gas flow or reduced flame height	Overfilling prevention device may have been activated	1. Turn control knobs to 'OFF' 2. Wait 30 seconds and light barbeque 3. If flames are still set too low, reset the overfilling prevention device: a. Turn control knobs to 'OFF' b. Turn ULPG cylinder valve to 'CLOSED' c. Disconnect regulator d. Turn control knobs to 'HI' e. Wait 1 minute f. Turn control knobs to 'OFF' g. Reconnect regulator and leak check connections, being careful to open valve very slowly only one to one and a half full turns h. Light barbeque per 'Lighting Instructions'
Irregular flame pattern or flame does not run full length of burner	Burner ports blocked Burner old and deteriorated Burner not over the valve	Clean burner ports Replace burner Engage the burner onto the valve
Flame yellow or orange	Residue on burner Spider webs in burner Burner not over the valve	Burn clean for 10 minutes on HI Clean burner ports and interior Engage the burner onto the valve
Flame blows out in wind gusts	Too windy Low on gas Excess grease build-up	Shelter or move the bbq Replace or refill the cylinder Clean the bbq, especially the burners
Persistent grease fire	Grease trapped by food build-up around the burner and grease channelling system	Turn burners OFF . Turn gas OFF . Leave hood closed and let the fire burn out. Once cooled, remove and clean all parts. Keep bbq clean to avoid issue.
Blowback (fire burning inside the burner)	Burner and or burner tubes may be blocked	Switch OFF and re-light. If problem persists, remove and clean the burners.
Inside of hood peeling like paint	Baked on smoky grease build up has carbonised and is flaking	Clean inside of hood thoroughly to resolve. Clean inside of bbq regularly to avoid.
Knob lights not working Control panels lights out Halogen lights out Light failures	Flat battery Power off Power off Bulbs / LEDs worn out	Check and change batteries Check power supply and connections Check power supply and connections Replace bulbs / LEDs
If a service call is required for your Barbeque, refer to page 93 for contact details.		

Spare parts (continued)

Beefmaster STD 4 Burner with Folding Side Shelves (G4BT+MC4BT+MCBFOLDT)



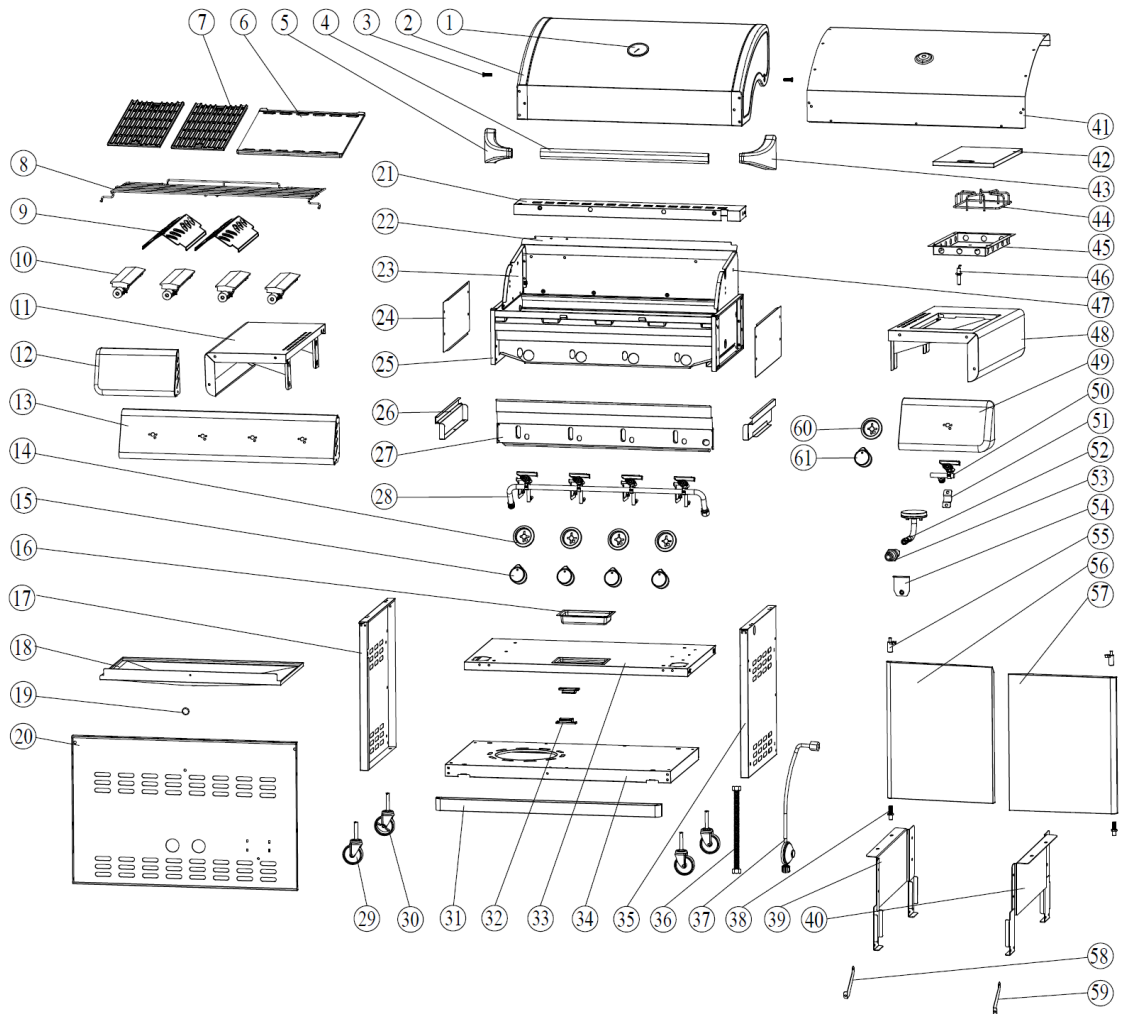
Spare parts (continued)

Beefmaster STD 4 Burner With Folding Side Shelves Spare part list (G4BT+MC4BT+MCBFOLDT)

QTY	#			QTY	#		
1x	1	Thermometer	TOCBT001	1x	41	Hood inner panel	TOCBT035
1x	2	Hood assembly	TOCBT002	1x	42	Hood handle right end cap	TOCBT037
2x	3	Hood hinge	TOCBT003	1x	43	Right windshield	TOCBT040
1x	4	Hood handle	TOCBT004	2x	44	Right folding bracket	TOCBT138
1x	5	Hood handle left end cap	TOCBT005	1x	45	Right side shelf	TOCBT139
1x	6	Hot plate	TOCBT006	2x	46	Left folding bracket	TOCBT140
2x	7	Cooking grill	TOCBT007	1x	47	Right side shelf front panel	TOCBT141
1x	8	Warming rack	TOCBT008	2x	48	Door Spring pin	TOCBT048
2x	9	Flame tamer	TOCBT009	1x	49	Left door	TOCBT049
4x	10	Cast iron main burner	TOCBM144	1x	50	Right door	TOCBT050
1x	11	Left side shelf	TOCBT136	1x	51	Spacer panel left support bracket	TOCBT142
1x	12	Left side shelf front panel	TOCBT137	1x	52	Spacer panel right support bracket	TOCBT143
1x	13	Control panel	TOCBT012				
4x	14	Bezel	TOCBT013				
4x	15	Control knob	TOCBT014				
1x	16	Grease cup	TOCBM151				
1x	17	Cart left panel	TOCBT015				
1x	18	Grease channelling tray	TOCBT016				
1x	19	Grease channelling tray handle	TOCBT017				
1x	20	Cart back panel	TOCBT018				
1x	21	Firebox rear spacer panel	TOCBT019				
1x	22	Rear windshield	TOCBT020				
1x	23	Left windshield	TOCBT021				
2x	24	Firebox side panel	TOCBT022				
1x	25	Firebox assembly	TOCBT023				
2x	26	Support bracket	TOCBM116				
1x	27	Heat shield	TOCBT024				
1x	28	Manifold assembly	TOCBT025				
2x	29	Castor without brake	TOCBT026				
2x	30	Castor with brake	TOCBT027				
1x	31	Kick plate	TOCBT028				
2	32	Magnet	TOCBM131				
1x	33	Cabinet top panel	TOCBT029				
1x	34	Bottom shelf	TOCBT030				
1x	35	Cart right panel	TOCBT031				
1x	36	Corrugated pipe	TOCBM152				
1x	37	Regulator and hose assembly	TOCBT032				
2x	38	Door lower pin	TOCBM129				
1x	39	Left BI bracket	TOCBT033				
1x	40	Right BI bracket	TOCBT034				

