

# TURBO CLASSIC

by Ziegler & Brown

# ELITE

# ELITE PRO

## INSTRUCTION MANUAL



These instructions contain important information that needs to be followed for the safe assembly and operation of your new barbeque. Please read carefully and completely prior to assembly and operation. Follow all warnings and instructions when using this barbeque and retain these instructions for future reference.

**FOR ZIEGLER & BROWN T-SERIES BBQs:**  
**TURBO CLASSIC, ELITE and ELITE PRO MODELS: ZG5TCT / ZG5TET / ZG5TEPT**

**BUILD-IN:** Requires part **TBIKT** for suspension mounting (or mount directly on a non-combustible table top)

**CART-MOUNTED:** Requires CLASSIC, ELITE or ELITE PRO CART and optionally requires SIDE SHELVES (see inside)

**WIFI/SMART THERMOMETER COMPATIBILITY:** Fits available DIGITAL DISPLAY

Special tools are required for natural gas (NG) conversion. (see page 48 for details)

***Please keep these instructions for future reference***

NOTES:

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# CONTENTS

## INTRODUCTION

<i>Preparing for assembly and tools you will need.....</i>	<i>4</i>
<i>TURBO series carts and accessories compatibility.....</i>	<i>5</i>
<i>Important safety information - Read before use.....</i>	<i>7</i>
<i>Choosing an outdoor location for your barbeque .....</i>	<i>9</i>
<i>Build-in installation.....</i>	<i>10</i>
<i>Gas type and supply.....</i>	<i>12</i>

## ASSEMBLY & INSTALLATION

<i>Assembly guide .....</i>	<i>14</i>
<i>Head unit parts .....</i>	<i>15</i>
<i>Build-in brackets and trim parts .....</i>	<i>18</i>
<i>Cart parts .....</i>	<i>20</i>
<i>Side shelf and side burner parts .....</i>	<i>22</i>
<i>Assembly instructions .....</i>	<i>27</i>
<i>LED control knobs.....</i>	<i>42</i>
<i>Grill, hotplate and rack installation .....</i>	<i>43</i>
<i>Connecting the gas supply.....</i>	<i>45</i>
<i>Natural gas (NG) conversion .....</i>	<i>48</i>

## OPERATION & COOKING

<i>Lighting the barbeque and controlling the temperature.....</i>	<i>50</i>
<i>Preparing to cook, tips and first time use.....</i>	<i>52</i>
<i>Recommended internal temperatures for cooking meat .....</i>	<i>58</i>

## CARE & MAINTENANCE

<i>Cleaning, annual maintenance and servicing.....</i>	<i>59</i>
<i>Troubleshooting.....</i>	<i>63</i>

## SPARE PARTS & INFORMATION

<i>Spare parts diagrams and codes .....</i>	<i>64</i>
<i>Product dimensions .....</i>	<i>70</i>
<i>Available accessories .....</i>	<i>73</i>
<i>Customer service information.....</i>	<i>74</i>

## INTRODUCTION

The TURBO family of barbeques and accessories is a complete outdoor culinary solution that can be customised to fit your outdoor area. Select a build-in or cart combination, and customise your purchase now or later with any mix of barbeque, gas range and outdoor kitchen cart options, such as benchtops, corners and sinks.

The CLASSIC series sports durable black finishes.

The ELITE series combines stainless steel and gloss vitreous enamel.

The ELITE PRO series features timeless stainless steel.

TURBO series barbeques listed in this manual can be fitted with a DIGITAL DISPLAY (available separately) including smart temperature probes that you can use for perfect cooking results, every time.

For build-in applications, if mounting at the sides you will need support brackets TBIKT (available separately).

CLASSIC, ELITE and ELITE PRO wheeled carts (available separately) are compatible with all TURBO barbeques listed in this manual. Wheeled carts can be joined together and fitted with available accessories such as gas range tops, benchtops and sinks. See pages 5 and 6 for a full list of cart and cooking options.

If you are mounting your TURBO barbeque on a wheeled cart that is freestanding and not linked to other carts, it can be used with side shelves (available individually) that complement the storage capacity of the cart and include an available side burner that can be used for frying, boiling and cooking, or simply keeping side dishes and sauces warm.

Corner pieces (available separately) can be used to join carts in L-shape outdoor kitchen layouts, or in angled arrangements.

## PRIOR TO ASSEMBLY

These instructions contain important information that needs to be followed for the safe assembly and use of your new barbeque. Please read through carefully and completely prior to assembly.

Failure to follow these instructions may result in serious injury, property damage and limit any warranty claim.

This appliance must only be assembled, installed, and operated as directed in this manual.

Take care to remove all packaging materials and protective coatings before first use. When unpacking the barbeque, keep it resting on the pallet until you are ready to install it onto a cart, build-in or island.

This will avoid any damage while the appliance is not yet fixed into place. Remove and dispose of packaging through your local recycling authority or through appropriate waste/recycling collection facilities.

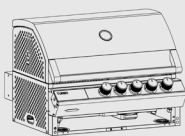
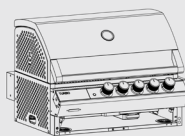
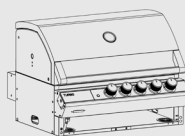


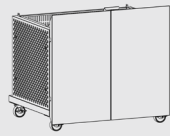
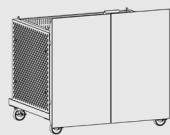

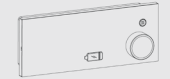
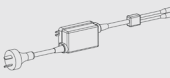
## TOOLS REQUIRED

*Two adjustable spanners; a long and a short handle regular Phillips head screwdriver, a flat head screwdriver and a small head Phillips screwdriver.*

*Other special tools are required for Natural Gas conversion. See page 48-49 for details.*

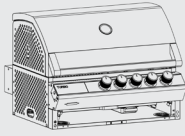
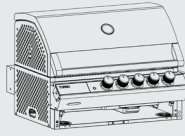
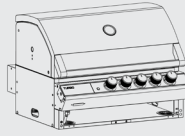
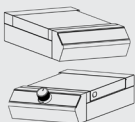
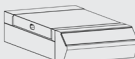
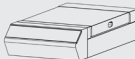
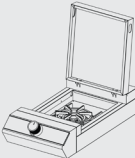
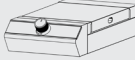


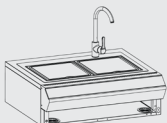
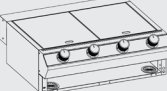

## TURBO SERIES - COMPONENT COMPATIBILITY

Refer to the chart below for required parts and available options to install your TURBO barbeque as a build-in, on a freestanding wheeled cart, or as part of a larger outdoor kitchen setup.

Barbeques, Carts and Digital Display			COMPATABILITY WITH TURBO SERIES BBQS		
<p><i>*Note: TURBO barbeques and carts are finished in black enamel or stainless steel. Mixed finishes indicates where the selection would result in a combination of finishes. Avoid this if you prefer your installation to be one finish only.</i></p>					
PART No.	DESCRIPTION		TURBO CLASSIC ZG5TCT	TURBO ELITE ZG5TET	TURBO ELITE PRO ZG5TEPT
BUILD-IN FIXTURES (available for side mounted installation of your TURBO BBQ)					
TBIKT	BBQ BUILD-IN BRACKETS (stainless steel)		✓	✓	✓
ZG5TEBIFFT	FOLDING PANEL (stainless steel)		Mixed finishes*	✓	✓
BBQ CARTS* (available for cart mounted AND outdoor kitchen installation of your TURBO BBQ)					
MC5TCT	CLASSIC CART		✓	Mixed finishes*	Mixed finishes*
MC5TET	ELITE CART		Mixed finishes*	✓	✓
MC5TEPT	ELITE PRO CART		Mixed finishes*	✓	✓
DIGITAL DISPLAY					
TBGIDDPT	DIGITAL DISPLAY WITH PROBES		✓	✓	✓
ERTRANS	TRANSFORMER WITH CABLES		✓	Included	Included

## TURBO SERIES - COMPONENT COMPATIBILITY

To enhance your outdoor culinary experience, we offer a variety of side shelves and side burners to complement your cart-mounted TURBO barbeque, as well as equipment and benchtops that can be fitted to single or joined carts to create the ultimate outdoor kitchen.