Spare parts (continued)

Beefmaster STD 4 Burner cart (G4BT+MC4BT+MCPBWST)



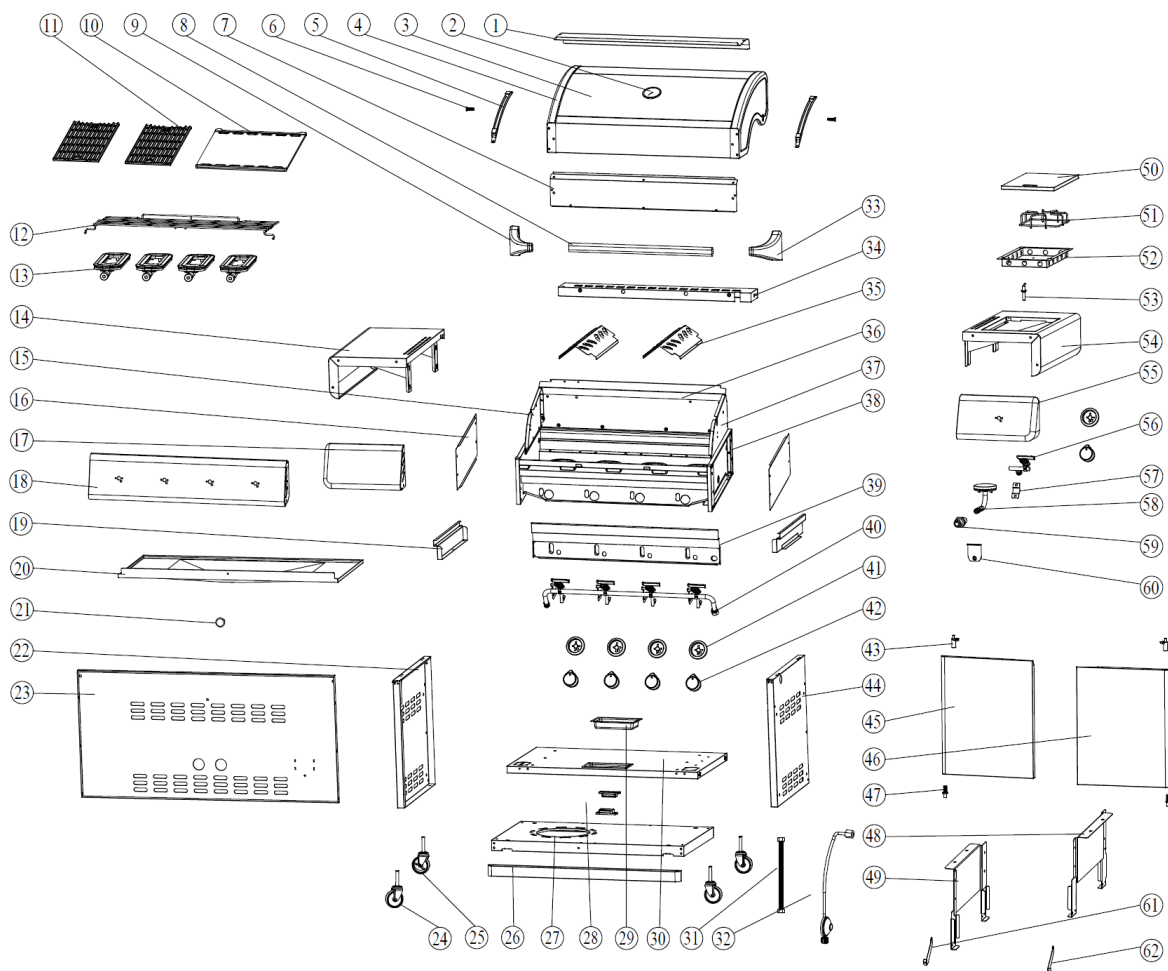
Spare parts (continued)

Beefmaster STD 4 Burner Spare part list (G4BT+MC4BT+MCPBWST)

QTY #			QTY #				
1x	1	Thermometer	TOCBT001	1x	41	Hood inner panel	TOCBT035
1x	2	Hood assembly	TOCBT002	1x	42	Side burner lid	TOCBT036
2x	3	Hood hinge	TOCBT003	1x	43	Hood handle right end cap	TOCBT037
1x	4	Hood handle	TOCBT004	1x	44	Side burner trivet	TOCBT038
1x	5	Hood handle left end cap	TOCBT005	1x	45	Spill tray	TOCBT039
1x	6	Hot plate	TOCBT006	1x	46	Side burner electrode	TOCBM143
2x	7	Cooking grill	TOCBT007	1x	47	Right windshield	TOCBT040
1x	8	Warming rack	TOCBT008	1x	48	Side burner shelf	TOCBT041
2x	9	Flame tamer	TOCBT009	1x	49	Side burner front panel	TOCBT042
4x	10	Cast iron main burner	TOCBM144	1x	50	Side burner valve	TOCBT043
1x	11	Left side shelf	TOCBT010	1x	51	Side burner manifold fixing bracket	TOCBT044
1x	12	Side shelf front panel	TOCBT011	1x	52	Side burner SS	TOCBT045
1x	13	Control panel	TOCBT012	1x	53	Side burner jet	TOCBT046
4x	14	Bezel	TOCBT013	1x	54	Side burner jet fixing bracket	TOCBT047
4x	15	Control knob	TOCBT014	2x	55	Door Spring pin	TOCBT048
1x	16	Grease cup	TOCBM151	1x	56	Left door	TOCBT049
1x	17	Cart left panel	TOCBT015	1x	57	Right door	TOCBT050
1x	18	Grease channelling tray	TOCBT016	1x	58	Spacer panel left support bracket	TOCBT142
1x	19	Grease channelling tray handle	TOCBT017	1x	59	Spacer panel right support bracket	TOCBT143
1x	20	Cart back panel	TOCBT018	1x	60	Bezel with magnet	TOCBT057
1x	21	Firebox rear spacer panel	TOCBT019	1x	61	Control knob with LED	TOCBT058
1x	22	Rear windshield	TOCBT020				
1x	23	Left windshield	TOCBT021				
2x	24	Firebox side panel	TOCBT022				
1x	25	Firebox assembly	TOCBT023				
2x	26	Support bracket	TOCBM116				
1x	27	Heat shield	TOCBT024				
1x	28	Manifold assembly	TOCBT025				
2x	29	Castor without brake	TOCBT026				
2x	30	Castor with brake	TOCBT027				
1x	31	Kick plate	TOCBT028				
2	32	Magnet	TOCBM131				
1x	33	Cabinet top panel	TOCBT029				
1x	34	Bottom shelf	TOCBT030				
1x	35	Cart right panel	TOCBT031				
1x	36	Corrugated pipe	TOCBM152				
1x	37	Regulator and hose assembly	TOCBT032				
2x	38	Door lower pin	TOCBM129				
1x	39	Left BI bracket	TOCBT033				
1x	40	Right BI bracket	TOCBT034				

Spare parts (continued)

Premium Beefmaster 4 Burner (G4PBT+MC4BT+MCPBWST)



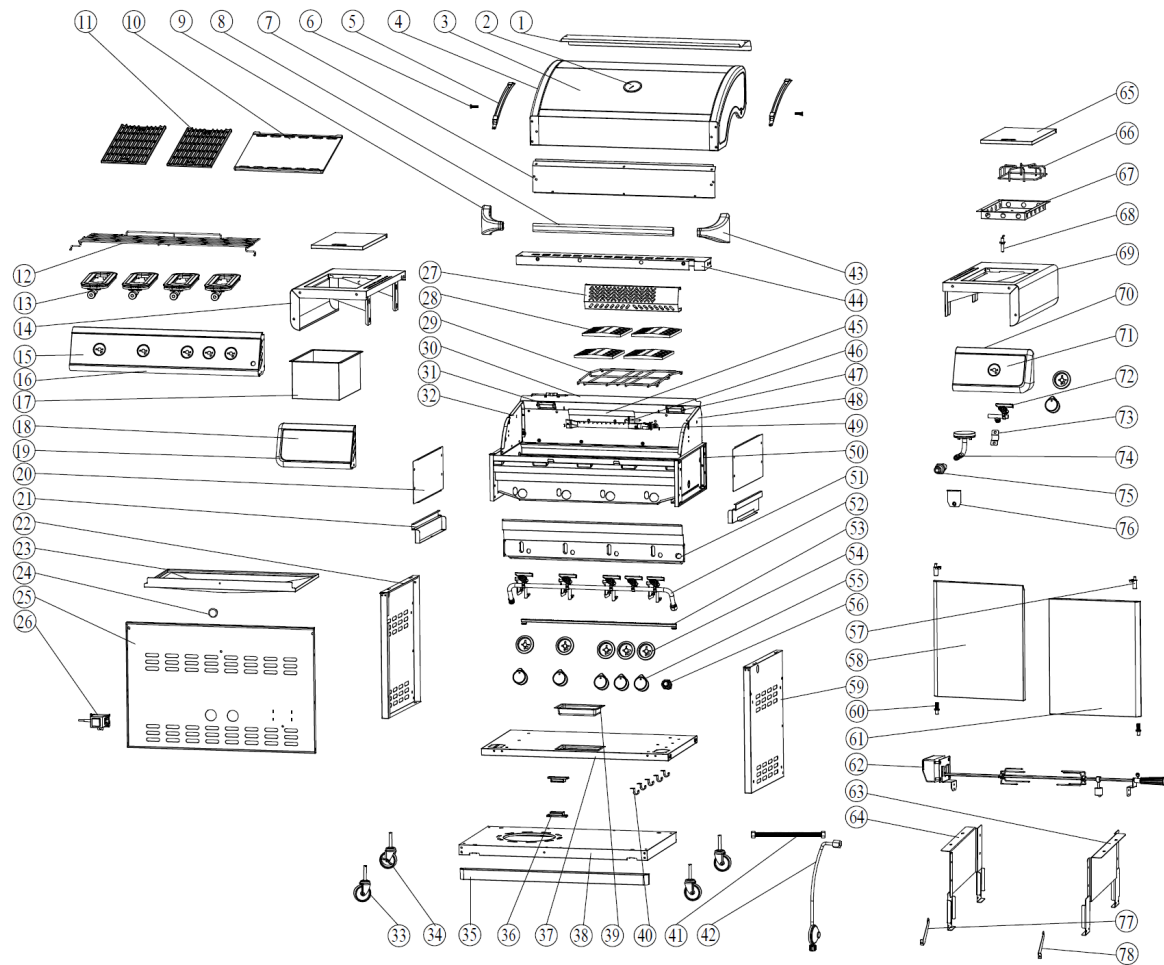
Spare parts (continued)

Premium Beefmaster 4 Burner spare part list (G4PBT+MC4BT+MCPBWST)

QTY #			QTY #				
1x	1	Hood inner panel-rear	TOCBT051	5x	41	Bezel with magnet	TOCBT057
1x	2	Thermometer	TOCBT001	5x	42	Control knob with LED	TOCBT058
1x	3	Glass	TOCBT052	2x	43	Door Spring pin	TOCBT048
1x	4	Hood assembly	TOCBT053	1x	44	Cart right panel	TOCBT031
2x	5	Glass fixing plate	TOCBT054	1x	45	Left door	TOCBT049
2x	6	Hood hinge	TOCBT003	1x	46	Right door	TOCBT050
1x	7	Hood inner panel-front	TOCBT055	2x	47	Door lower pin	TOCBM129
1x	8	Hood handle	TOCBT004	1x	48	Right BI bracket	TOCBT034
1x	9	Hood handle left end cap	TOCBT005	1x	49	Left BI bracket	TOCBT033
1x	10	Hot plate	TOCBT006	1x	50	Side burner lid	TOCBT036
2x	11	Cooking grill	TOCBT007	1x	51	Side burner trivet	TOCBT038
1x	12	Warming rack	TOCBT008	1x	52	Spill tray	TOCBT039
4x	13	Cast iron oval burner	TOCBT056	1x	53	Side burner electrode	TOCBM143
1x	14	Left side shelf	TOCBT010	1x	54	Side burner shelf	TOCBT041
1x	15	Left windshield	TOCBT021	1x	55	Side burner front panel	TOCBT042
2x	16	Firebox side panel	TOCBT022	1x	56	Side burner valve	TOCBT043
1x	17	Side shelf front panel	TOCBT011	1x	57	Side burner manifold fixing bracket	TOCBT044
1x	18	Control panel	TOCBT134	1x	58	Side burner SS	TOCBT045
2x	19	Support bracket	TOCBM116	1x	59	Side burner jet	TOCBT046
1x	20	Grease channelling tray	TOCBT016	1x	60	Side burner jet fixing bracket	TOCBT047
1x	21	Grease channelling tray handle	TOCBT017	1x	61	Spacer panel left support bracket	TOCBT142
1x	22	Cart left panel	TOCBT015	1x	62	Spacer panel right support bracket	TOCBT143
1x	23	Cart back panel	TOCBT018				
2x	24	Castor without brake	TOCBT026				
2x	25	Castor with brake	TOCBT027				
1x	26	Kick plate	TOCBT028				
1x	27	Bottom shelf	TOCBT030				
2x	28	Magnet	TOCBM131				
1x	29	Grease cup	TOCBM151				
1x	30	Cabinet top panel	TOCBT029				
1x	31	Corrugated pipe	TOCBM152				
1	32	Regulator and hose assembly	TOCBT032				
1x	33	Hood handle right end cap	TOCBT037				
1x	34	Firebox rear spacer panel	TOCBT019				
2x	35	Flame tamer	TOCBT009				
1x	36	Rear windshield	TOCBT020				
1x	37	Right windshield	TOCBT040				
1x	38	Firebox assembly	TOCBT023				
1x	39	Heat shield	TOCBT024				
1x	40	Manifold assembly	TOCBT025				

Spare parts (continued)

Deluxe Beefmaster 4 Burner (G4DXBT+MC4DXBT+MCDXBWST)



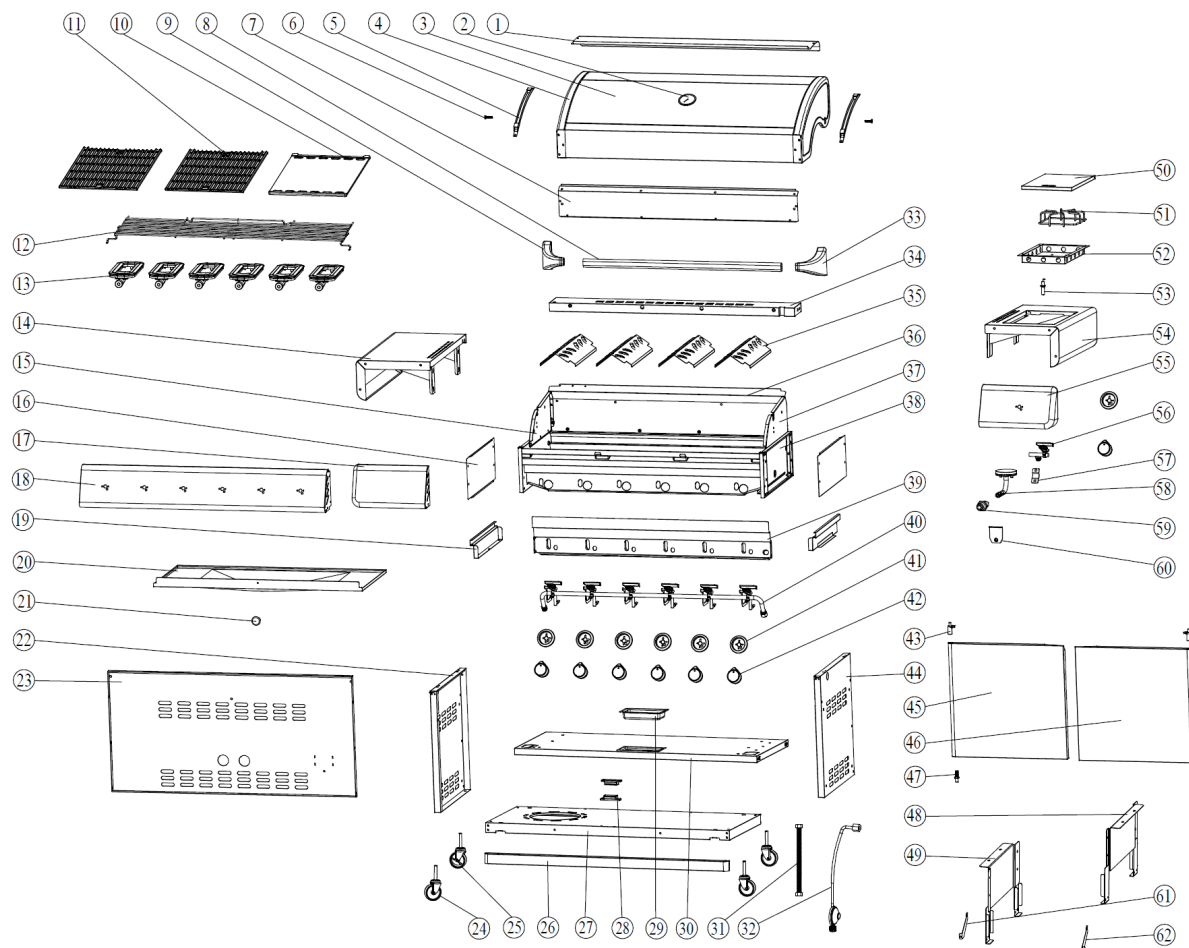
Spare parts (continued)