Side Shelves, Side Burners and Cart Units			COMPATABILITY WITH TURBO SERIES BBQs		
					
PART No.	DESCRIPTION		TURBO CLASSIC ZG5TCT	TURBO ELITE ZG5TET	TURBO ELITE PRO ZG5TEPT
SIDE SHELVES and SIDE BURNERS (attach to left or right ends of single BBQ Carts, or suitable Cart Units)					
ZGTCWSBT	L/R SHELF & BURNER SET (Hinged Lid)		✓	Mixed finishes*	Mixed finishes*
MCTEDRLT	LEFT SHELF W/STORAGE (Sliding Lid)		Mixed finishes*	✓	✓
MCTEDRRT	RIGHT SHELF W/STORAGE (Sliding Lid)		Mixed finishes*	✓	✓
ZGTESBRFT	RIGHT SIDE BURNER (Hinged Lid)		Mixed finishes*	✓	✓
ZGTESBRT	RIGHT SIDE BURNER (Sliding Lid)		Mixed finishes*	✓	✓
TBKSBT	SIDE BURNER BUILD-IN KIT		✓	✓	✓
CART UNITS					
ZGTEPBT	BENCHTOP		Mixed finishes*	✓	✓
ZGTEPST	SINK		Mixed finishes*	✓	✓
ZGTEPRT	4 BURNER GAS RANGE		Mixed finishes*	✓	✓
CART CORNER (seamlessly connects Carts to fit right-angle corners)					
ZGTEPCNRT	CART CORNER		✓	✓	✓

## IMPORTANT SAFETY INFORMATION - READ BEFORE USE

Australia and New Zealand have an excellent safety record when it comes to gas appliances. This reflects both the high quality of gas appliances available and continued consumer awareness about safety. Following these guidelines and instructions will ensure the safe operation of your barbeque and excellent outdoor cooking results.

**⚠ DANGER! Improper installation, use, alteration, service or failure to follow these instructions could result in fire or explosion and lead to serious injury, death and/or significant damage to property.**

- Retain these instructions for future reference.
- This barbeque is an outdoor appliance only. Under no circumstances can it be used indoors. This barbeque has not been approved for marine or caravan use. It must be placed on a stable, firm, level outdoor surface for use.
- Support surface must be non-combustible for build-in and tabletop applications.
- **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** use or 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 and unsupervised children away from the appliance during use 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 inside the barbeque firebox. A fat fire can be difficult to put out, and is 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 it with water; shut down the gas supply if safe to do so, and close the hood if safe to do so. Call the Fire Brigade on 000 (AUS) if necessary or 111 (New Zealand).
- **DO NOT** transport or move the barbeque whilst it is in use or still hot.
- **NEVER** leave a barbeque unattended with any burners operating. Always turn all burners to **OFF** and turn the gas supply **OFF** when the barbeque is unattended or not in use.
- A lit barbeque should be attended at all times. Avoid using a barbeque in windy conditions.
- Gas cylinders **must** be stored vertically. **NEVER** store gas cylinders in direct sunlight, or where temperatures can exceed 50°C.
- **USE CAUTION** when touching a hot barbeque, especially on surfaces close to the griddle, firebox and hood.
- The hood must be in the **OPEN** position before lighting.
- The barbeque may be pre-heated with all burners on **HIGH**, but the hood must be opened after 5 minutes when doing so.
- When cooking with the hood closed, turn each burner to either **LOW** or **OFF** to prevent the barbeque from overheating.
- **NEVER** leave multiple burners on **HIGH** when the hood is closed for more than 5 minutes. Never allow the cooking temperature to exceed 250°C and always stay in control by adjusting burners to **LOW** 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 Precautionary leak test (page 47).
- There **must** be a clearance of at least 300mm from the sides of the firebox to any combustible materials or surfaces.
- There **must** also be a clearance of at least 1000mm above the cooking surfaces to any combustible surface.
- If the barbeque is being built in or surface mounted, the surface on which it is mounted and any vertical surfaces to which the barbeque is side-mounted **must** be constructed from noncombustible material.



## IMPORTANT SAFETY INFORMATION - READ BEFORE USE

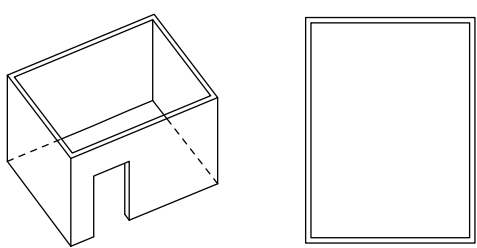
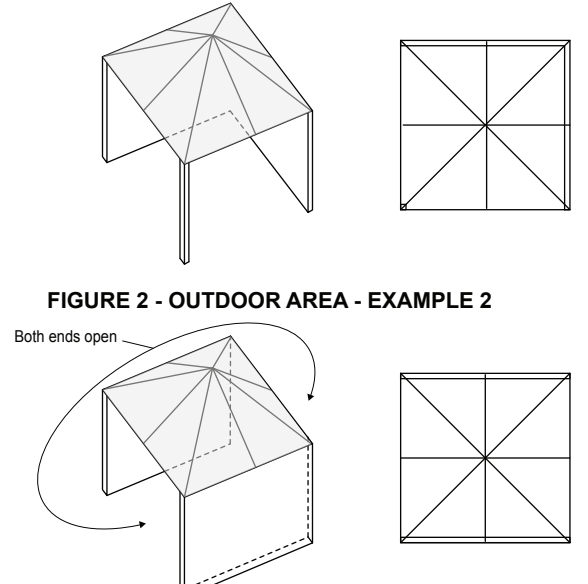
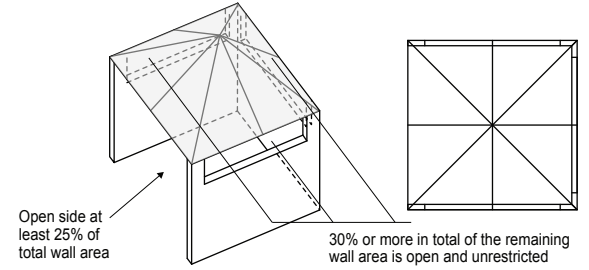
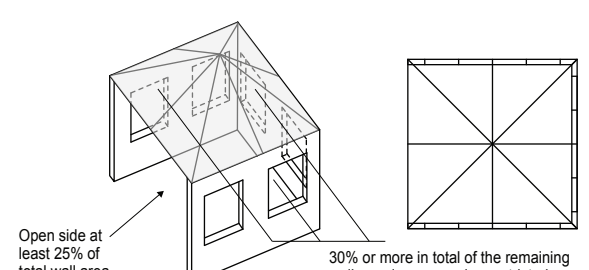
- Flammable materials of any description **must** be kept well away from the barbeque.
- The barbeque must be positioned such that the gas cylinder is kept away from direct sunlight.
- The barbeque must be positioned to avoid walkways, gangways and general pedestrian access.
- The nature of a barbeque is such that many of the surfaces are hot to touch. The positioning of the barbeque should take into consideration the possibility of accidental hand or body contact.
- Improper installation, use, alteration, service or maintenance, or failure to follow these instructions could result in fire or explosion and lead to serious injury, death and/or significant damage to property.
- **DO NOT** start the barbeque if there is any doubt over the correct assembly, ignition, gas control or proper use of the barbeque.
- **DO NOT** store any gas cylinder not connected for use in the vicinity of this appliance.
- Avoid dousing the barbeque with water.
- Turn '**OFF**' the gas supply valve when the barbeque is not in use.
- Always allow the barbeque to cool completely before cleaning, moving or covering.
- For safety reasons it is advisable to keep a fire extinguisher and blanket close to hand when using any barbeque.
- Please remove and dispose of all transit protection (paperboard padding and plastic bags) carefully, and keep discarded packaging out of the reach of children and pets.
- **DO NOT** use the barbeque as a heater, or in a confined and/or habitable space, e.g. houses, tents, caravans, motor homes, and boats. Danger of carbon monoxide poisoning fatality.
- **NEVER** block side or back vents or move the barbeque when it is in use.
- **NEVER** use lighter fluid, charcoal, gasoline or other flammable fuels near any barbeque.
- Clean and inspect barbeque, cylinder and hose before each use, and on a regular basis. See **CARE AND MAINTENANCE** (page 59).
- Inspect the gas hose before each use and replace if it shows signs of wear, abrasion or cuts. **DO NOT** attempt to modify any damaged hose assembly. Contact your place of purchase to request a replacement hose assembly. See page 74 for customer service contact details.
- **DO NOT** not use an adaptor at the gas cylinder connection.
  
- **⚠ WARNING!** This barbeque will become very hot. Use heat resistant gloves and allow the barbeque to cool before touching.
- **⚠ WARNING!** Keep unsupervised children and pets away from the barbeque at all times.
- **⚠ WARNING!** Any service shall be carried out by authorised persons only.