Deluxe Beefmaster 4 Burner spare part list (G4DXBT+MC4DXBT+MCDXBWST)

QTY	#			QTY	#		
1x	1	Hood inner panel-rear SS	TOCBT059	1x	41	Corrugated pipe	TOCBM152
1x	2	Thermometer	TOCBT001	1x	42	Regulator and hose assembly	TOCBT032
1x	3	Glass	TOCBT052	1x	43	Hood handle right end cap	TOCBT082
1x	4	Hood assembly SS	TOCBT060	1x	44	Firebox rear spacer panel SS	TOCBT083
2x	5	Glass fixing plate SS	TOCBT061	1x	45	Rear burner back panel	TOCBT084
2x	6	Hood hinge	TOCBT003	1x	46	Rear burner electrode	TOCBT085
1x	7	Hood inner panel-front SS	TOCBT062	1x	47	Right light	TOCBT086
1x	8	Hood handle SS	TOCBT063	1x	48	Right windshield	TOCBT040
1x	9	Hood handle left end cap	TOCBT064	1x	49	Rear burner	TOCBT087
1x	10	Hot plate	TOCBT006	1x	50	Firebox assembly	TOCBT023
2x	11	Cooking grill	TOCBT065	1x	51	Heat shield	TOCBT024
1x	12	Warming rack SS	TOCBT066	1x	52	Manifold assembly	TOCBT088
4x	13	Cast iron oval burner	TOCBT056	1x	53	LED light	TOCBT089
1x	14	Left side shelf SS	TOCBT067	6x	54	Bezel with magnet	TOCBT057
1x	15	Control panel glass	TOCBT068	6x	55	Control knob with LED	TOCBT058
1x	16	Control panel	TOCBT069	1x	56	Switch	TOCBT090
1x	17	Ice bucket	TOCBT070	2x	57	Door Spring pin	TOCBT048
1x	18	Side shelf front panel glass	TOCBT071	1x	58	Left door SS	TOCBT091
1x	19	Side shelf front panel	TOCBT072	1x	59	Cart right panel	TOCBT031
2x	20	Firebox side panel	TOCBT022	2x	60	Door lower pin	TOCBM129
2x	21	Support bracket	TOCBM116	1x	61	Right door SS	TOCBT092
1x	22	Cart left panel	TOCBT015	1x	62	Rotisserie kit	TOCBT093
1x	23	Grease channelling tray SS	TOCBT073	1x	63	Right BI bracket	TOCBT034
1x	24	Grease channelling tray handle	TOCBT017	1x	64	Left BI bracket	TOCBT033
1x	25	Cart back panel	TOCBT018	2x	65	Side burner lid	TOCBT135
1x	26	Transformer	TOCBT074	1x	66	Side burner trivet	TOCBT038
1x	27	Rear burner front cover panel	TOCBT075	1x	67	Spill tray	TOCBT039
4x	28	Ceramic brick	TOCBT076	1x	68	Side burner electrode	TOCBM143
1x	29	Ceramic brick support rack	TOCBT077	1x	69	Side burner shelf SS	TOCBT094
1x	30	Rear windshield	TOCBT078	1x	70	Side burner front panel	TOCBT095
1x	31	Left light	TOCBT079	1x	71	Side burner front panel glass	TOCBT096
1x	32	Left windshield	TOCBT021	1x	72	Side burner valve	TOCBT043
2x	33	Castor without brake	TOCBT026	1x	73	Side burner manifold fixing bracket	TOCBT044
2x	34	Castor with brake	TOCBT027	1x	74	Side burner CI	TOCBT097
1x	35	Kick plate SS	TOCBT080	1x	75	Side burner jet	TOCBT046
2x	36	Magnet	TOCBM131	1x	76	Side burner jet fixing bracket	TOCBT047
1x	37	Cabinet top panel	TOCBT029	1x	77	Spacer panel left support bracket	TOCBT142
1x	38	Bottom shelf	TOCBT030	1x	78	Spacer panel right support bracket	TOCBT143
1x	39	Grease cup	TOCBM151				
5x	40	Hooks	TOCBT081				

Spare parts (continued)

Premium Beefmaster 6 Burner (G6PBT+MC6BT+MCPBWST)



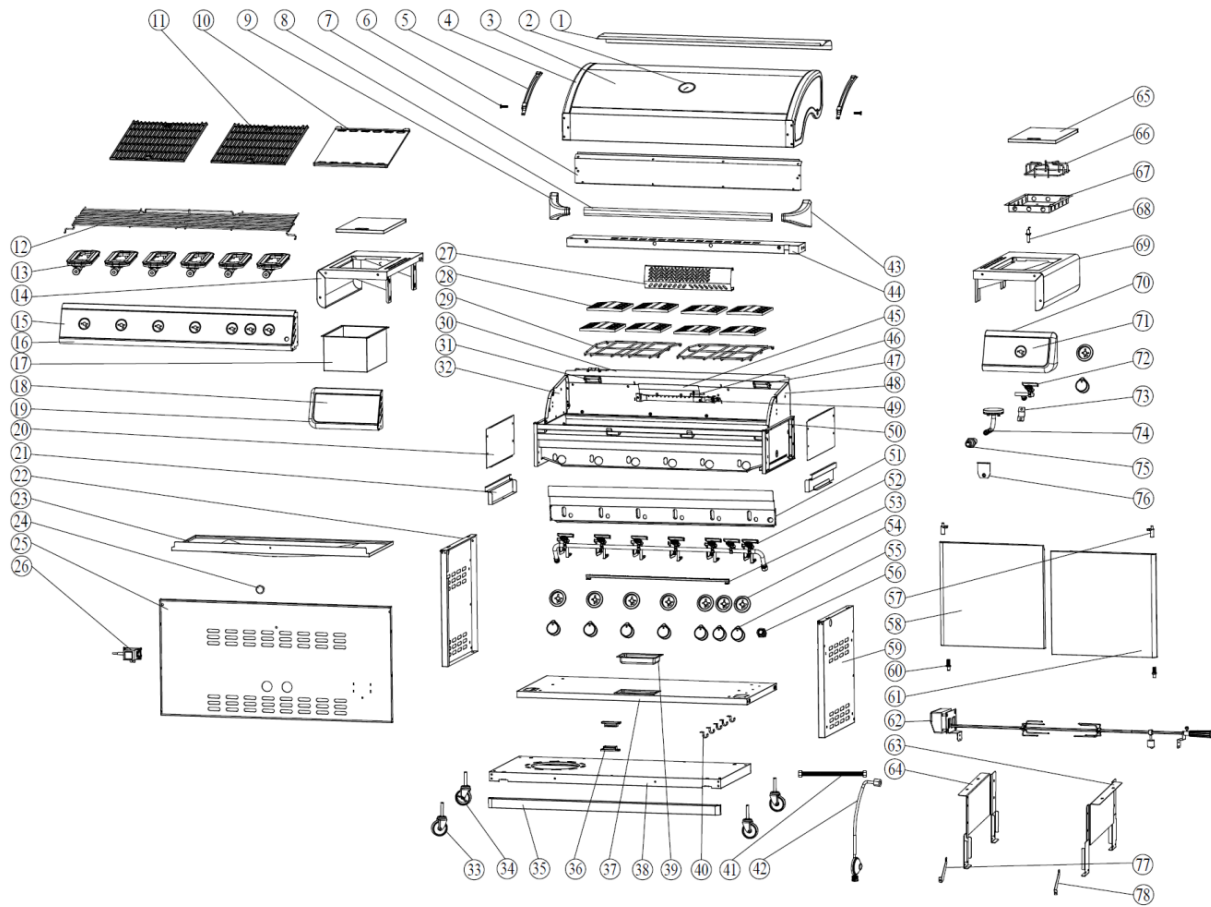
Spare parts (continued)

Premium Beefmaster 6 Burner spare part list (G6PBT+MC6BT+MCPBWST)

QTY #				QTY #			
1x	1	Hood inner panel-rear	TOCBT098	7x	41	Bezel with magnet	TOCBT057
1x	2	Thermometer	TOCBT001	7x	42	Control knob with LED	TOCBT058
1x	3	Glass	TOCBT099	2x	43	Door Spring pin	TOCBT048
1x	4	Hood assembly	TOCBT100	1x	44	Cart right panel	TOCBT031
2x	5	Glass fixing plate	TOCBT054	1x	45	Left door	TOCBT117
2x	6	Hood hinge	TOCBT003	1x	46	Right door	TOCBT118
1x	7	Hood inner panel-front	TOCBT101	2x	47	Door lower pin	TOCBM129
1x	8	Hood handle	TOCBT102	1x	48	Right BI bracket	TOCBT034
1x	9	Hood handle left end cap	TOCBT005	1x	49	Left BI bracket	TOCBT033
1x	10	Hot plate	TOCBT103	1x	50	Side burner lid	TOCBT036
2x	11	Cooking grill	TOCBT104	1x	51	Side burner trivet	TOCBT038
1x	12	Warming rack	TOCBT105	1x	52	Spill tray	TOCBT039
6x	13	Cast iron oval burner	TOCBT056	1x	53	Side burner electrode	TOCBM143
1x	14	Left side shelf	TOCBT010	1x	54	Side burner shelf	TOCBT041
1x	15	Left windshield	TOCBT021	1x	55	Side burner front panel	TOCBT042
2x	16	Firebox side panel	TOCBT022	1x	56	Side burner valve	TOCBT043
1x	17	Side shelf front panel	TOCBT011	1x	57	Side burner manifold fixing bracket	TOCBT044
1x	18	Control panel	TOCBT106	1x	58	Side burner SS	TOCBT045
2x	19	Support bracket	TOCBM116	1x	59	Side burner jet	TOCBT046
1x	20	Grease channelling tray	TOCBT107	1x	60	Side burner jet fixing bracket	TOCBT047
1x	21	Grease channelling tray handle	TOCBT017	1x	61	Spacer panel left support bracket	TOCBT142
1x	22	Cart left panel	TOCBT015	1x	62	Spacer panel right support bracket	TOCBT143
1x	23	Cart back panel	TOCBT108				
2x	24	Castor without brake	TOCBT026				
2x	25	Castor with brake	TOCBT027				
1x	26	Kick plate	TOCBT109				
1x	27	Bottom shelf	TOCBT110				
2x	28	Magnet	TOCBM131				
1x	29	Grease cup	TOCBM151				
1x	30	Cabinet top panel	TOCBT111				
1x	31	Corrugated pipe	TOCBM152				
1	32	Regulator and hose assembly	TOCBT032				
1x	33	Hood handle right end cap	TOCBT037				
1x	34	Firebox rear spacer panel	TOCBT112				
4x	35	Flame tamer	TOCBT009				
1x	36	Rear windshield	TOCBT113				
1x	37	Right windshield	TOCBT040				
1x	38	Firebox assembly	TOCBT114				
1x	39	Heat shield	TOCBT115				
1x	40	Manifold assembly	TOCBT116				

Spare parts (continued)

Deluxe Beefmaster 6 Burner (G6DXBT+MC6DXBT+MCDXBWST)



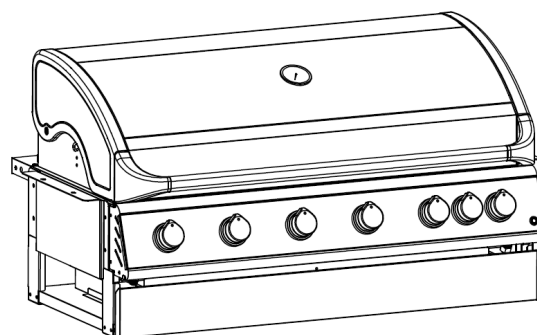
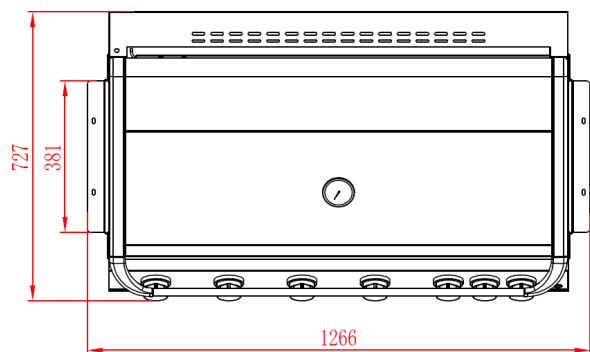
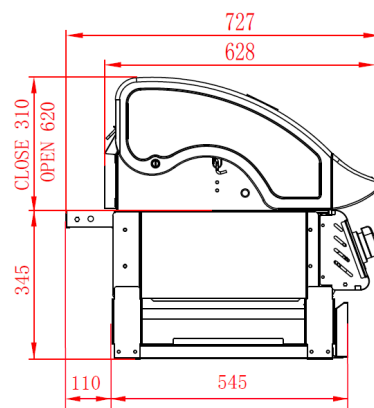
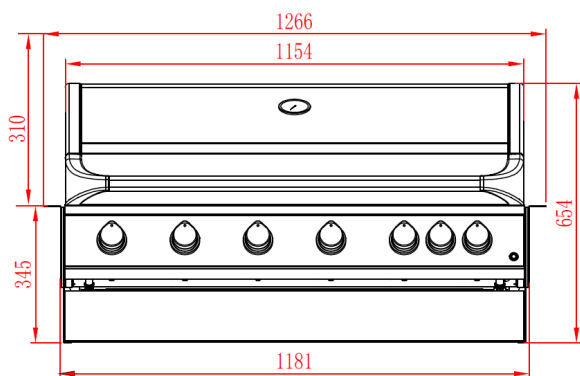
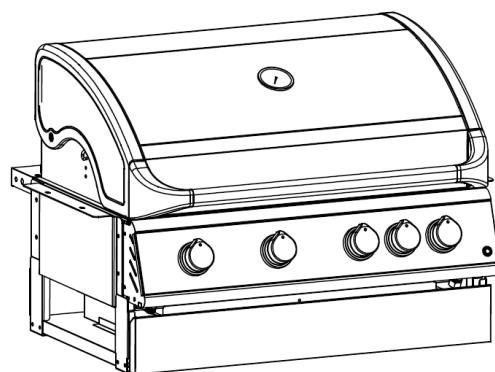
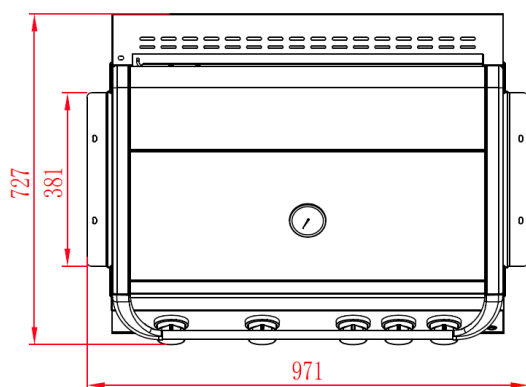
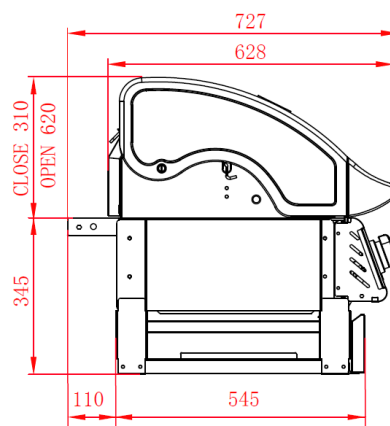
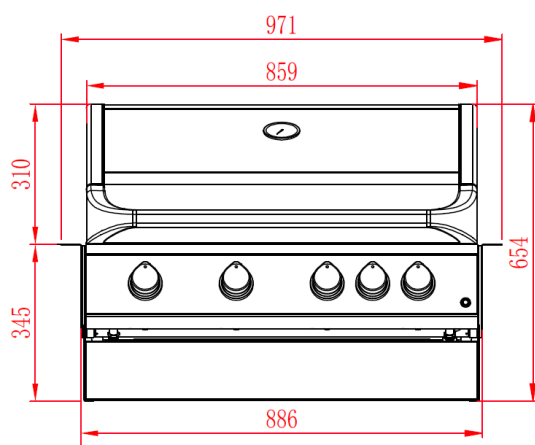
Spare parts (continued)