# GUIDELINES FOR POSITIONING YOUR BARBEQUE OUTDOORS

## (including in a partial enclosure)

- **DO NOT** position the barbeque underneath any overhang or ceiling made from any combustible or flammable materials.
- **NEVER** position the barbeque where any side or back vents are obstructed, or where the barbeque may need to be moved during use.
- There must be a clearance of 300mm from the sides and back of the barbeque to any combustible materials or surfaces.
- Ensure you position the barbeque so it is not near stairs, walkways, gangways or blocking general pedestrian access.
- The nature of a barbeque is such that many of the surfaces quickly become hot to the touch. Consider the possibility of accidental hand or body contact when deciding where to locate your barbeque.
- 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 outdoor enclosure in which the appliance is used must comply with one of the following:

	<p>(1) Any enclosure with walls on all sides, but at least one permanent opening at ground level, and no overhead cover.</p> <p>See Figure 1.</p> <p><b>FIGURE 1 - OUTDOOR AREA - EXAMPLE 1</b></p>
 <p><b>FIGURE 2 - OUTDOOR AREA - EXAMPLE 2</b></p> <p>Both ends open</p> <p><b>FIGURE 3 - OUTDOOR AREA - EXAMPLE 3</b></p> <p>(2) Within a partial enclosure that includes an overhead cover and no more than two walls.</p> <p>See Figure 2 and Figure 3.</p>	 <p>Open side at least 25% of total wall area</p> <p>30% or more in total of the remaining wall area is open and unrestricted</p> <p><b>FIGURE 4 - OUTDOOR AREA - EXAMPLE 4</b></p>  <p>Open side at least 25% of total wall area</p> <p>30% or more in total of the remaining wall area is open and unrestricted</p> <p><b>FIGURE 5 - OUTDOOR AREA - EXAMPLE 5</b></p> <p>(3) Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:</p> <p>(i) At least 25% of the total wall area is completely open; and</p> <p>(ii) At least 30% of the remaining wall area is open and unrestricted.</p> <p>See Figure 4 and Figure 5.</p> <p>(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.</p>

## BUILD-IN INSTALLATION

**ANY TURBO BARBEQUE CAN BE INSTALLED INTO YOUR OWN CUSTOM-BUILT OUTDOOR COOKING AND ENTERTAINING AREA. PLEASE FOLLOW THE REQUIREMENTS BELOW IF YOU INTEND TO BUILD-IN YOUR BARBEQUE:**

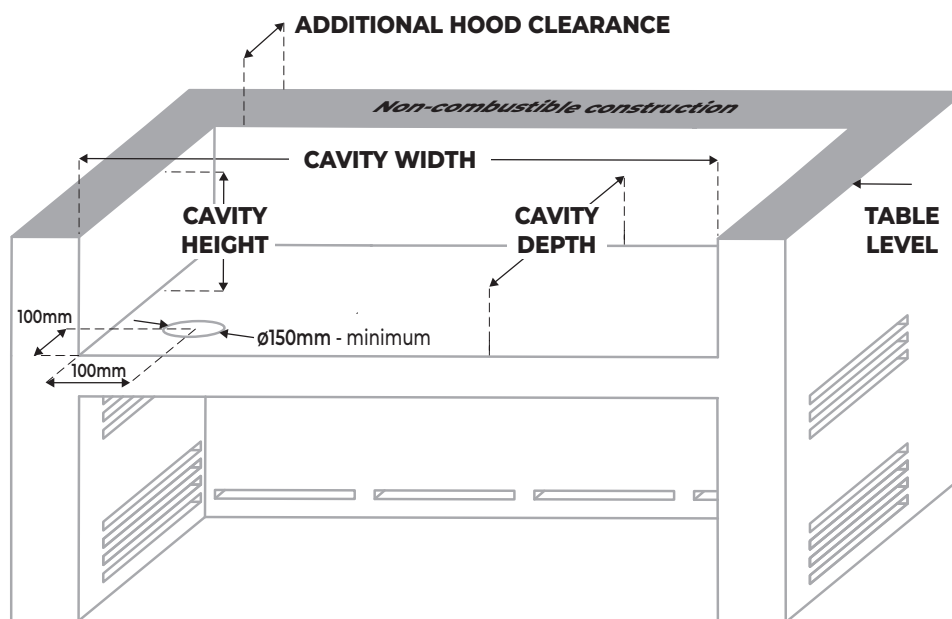
- Build-in Bracket (TBIKT) is a side-mounted bracket set available to mount your TURBO BBQ into a pre-constructed cavity or recess in your outdoor kitchen and entertaining area. You may also place your TURBO BBQ directly on a table top, provided the support structure and table top are constructed from non-combustible materials.
- Adequate clearance around the barbeque must be provided for safe and efficient operation. The clearances shown in the following diagrams ensure that the barbeque has an adequate supply of fresh air to operate safely. Failure to provide enough fresh air to the barbeque can cause the production of potentially deadly, noxious gases and can create temperature hazards.
- 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 overleaf for details.
- Clearances of the barbeque from combustible materials (e.g. wooden fences and gyprock walls and painted surfaces): 300mm from sides and rear; 1000mm vertically above. If part of the surrounding structure is composed of combustible materials, ensure that the combustible material is separated from the sides and rear of the barbeque by at least 300 mm.
- 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 125mm 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 125mm 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 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 barbeque firebox.

**TURBO BBQs MAY ALSO BE INSTALLED IN A PRE-CONSTRUCTED ISLAND.**

**CONTACT YOUR TURBO DEALER FOR MORE INFORMATION.**

## BUILD-IN INSTALLATION

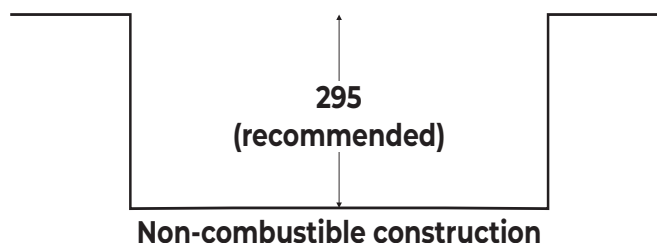
THE DIAGRAM AND TABLE BELOW SHOWS THE RECOMMENDED CUTOUT DIMENSIONS FOR THE BARBEQUE



(dimensions in mm)	SIDE BURNER (with Build-in Bracket)	5 BURNER BBQ (alone)	5 BURNER BBQ (with Build-in Bracket)
APPLIANCE WIDTH	405	835	840
CAVITY WIDTH	410 - minimum 415 - maximum	845 - minimum	845 - minimum 850 - maximum
CAVITY DEPTH	690 - recommended (add 50mm additional hood clearance above the table level) 575* - with TBIKT (Build-in Brackets) (add 100mm additional hood clearance above the table level)		
CAVITY HEIGHT	276 - minimum 295 - recommended	276 - recommended	276 - minimum

\*Exclude or remove the barbecue rear cover and rear spacers when installing with the build-in bracket set

### SUSPENSION MOUNTED SIDE BURNER CAVITY



**FOR BUILD-IN SIDE BURNERS**, check which model you are using:

The sliding lid of Side Burner **ZGTESBRT** is not functional with build-in applications. Remove the slide arms and install it with the lid as drop-in/lift-off.

For T-Series build-in side burner requirements (including support bracket **TBIKSBT**), refer to the instruction manual supplied with that support bracket kit.

**NOTE:** No need to attach the rear spacers when building in the barbecue.

## GAS (FUEL) TYPE AND SUPPLY

Before installing your barbeque, you must ensure the type of gas you are going to use conforms to LPG or Natural Gas.

**NEVER** place or use any type of solid or liquid fuel in this barbeque, such as lighter fluid, charcoal, briquettes, or wood.

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

This barbeque was configured when manufactured for LPG, and stated '**UNIVERSAL LPG**' on the rating label or data plate. This is most commonly supplied as a portable 4.5 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. See CONNECTING THE GAS CYLINDER (page 45).

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 a gas supply company. Barbeques which are connected to twin 45 kg LPG cylinders must be installed by a licensed gas fitter, in accordance with the requirement of AS/NZS 5601, and local gas authority requirements.

### **To change the gas type of your barbeque:**

Your Ziegler & Brown 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 by following the instructions detailed later in this manual.

### **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 gas fitter, in accordance with the requirement of AS/NZS 5601 and local gas authority requirements. This barbeque was manufactured for use with LPG so **MUST** be altered by an authorised person for use with Natural Gas following the conversion instructions in this manual. See CONVERSION FROM LPG TO NATURAL GAS (NG) (pages 48-49).

The gas fitter 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.

If connecting to a standard Natural Gas bayonet outlet, the correct hose and governor assembly must be used (code: **NGCK250VJQ**) available at your nearest Barbeques Galore store. If connecting direct to the Natural Gas supply, the gas fitter will need to use a Natural Gas governor (code: **RCV250Q**) and appropriate pipes and fittings for your particular installation. Your licensed gas fitter can supply the appropriate fittings for your particular situation.