Deluxe Beefmaster 6 Burner spare part list (G6DXBT+MC6DXBT+MCDXBWST)

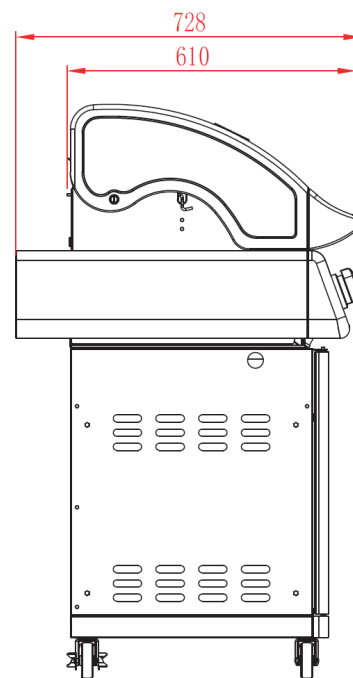
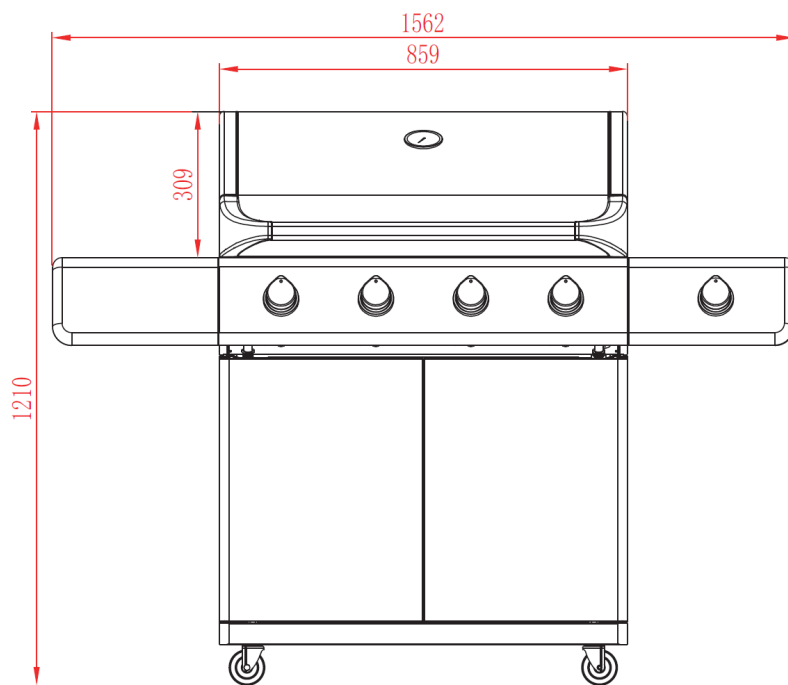
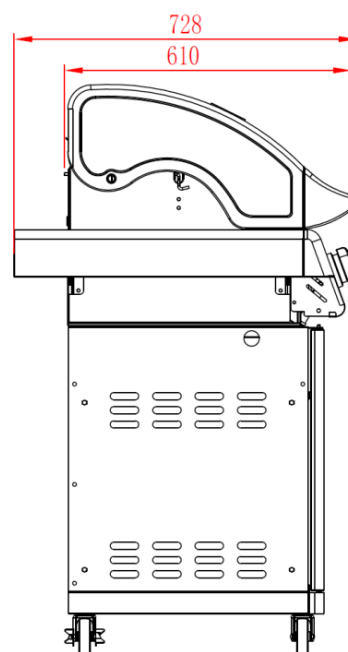
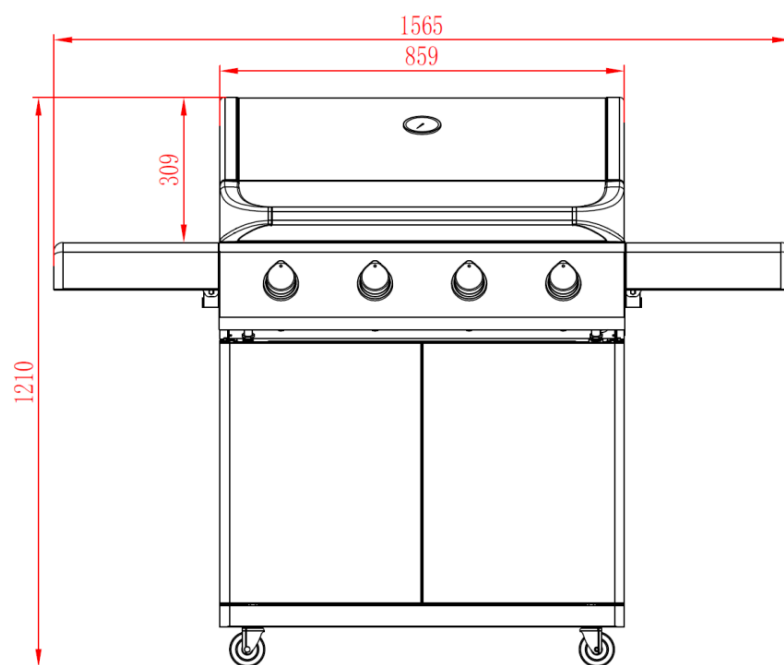
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1x	1	Hood inner panel-rear SS	TOCBT119	1x	41	Corrugated pipe	TOCBM152
1x	2	Thermometer	TOCBT001	1x	42	Regulator and hose assembly	TOCBT032
1x	3	Glass	TOCBT099	1x	43	Hood handle right end cap	TOCBT082
1x	4	Hood assembly SS	TOCBT120	1x	44	Firebox rear spacer panel SS	TOCBT130
2x	5	Glass fixing plate SS	TOCBT061	1x	45	Rear burner back panel	TOCBT084
2x	6	Hood hinge	TOCBT003	1x	46	Rear burner electrode	TOCBT085
1x	7	Hood inner panel-front SS	TOCBT121	1x	47	Right light	TOCBT086
1x	8	Hood handle SS	TOCBT122	1x	48	Right windshield	TOCBT040
1x	9	Hood handle left end cap	TOCBT064	1x	49	Rear burner	TOCBT087
1x	10	Hot plate	TOCBT103	1x	50	Firebox assembly	TOCBT114
2x	11	Cooking grill	TOCBT123	1x	51	Heat shield	TOCBT115
1x	12	Warming rack SS	TOCBT124	1x	52	Manifold assembly	TOCBT131
6x	13	Cast iron oval burner	TOCBT056	1x	53	LED light	TOCBT089
1x	14	Left side shelf SS	TOCBT067	8x	54	Bezel with magnet	TOCBT057
1x	15	Control panel glass	TOCBT125	8x	55	Control knob with LED	TOCBT058
1x	16	Control panel	TOCBT126	1x	56	Switch	TOCBT090
1x	17	Ice bucket	TOCBT070	2x	57	Door Spring pin	TOCBT048
1x	18	Side shelf front panel glass	TOCBT071	1x	58	Left door SS	TOCBT132
1x	19	Side shelf front panel	TOCBT072	1x	59	Cart right panel	TOCBT031
2x	20	Firebox side panel	TOCBT022	2x	60	Door lower pin	TOCBM129
2x	21	Support bracket	TOCBM116	1x	61	Right door SS	TOCBT133
1x	22	Cart left panel	TOCBT015	1x	62	Rotisserie kit	TOCBT093
1x	23	Grease channelling tray SS	TOCBT127	1x	63	Right BI bracket	TOCBT034
1x	24	Grease channelling tray handle	TOCBT017	1x	64	Left BI bracket	TOCBT033
1x	25	Cart back panel	TOCBT108	2x	65	Side burner lid	TOCBT135
1x	26	Transformer	TOCBT074	1x	66	Side burner trivet	TOCBT038
1x	27	Rear burner front cover panel	TOCBT075	1x	67	Spill tray	TOCBT039
8x	28	Ceramic brick	TOCBT076	1x	68	Side burner electrode	TOCBM143
2x	29	Ceramic brick support rack	TOCBT077	1x	69	Side burner shelf SS	TOCBT094
1x	30	Rear windshield	TOCBT128	1x	70	Side burner front panel	TOCBT095
1x	31	Left light	TOCBT079	1x	71	Side burner front panel glass	TOCBT096
1x	32	Left windshield	TOCBT021	1x	72	Side burner valve	TOCBT043
2x	33	Castor without brake	TOCBT026	1x	73	Side burner manifold fixing bracket	TOCBT044
2x	34	Castor with brake	TOCBT027	1x	74	Side burner CI	TOCBT097
1x	35	Kick plate SS	TOCBT129	1x	75	Side burner jet	TOCBT046
2x	36	Magnet	TOCBM131	1x	76	Side burner jet fixing bracket	TOCBT047
1x	37	Cabinet top panel	TOCBT111	1x	77	Spacer panel left support bracket	TOCBT142
1x	38	Bottom shelf	TOCBT110	1x	78	Spacer panel right support bracket	TOCBT143
1x	39	Grease cup	TOCBM151				
5x	40	Hooks	TOCBT081				

Technical details

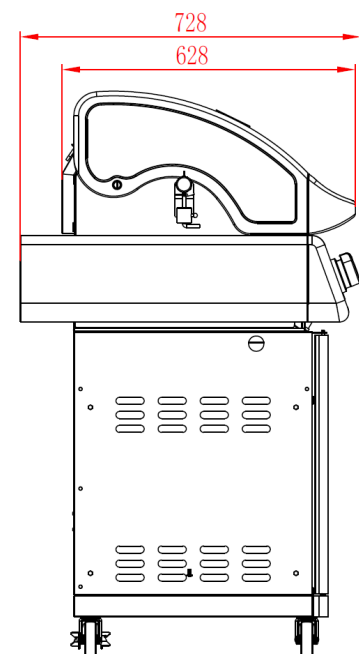
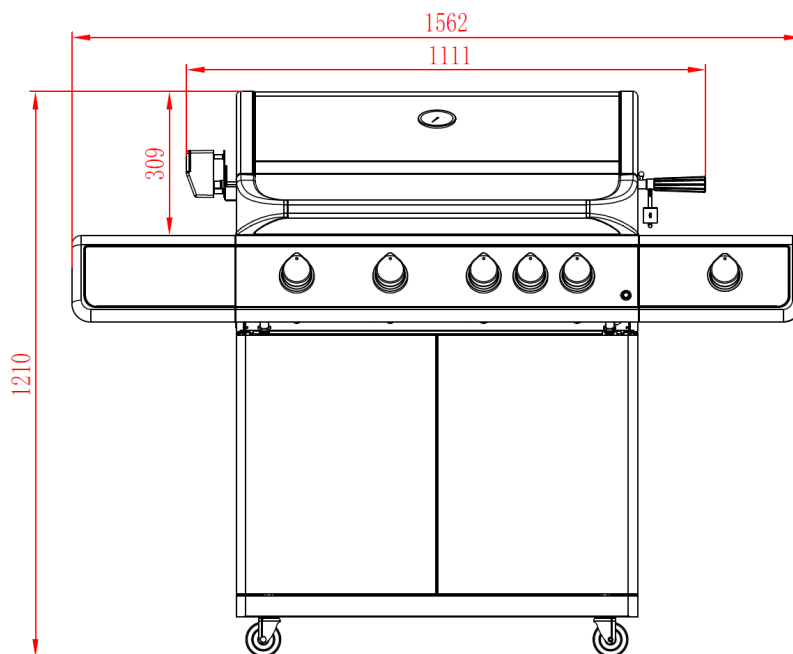
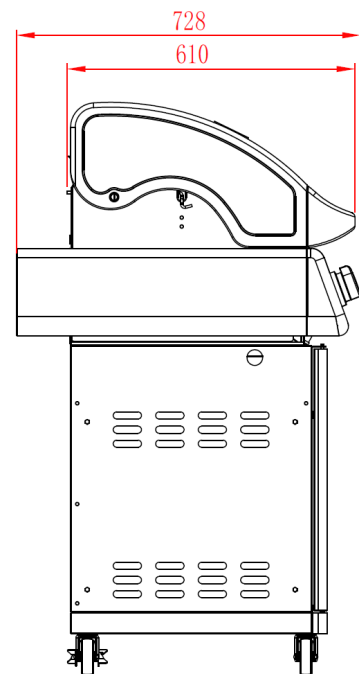
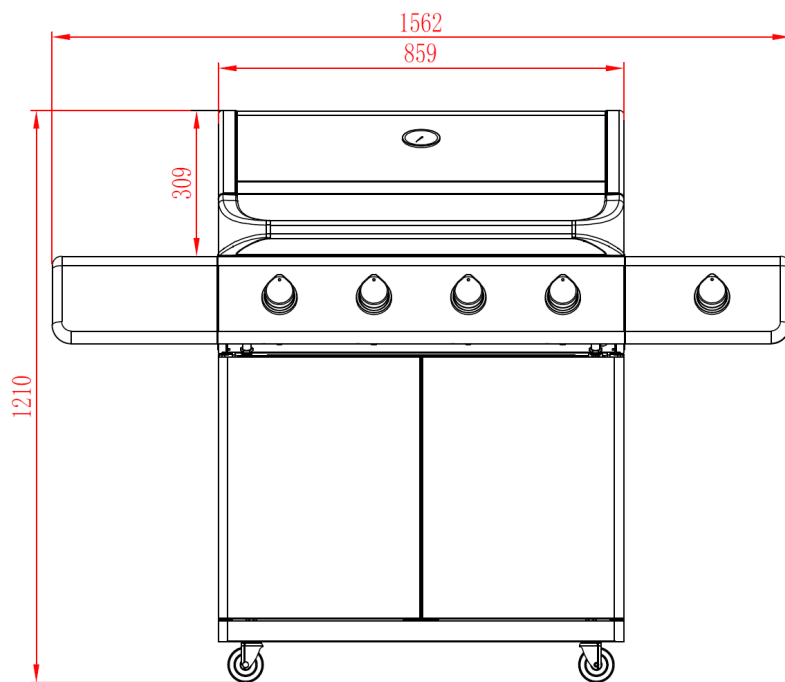
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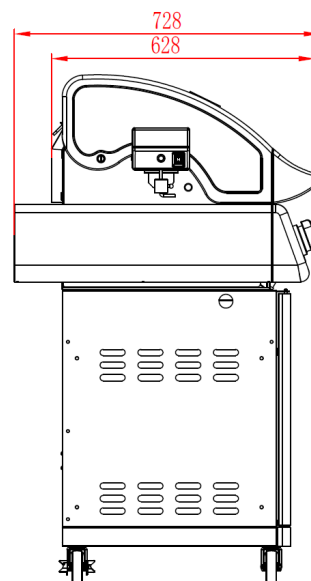
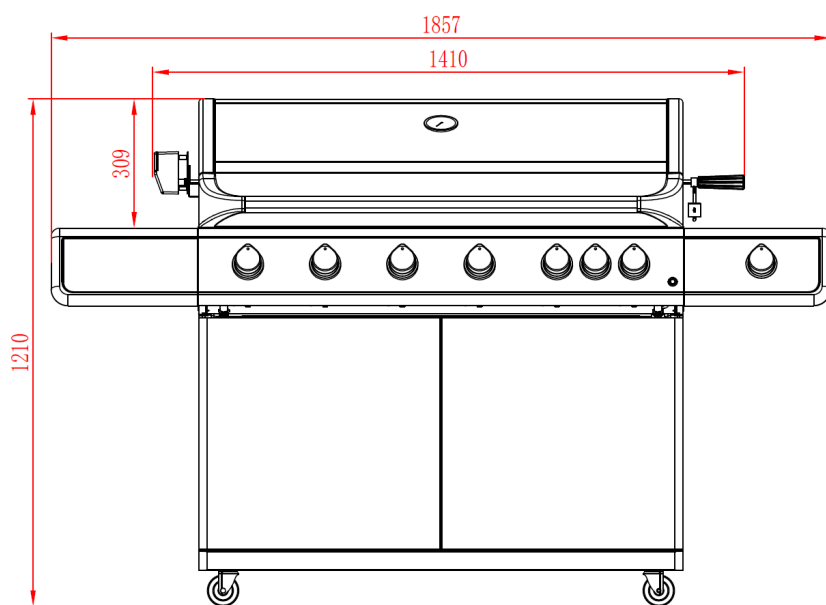
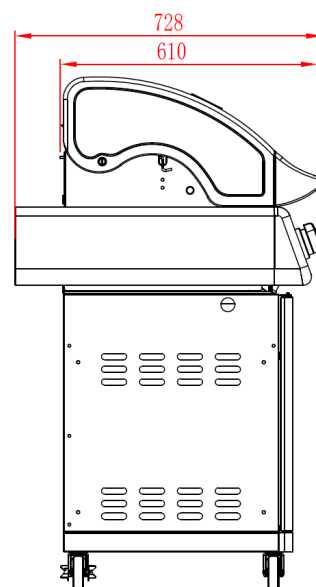
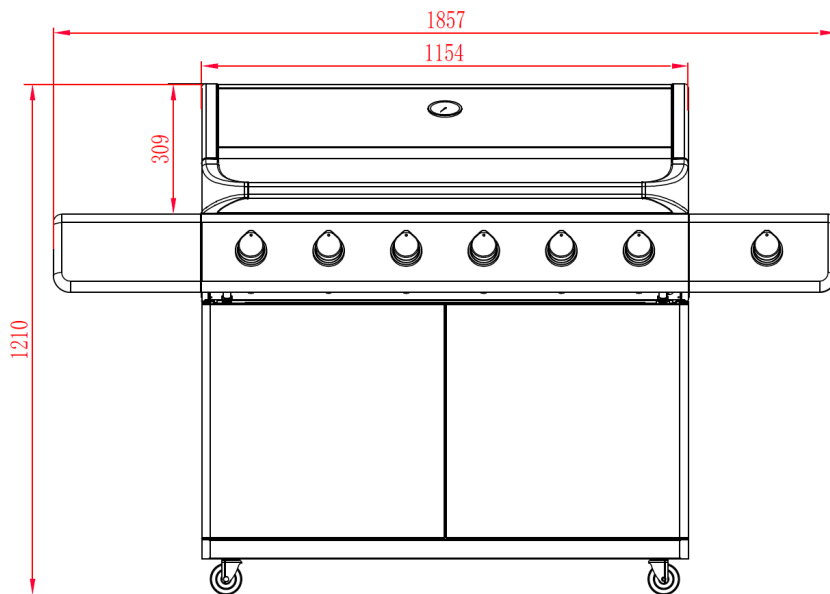
Technical details (continued)