⚠ **DANGER!** It is extremely dangerous to use a barbeque with the wrong type of gas. Fire or explosion may result. Always conduct a leak test before use. Refer details later in this manual.  
See Precautionary Leak Test (page 47).

## INSTALLING TO A FIXED GAS SUPPLY

There are two types of fixed supply 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 gas fitter, in accordance with requirements of AS/NZS 5601, and local gas authority requirements. Your gas fitter 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 are most often connected this way.



## GAS (FUEL) TYPE AND SUPPLY (con't)

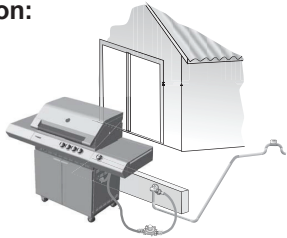
### (2) Bayonet Point:

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.

#### Permanent Piped Connection:

Barbeque connected to the natural gas supply. Copper pipe brings gas from the gas meter to the barbeque area.

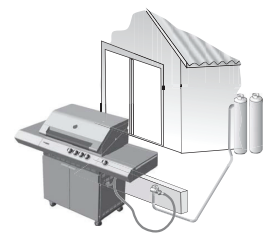
Usually a flexible hose connects the barbeque to the bayonet fitting.



#### Bayonet Point:

Barbeque connected to twin 45kg LPG cylinders. Copper pipe brings gas from the tanks to the barbeque area.

Usually a flexible hose connects the barbeque to the bayonet fitting.



If using a flexible hose connection, attach a safety chain or similar that is no more than 80% of the hose length to a strong point at the bayonet connection and the other end to the cart left side or base panel. This is to prevent the hose from being accidentally overstretched.

Even if your barbeque area already has a bayonet point, you will still need to call upon a gas fitter to ensure that the gas type and pressure is appropriate for your barbeque and associated appliances on the same supply, and to ensure your barbeque is adjusted and functions correctly.

### IMPORTANT INFORMATION

Whether installing to a permanent piped connection or a bayonet point the gas fitter must test the safety and operation of the installed appliance, including gas pressure, ignition and burner operation. The gas fitter must issue a compliance certificate for the installation showing their licence number and the date of the completed installation. Keep this certificate in a safe place so it is available in the event that warranty or servicing of the barbeque is required.

**To the installer:** You must instruct the consumer on safe operation, and ensure this instruction manual is left with the consumer before leaving the site.

## ASSEMBLY AND INSTALLATION

### CART ASSEMBLY:

If you are assembling your TURBO BBQ on a cart, assemble the cart (see page 27) **before** you unpack the barbeque. **Cart, Side Shelf and Side Burner assembly instructions are included in this manual.**

### PRE-CONSTRUCTED ISLAND ASSEMBLY:

If you are assembling your TURBO BBQ in a separately supplied island, complete assembly of the island before unpacking your barbeque.

### MULTIPLE CART UNIT ASSEMBLY: (including BBQ carts)

If you are assembling your TURBO BBQ on a cart and joining it to other Cart Units (such as the range top, etc.) each cart unit must be completely assembled before joining it to other cart units.

### BUILD-IN ASSEMBLY:

If you are building your TURBO BBQ into your own outdoor area, make sure the build-in cavity that has been constructed conforms to the dimensions and specifications shown on page 11. Note that cavity dimensions are different depending on whether you are using the build-in mounting bracket or table mounting.

## ASSEMBLY INSTRUCTION GUIDE:

For your convenience, assembly instructions for TURBO barbeques, side shelves, side burners and carts can be found in this manual on the pages shown below. This saves you from having to refer to multiple manuals during assembly.

BBQ CARTS (required for cart mounted installation of your TURBO barbeques)		
MC5TCT	CLASSIC CART	Page 27
MC5TET	ELITE CART	
MC5TEPT	ELITE PRO CART	
TURBO BARBEQUES (cart-mounted)		
ZG5TCT	TURBO CLASSIC	Page 30
ZG5TET	TURBO ELITE	
ZG5TEPT	TURBO ELITE PRO	
SIDE SHELVES and SIDE BURNERS (attach to left or right sides of TURBO barbeques)		
ZGTCWSBT	L/R SHELF & BURNER SET	Page 34
MCTEDRLT	LEFT SHELF W/STORAGE	
MCTEDRRT	RIGHT SHELF	
ZGTESBRFT	RIGHT BURNER (hinged lid)	
ZGTESBRT	RIGHT BURNER (sliding lid)	
CART TOP UNITS (top units must be mounted on carts)		
ZGTEPBT	BENCHTOP	See instructions with item
ZGTEPST	SINK	
ZGTEPRT	4 BURNER GAS RANGE	
CART CORNER (seamlessly connects carts in right-angle configurations)		
ZGTEPCNRT	CART CORNER	See instructions with item
BUILD-IN FIXTURES (required for suspension or surface mounted installation of your TURBO barbeque)		
TBIKT	BUILD-IN BRACKETS	See instructions with item
ZG5TEBIFFT	5 BURNER FOLDING FRONT	
DIGITAL DISPLAY (Note: transformer is pre-installed in TURBO Elite and Elite Pro barbeques)		
TBDIGDPT	DIGITAL DISPLAY	See instructions with item
ERTRANS	TRANSFORMER AND CONNECTORS	

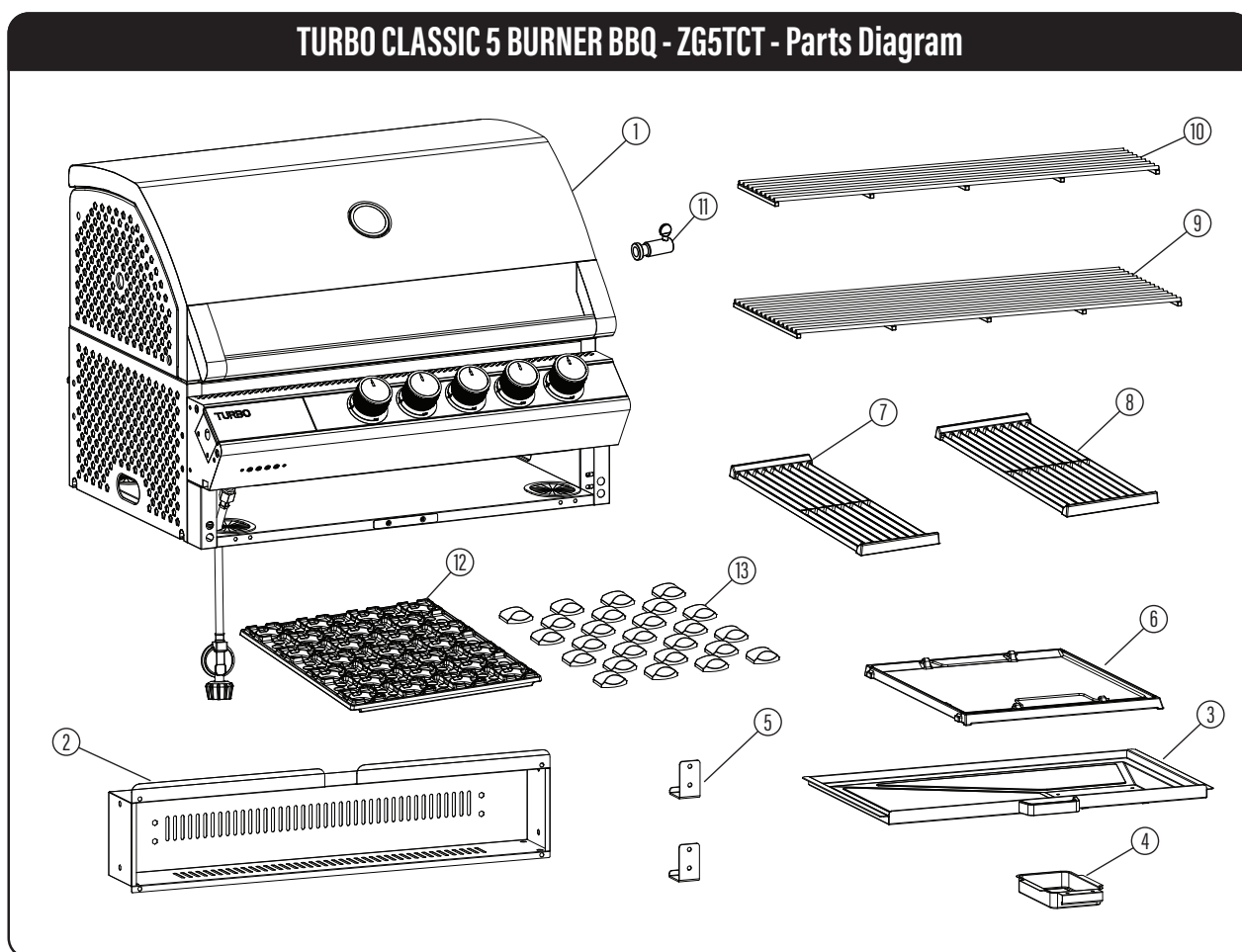
## PARTS LISTS AND DIAGRAMS - HEAD UNITS

### TURBO CLASSIC 5 BURNER BBQ - ZG5TCT



Unpack the carton. The carton should contain all the parts and hardware listed below:

IMPORTANT: Prior to assembly, check you have all the parts and hardware shown below. Remove all parts and hardware from packaging. Also remove all packaging materials from the barbeque assembly. Discard all packaging materials once all the parts are identified. Keep discarded packaging safely away from children and pets. Place unpacked parts on a firm, level surface where they cannot roll or fall off.

If you are mounting your barbeque on a cart, cart assembly instructions begin on page 27.



Parts Description								
No.	PART NAME	QTY	No.	PART NAME	QTY	No.	PART NAME	QTY
1	Head Unit	1	2	Rear Spacer	1	3	Grease Channelling Tray	1
4	Grease Cup	1	5	Storage Hook	2	6	Hotplate	1
7	Narrow Cooking Grill	1	8	Wide Cooking Grill	1	9	Large Rack	1
10	Small Rack	1	11	Rotisserie Collar	1	12	Rock Tray	1
13	Rocks	25						

Hardware							
No.	DESCRIPTION		QTY	No.	DESCRIPTION		QTY
B	Bolt - M6 x 15		8*	C	Bolt - M5 x 12		4

\*4 required for assembly + 4 x spares

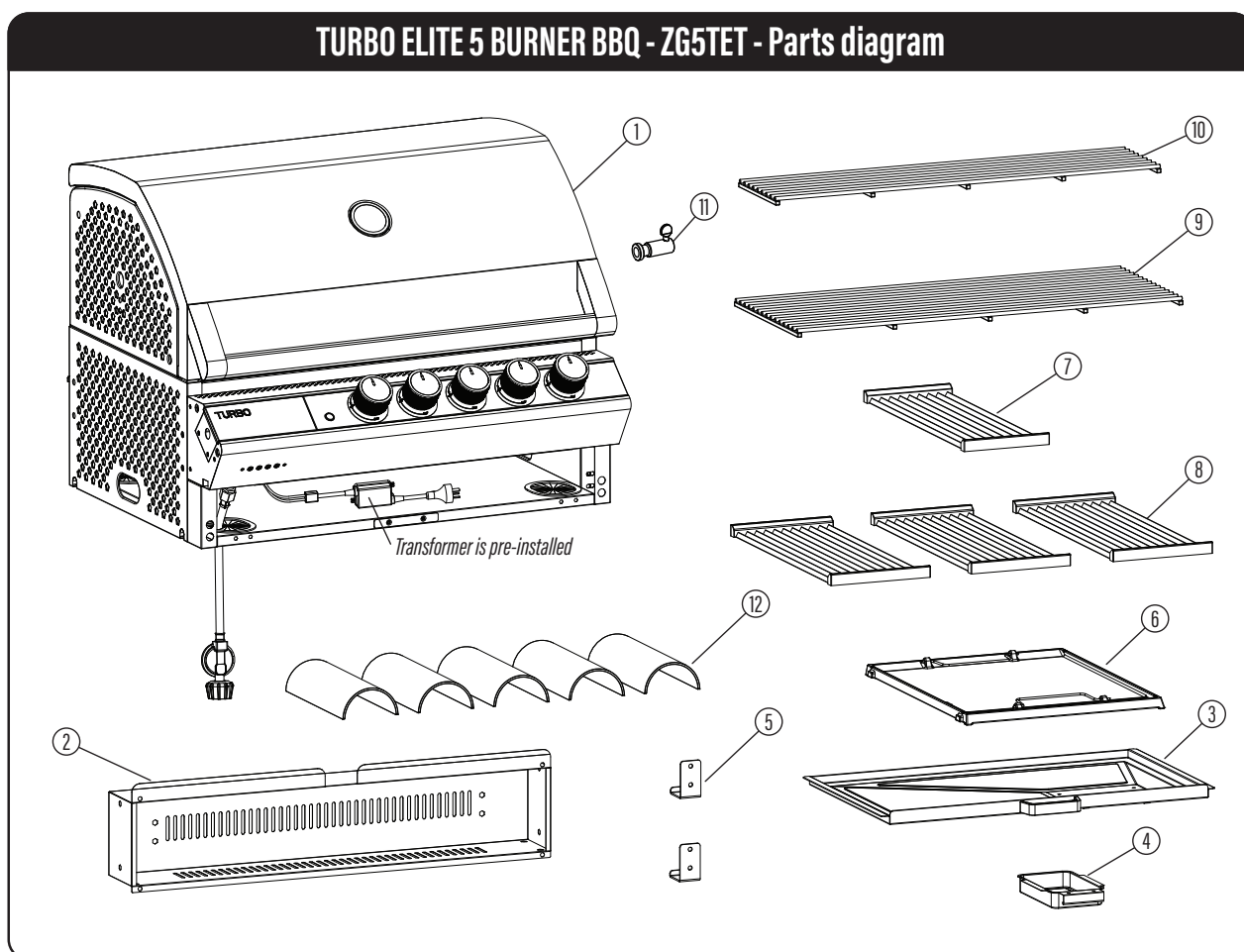
## PARTS LISTS AND DIAGRAMS - HEAD UNITS

### TURBO **ELITE** 5 BURNER BBQ - **ZG5TET**

Unpack the carton. The carton should contain all the parts and hardware listed below:

IMPORTANT: Prior to assembly, check you have all the parts and hardware shown below. Remove all parts and hardware from packaging. Also remove all packaging materials from the barbeque assembly. Discard all packaging materials once all the parts are identified. Keep discarded packaging safely away from children and pets. Place unpacked parts on a firm, level surface where they cannot roll or fall off.

If you are mounting your barbeque on a cart, cart assembly instructions begin on page 27.



Parts Description								
No.	PART NAME	QTY	No.	PART NAME	QTY	No.	PART NAME	QTY
1	Head Unit	1	2	Rear Spacer	1	3	Grease Channelling Tray	1
4	Grease Cup	1	5	Storage Hook	2	6	Hotplate	1
7	Narrow Cooking Grill	1	8	Wide Cooking Grill	3	9	Large Rack	1
10	Small Rack	1	11	Rotisserie Collar	1	12	Quartz Glass Dome	5

Hardware								
No.	DESCRIPTION	QTY	No.	DESCRIPTION	QTY	No.	DESCRIPTION	QTY
B	Bolt - M6 x 15	8*	C	Bolt - M5 x 12	4	D	Bolt - M4 x 12	2