Technical details (continued)



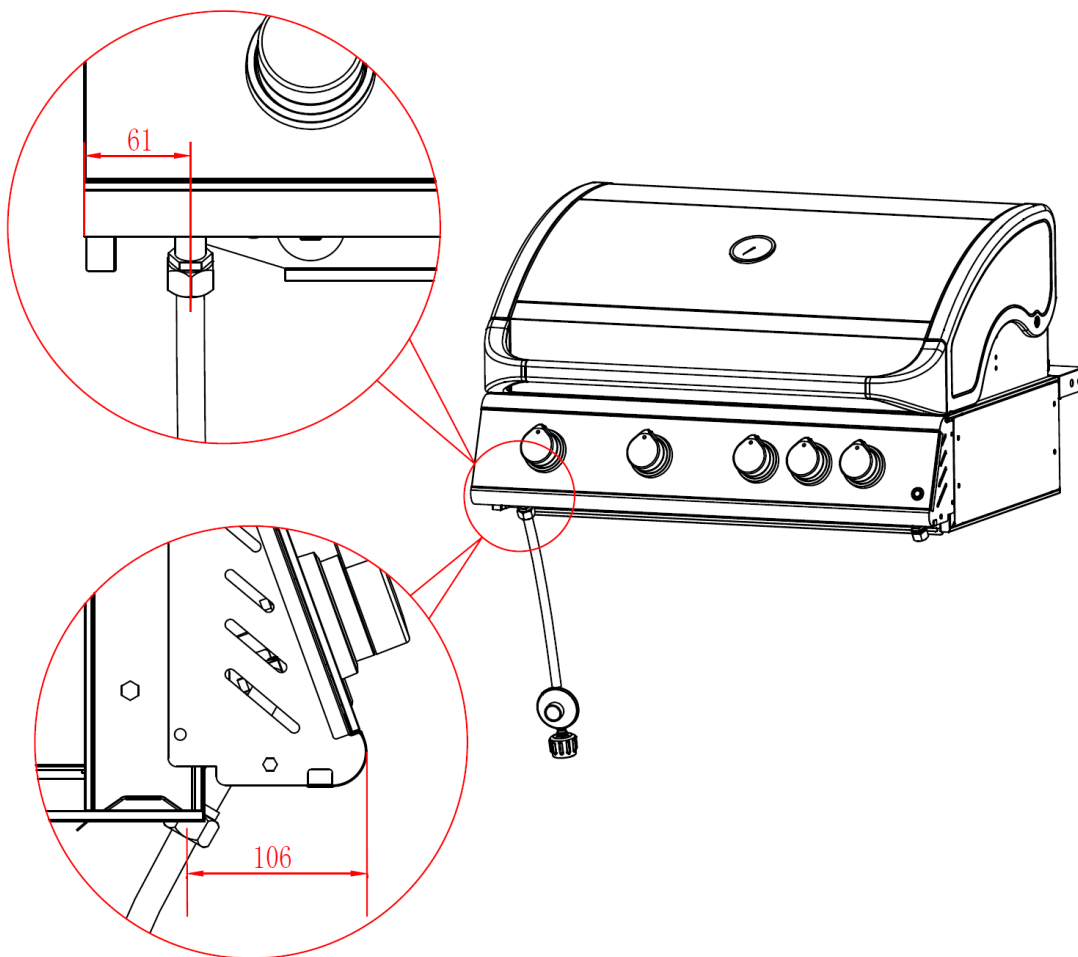
Technical details (continued)



Technical details (continued)

BEEFMASTER IAPMO GMK10959 Barbeques Galore Building A2, Campus Business Park 350 - 374 Parramatta Rd, Homebush, Australia. FOR CORRECT OPERATION REFER TO INSTRUCTIONS PROVIDED				Model: ☐ 4 Burner ☐ 4 Burner+Rear Burner ☐ 6 Burner ☐ 6 Burner+Rear Burner ☐ Side Burner					
GAS TYPE/PRESSURE:		ULPG 2.75 kPa	NG 1.0 kPa	Input Each Burner (MJ/hr)	TOTAL CONSUMPTION(MJ/hr):				
Main Burner Injector Orifice:		1.05mm	1.75mm	14.6	4 Burner	4 Burner+Side Burner	4 Burner+Rear Burner	4 Burner+Rear+Side Burners	
Rear Burner Injector Orifice:		0.86mm	1.45mm	10.0	58.4	71.9	68.4	81.9	
Side Burner Injector Orifice:		1.0mm	1.68mm	13.5	6 Burner	6 Burner+Side Burner	6 Burner+Rear Burner	6 Burner+Rear+Side Burners	
SERIAL NUMBER:					87.6	101.1	97.6	111.1	
					CLEARANCE FROM COMBUSTIBLES:		Sides & Back		Overhead
					Cart & Build-in Models		400mm		1000mm
DO NOT INSTALL IN, OR CONNECT TO THE CONSUMER PIPING OR GAS SUPPLY SYSTEM OF A BOAT OR CARAVAN.									
FOR OUTDOOR USE ONLY					FOR USE WITH UNIVERSAL LPG				

The gas connections are all 1/2" BSP thread.



Manifold connection is 1/2" BSP at the front left underside of the BBQ head as shown. Manifold connection is 106mm from the front edge of the bbq, and 61mm from the left edge of the BBQ

The next step

Anything you can cook in the kitchen and more, you can cook on a barbeque: soups, roasts, breads, casseroles, stir fries, pizza, chips, smoked foods, lasagna... are just a few of the possibilities.

Optional accessories include:

Gas Gauge: Must have safety device. Use it to detect minor leaks quickly and thoroughly without fussing with soapy water.

Weather Cover: Protect your investment with a cover that fits neatly over your barbeque to combat not only the sun and the rain but also tree sap, bird droppings and various backyard pests.

Slide Out Drawer: Suits cart models as a drawer for your gas cylinder for much easier access to turn the cylinder on or off and when replacing the cylinder. Also can accept one or two storage racks as a utility drawer.

Adjustable Storage Rack: Fits into the base panel of the cart or into the slide out drawer for easy access to all your bbq gadgets. Also can be used as an adjustable multi-level roast rack.

Digital Display: Mounts into the deluxe side shelf. Provides information on ambient temperatures as well as food probes with target temperatures.

Need More Information?

IN AUSTRALIA

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