\*4 required for assembly + 4 x spares

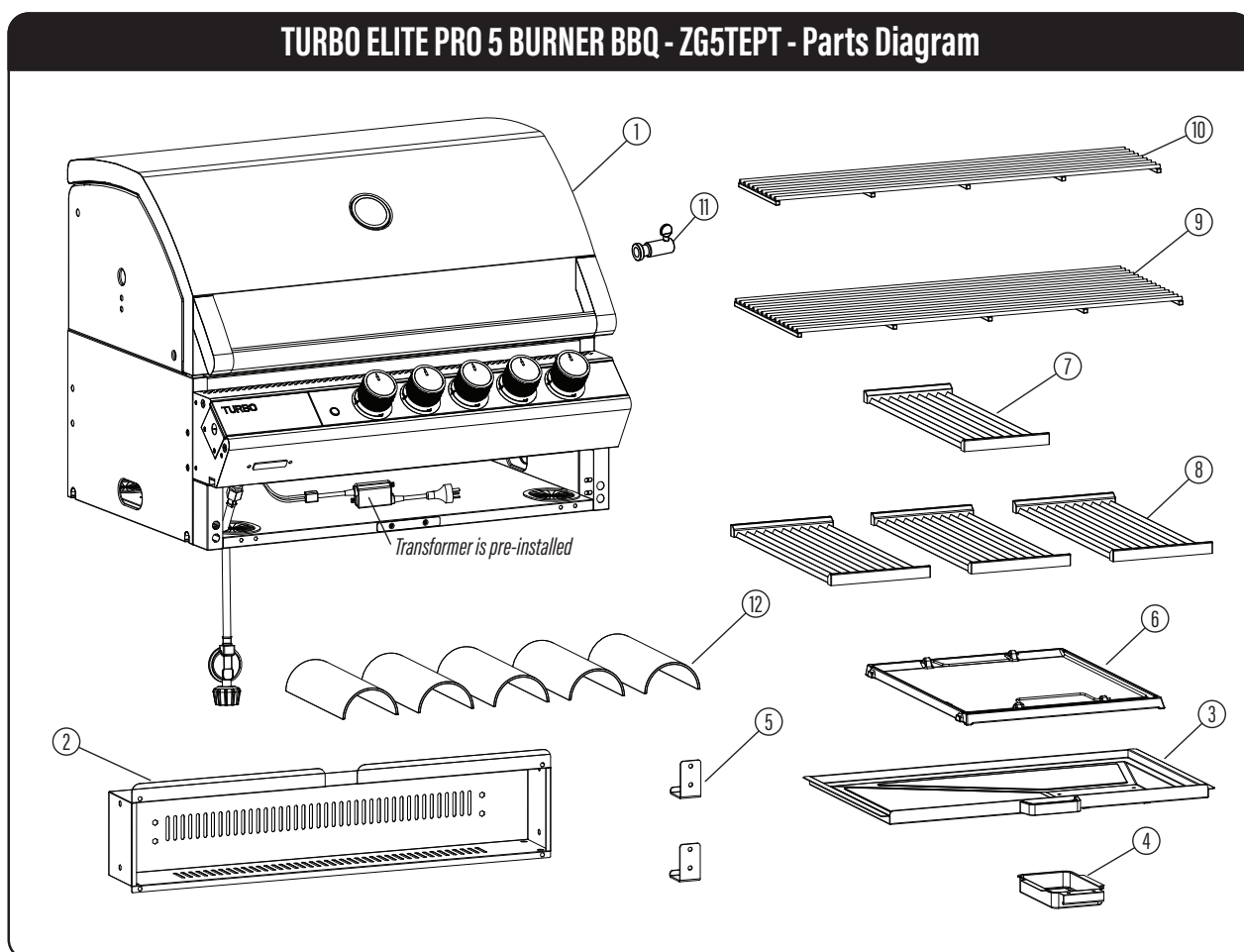
## PARTS LISTS AND DIAGRAMS - HEAD UNITS

### TURBO **ELITE PRO** 5 BURNER BBQ - **ZG5TEPT**




Unpack the carton. The carton should contain all the parts and hardware listed below:

IMPORTANT: Prior to assembly, check you have all the parts and hardware shown below. Remove all parts and hardware from packaging. Also remove all packaging materials from the barbeque assembly. Discard all packaging materials once all the parts are identified. Keep discarded packaging safely away from children and pets. Place unpacked parts on a firm, level surface where they cannot roll or fall off.

If you are mounting your barbeque on a cart, cart assembly instructions begin on page 27.



Parts Description								
No.	PART NAME	QTY	No.	PART NAME	QTY	No.	PART NAME	QTY
1	Head Unit	1	2	Rear Spacer	1	3	Grease Channelling Tray	1
4	Grease Cup	1	5	Storage Hook	2	6	Hotplate	1
7	Narrow Cooking Grill	1	8	Wide Cooking Grill	3	9	Large Rack	1
10	Small Rack	1	11	Rotisserie Collar	1	12	Quartz Glass Dome	5

Hardware								
No.	DESCRIPTION	QTY	No.	DESCRIPTION	QTY	No.	DESCRIPTION	QTY
B	Bolt - M6 x 15	 8*	C	Bolt - M5 x 12	 4	D	Bolt - M4 x 12	 2

\*4 required for assembly + 4 x spares



## PARTS LISTS AND DIAGRAMS - BUILD-IN COMPONENTS

### BUILD-IN BRACKET SET - **TBIKT** / BUILD-IN TRIM - **ZG5TEBIFFT**

If building your TURBO barbeque into a pre-built enclosure or cavity, you may need:

**TRIM PANEL - ZG5TEBIFFT** (Improves appearance and sets correct ventilation gap)

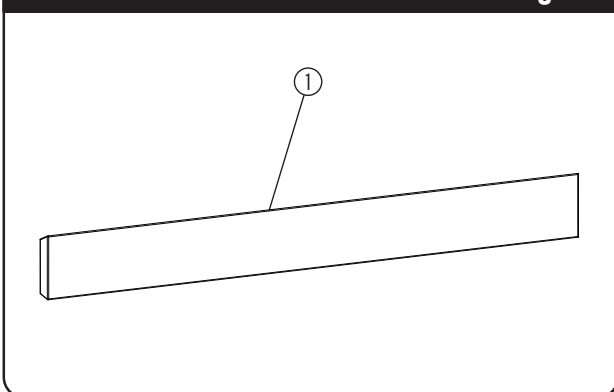
If you are suspension-mounting the barbeque in a pre-built cavity or enclosure you will also need:

**BUILD-IN BRACKET - TBIKT**

Unpack the carton(s). The carton(s) should contain all the parts and hardware listed below:

IMPORTANT: Prior to assembly, check you have all the parts and hardware shown below. Remove all parts and hardware from packaging. Also remove all packaging materials from the barbeque assembly. Discard all packaging materials once all the parts are identified. Keep discarded packaging safely away from children and pets. Place unpacked parts on a firm, level surface where they cannot roll or fall off.

#### 5B FOLDING FRONT - ZG5TEBIFFT - Parts Diagram



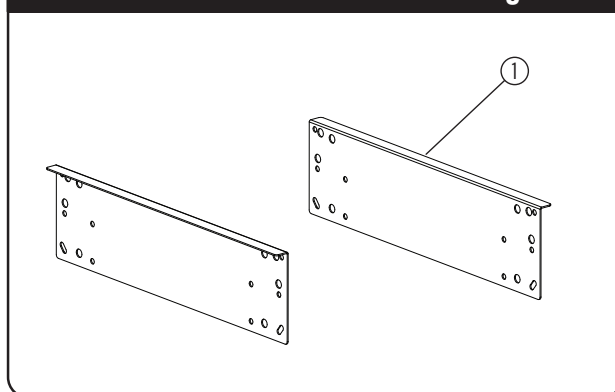
#### Parts Description

No.	PART NAME	QTY
1	5B Folding Front	1

#### Hardware

No.	DESCRIPTION	QTY
D	Bolt - M4 x 12	4

#### BUILD-IN BRACKET - TBIKT - Parts Diagram



#### Parts Description

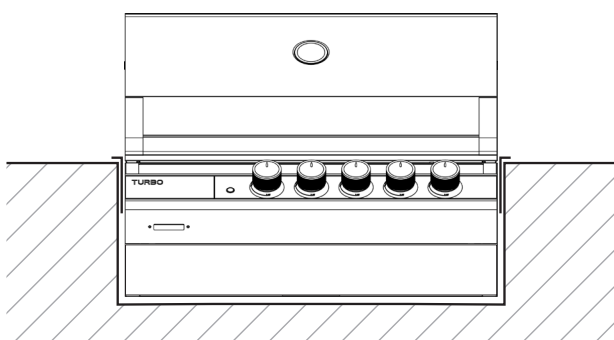
No.	PART NAME	QTY
1	Build-in Bracket	2

#### Hardware

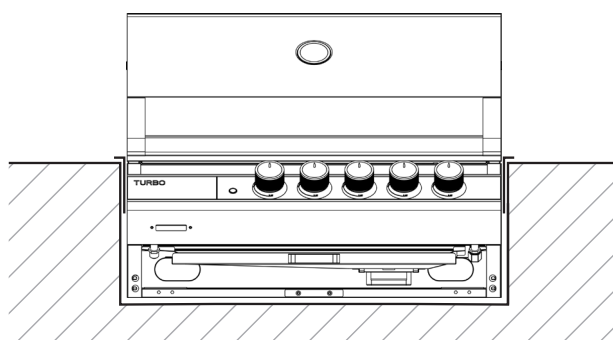
No.	DESCRIPTION	QTY
B	Bolt - M6 x 15	12

### SUSPENSION MOUNTED (with TBIKT brackets)

with ZG5TEBIFFT



without ZG5TEBIFFT



## PARTS LISTS AND DIAGRAMS - BUILD-IN COMPONENTS

### OPTIONAL **SIDE BURNERS** and **SIDE SHELVES** suitable for build-in installation

Side shelves and side burners listed below are suitable for your TURBO BBQ build-in installation:  
(see pages 35 - 37 for side shelf and side burner assembly and installation instructions)

If you are building in a side shelf or side burner you will need build-in bracket **TBIBSBT** for each unit.

**CLASSIC L/R SHELF and BURNER SET - ZGTCWSBT**

**LEFT SHELF w/STORAGE - MCTEDRLT**

**RIGHT SHELF w/STORAGE - MCTEDRRT**

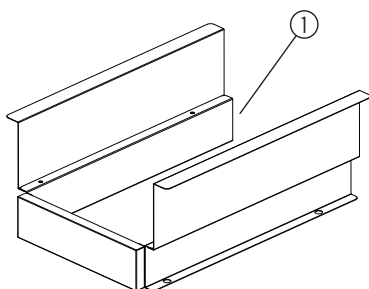
**RIGHT SIDE BURNER (hinged lid) - ZGTESBRFT**

Refer to page 6 for combinations of side shelves and barbeques that will result in mixed finishes.

Unpack the carton(s). The carton(s) should contain all the parts and hardware listed below:

IMPORTANT: Prior to assembly, check you have all the parts and hardware shown below. Remove all parts and hardware from packaging. Also remove all packaging materials from the barbeque assembly. Discard all packaging materials once all the parts are identified. Keep discarded packaging safely away from children and pets. Place unpacked parts on a firm, level surface where they cannot roll or fall off.

#### SB BUILD-IN BRACKET - TBIBSBT - Parts Diagram



#### Parts Description

No.	PART NAME	QTY
1	SB Build-in Bracket	1

#### Hardware

No.	DESCRIPTION	QTY
B	Bolt - M6 x 15	8

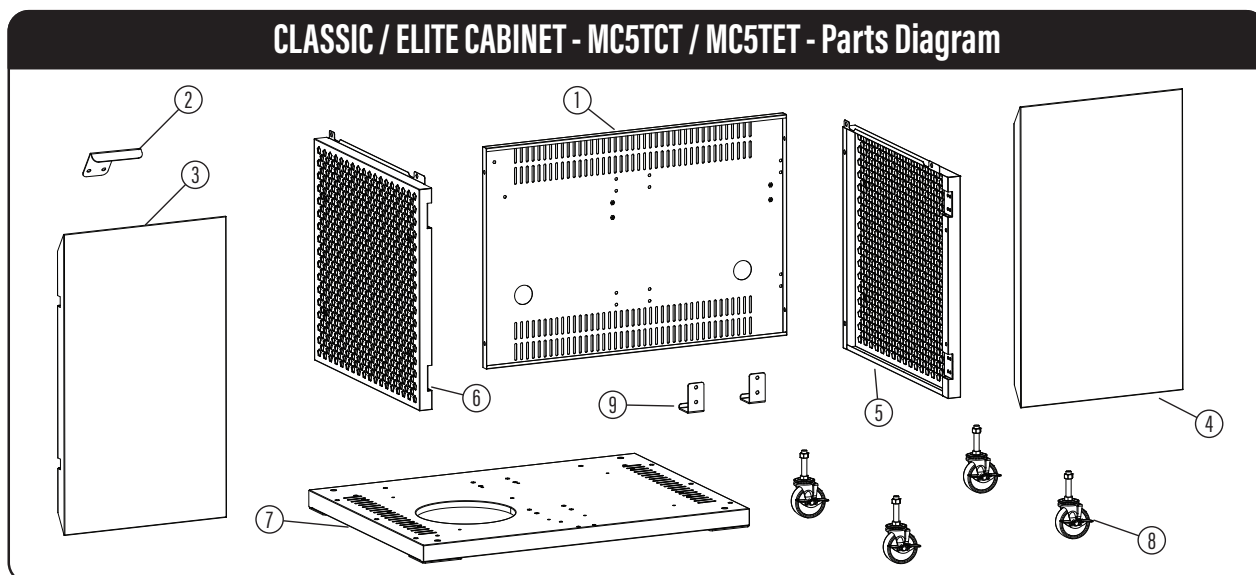
## PARTS LISTS AND DIAGRAMS - CARTS

### CLASSIC CART - **MC5TCT** / ELITE CART - **MC5TET**


Unpack the carton(s). The carton(s) should contain all the parts and hardware listed below:

IMPORTANT: Prior to assembly, check you have all the parts and hardware shown below. Remove all parts and hardware from packaging. Also remove all packaging materials from the barbeque assembly. Discard all packaging materials once all the parts are identified. Keep discarded packaging safely away from children and pets. Place unpacked parts on a firm, level surface where they cannot roll or fall off.

Turn to page 27 for cart assembly instructions.



Parts Description								
No.	PART NAME	QTY	No.	PART NAME	QTY	No.	PART NAME	QTY
1	Back Panel	1	2	Door Handle	1	3	Left Door	1
4	Right Door	1	5	Right Panel	1	6	Left Panel	1
7	Bottom Shelf	1	8	Locking Castor	4	9	Storage Hook	2

Hardware		
No.	DESCRIPTION	QTY
B	Bolt - M6 x15 	20

Side shelves and side burners listed below are best suited to your TURBO Classic or TURBO Elite BBQ: (see pages 35 - 37 for side shelf and side burner assembly and installation instructions)

**SIDE BURNERS and SIDE SHELVES suitable for CLASSIC CART/BBQ - MC5TCT**  
**CLASSIC L/R SHELF and BURNER SET - ZGTCWSBT**

**SIDE BURNERS and SIDE SHELVES suitable for ELITE CART/BBQ - MC5TET**  
**LEFT SHELF w/STORAGE - MCTEDRLT**  
**RIGHT SHELF w/STORAGE - MCTEDRRT**  
**RIGHT SIDE BURNER (hinged lid) - ZGTESBRFT**  
**RIGHT SIDE BURNER (sliding lid) - ZGTESBRT**

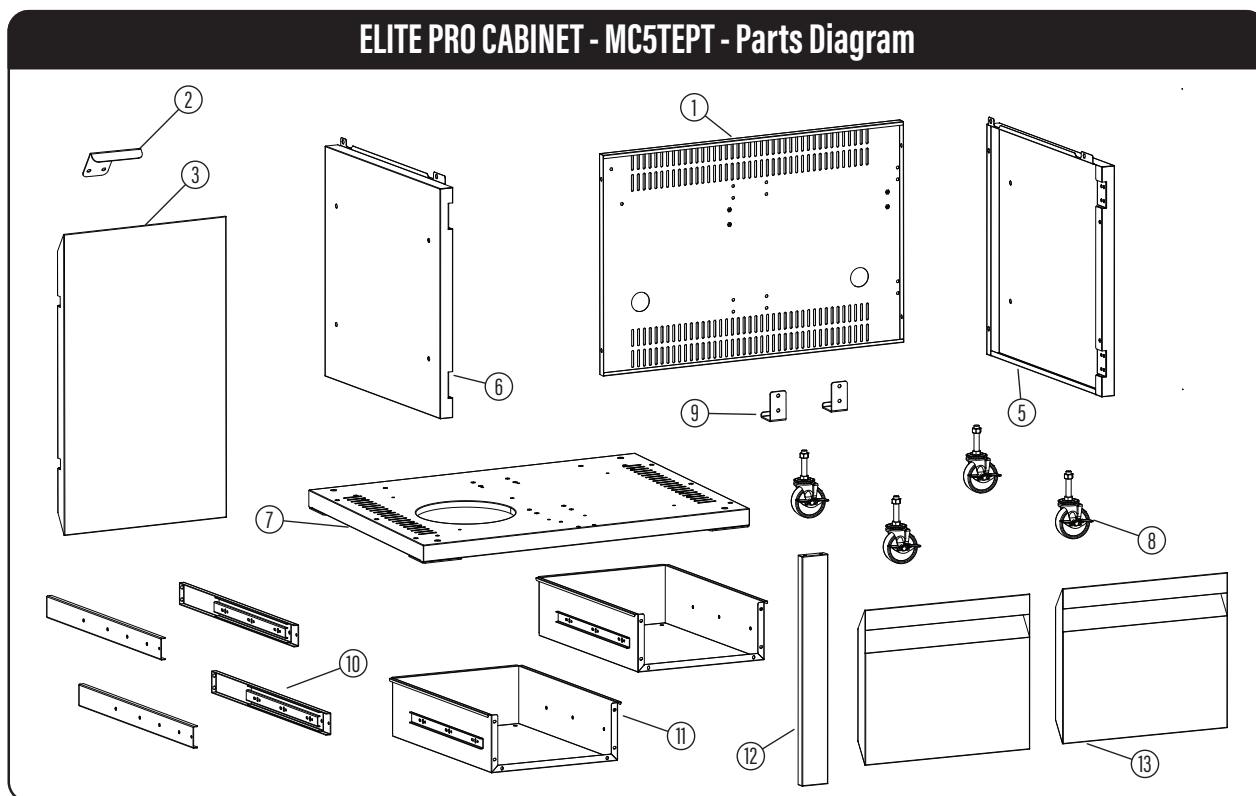
## PARTS LISTS AND DIAGRAMS - CARTS

### ELITE PRO CART - MC5TEPT

Unpack the carton(s). The carton(s) should contain all the parts and hardware listed below:

IMPORTANT: Prior to assembly, check you have all the parts and hardware shown below. Remove all parts and hardware from packaging. Also remove all packaging materials from the barbeque assembly. Discard all packaging materials once all the parts are identified. Keep discarded packaging safely away from children and pets. Place unpacked parts on a firm, level surface where they cannot roll or fall off.

Turn to page 27 for cart assembly instructions.



#### Parts Description

No.	PART NAME	QTY	No.	PART NAME	QTY	No.	PART NAME	QTY
1	Back Panel	1	2	Door Handle	1	3	Left Door	1
5	Right Panel	1	6	Left Panel	1	7	Bottom Shelf	1
8	Locking Castor	4	9	Storage Hook	2	10	Drawer Runner	4
11	Drawer	2	12	Centre Column	1	14	Drawer Front	2

#### Hardware

No.	DESCRIPTION	QTY	No.	DESCRIPTION	QTY
B	Bolt - M6 x 15	20	C	Bolt - M5 x 12	24

Side shelves and side burners listed below are best suited to your TURBO Elite Pro BBQ:  
(see pages 35 - 37 for side shelf and side burner assembly and installation instructions)

### **SIDE BURNERS and SIDE SHELVES** suitable for ELITE PRO CART/BBQ - MC5TCT

LEFT SHELF w/STORAGE - **MCTEDRLT**  
RIGHT SHELF w/STORAGE - **MCTEDRRT**

RIGHT SIDE BURNER (hinged lid) - **ZGTESBRFT**  
RIGHT SIDE BURNER (sliding lid) - **ZGTESBRT**

## PARTS LISTS AND DIAGRAMS - SIDE SHELVES AND SIDE BURNERS

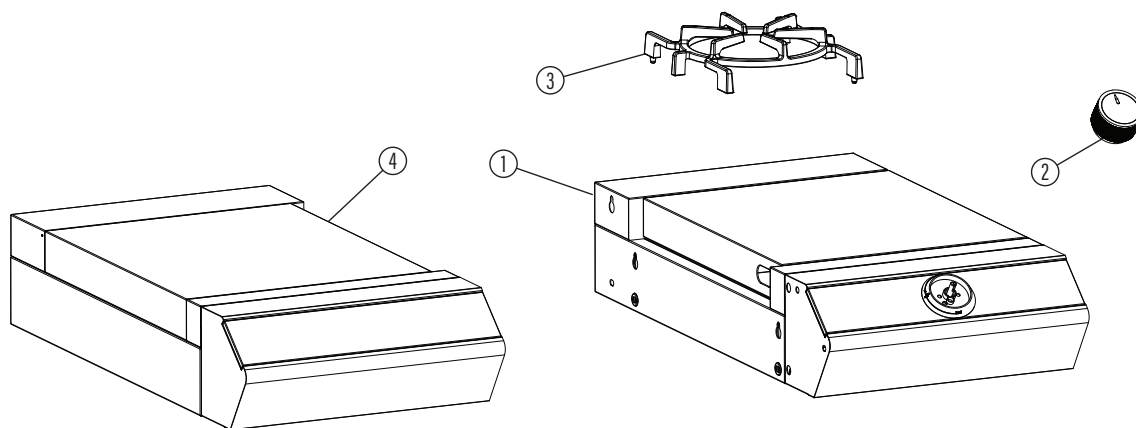
### L/R SHELF AND BURNER SET - ZGTCWSBT

Unpack the carton(s). The carton(s) should contain all the parts and hardware listed below:

IMPORTANT: Prior to assembly, check you have all the parts and hardware shown below. Remove all parts and hardware from packaging. Also remove all packaging materials from the barbeque assembly. Discard all packaging materials once all the parts are identified. Keep discarded packaging safely away from children and pets. Place unpacked parts on a firm, level surface where they cannot roll or fall off.

Turn to page 34 to for side shelf assembly instructions.

L/R SHELF AND BURNER SET - ZGTCWSBT - Parts Diagram



Parts Description

No.	PART NAME	QTY	No.	PART NAME	QTY	No.	PART NAME	QTY
1	Right Side Burner	1	2	Control Knob	1	3	Trivet	1
4	Left Shelf	1						

Hardware

No.	DESCRIPTION	QTY
A	Bolt - (M6 x 20)	16



## PARTS LISTS AND DIAGRAMS - SIDE SHELVES AND SIDE BURNERS

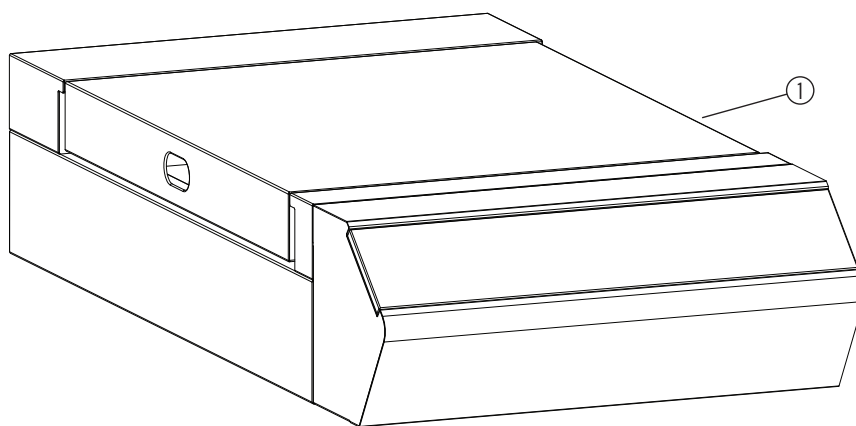
### LEFT SHELF W/STORAGE COMPARTMENT - **MCTEDRLT**

Unpack the carton(s). The carton(s) should contain all the parts and hardware listed below:

IMPORTANT: Prior to assembly, check you have all the parts and hardware shown below. Remove all parts and hardware from packaging. Also remove all packaging materials from the barbeque assembly. Discard all packaging materials once all the parts are identified. Keep discarded packaging safely away from children and pets. Place unpacked parts on a firm, level surface where they cannot roll or fall off.

Turn to page 34 to for side shelf assembly instructions.

#### LEFT SHELF W/STORAGE COMPARTMENT - MCTEDRLT - Parts Diagram



#### Parts Description

No.	PART NAME	QTY
1	Left Shelf	1

#### Hardware

No.	DESCRIPTION	QTY
A	Bolt - (M6 x 20) 	8

## PARTS LISTS AND DIAGRAMS - SIDE SHELVES AND SIDE BURNERS

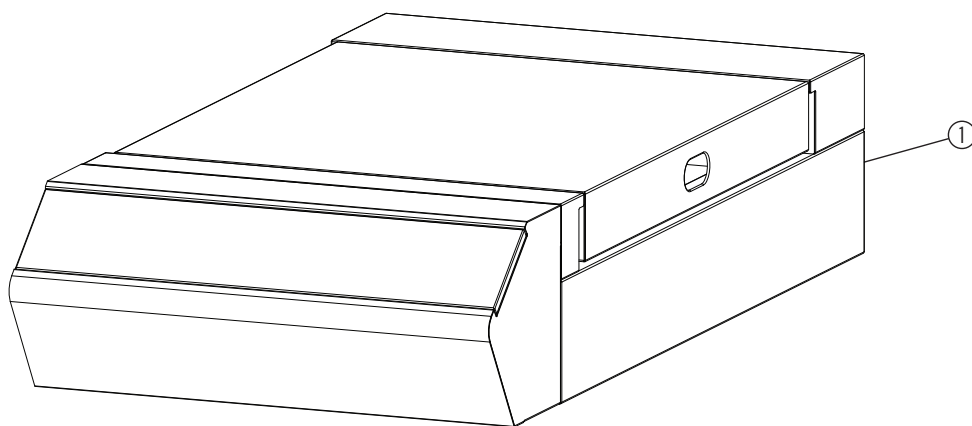
### RIGHT SHELF w/STORAGE COMPARTMENT - **MCTEDRRT**

Unpack the carton(s). The carton(s) should contain all the parts and hardware listed below:

IMPORTANT: Prior to assembly, check you have all the parts and hardware shown below. Remove all parts and hardware from packaging. Also remove all packaging materials from the barbeque assembly. Discard all packaging materials once all the parts are identified. Keep discarded packaging safely away from children and pets. Place unpacked parts on a firm, level surface where they cannot roll or fall off.

Turn to page 34 to for side shelf assembly instructions.

#### RIGHT SHELF W/STORAGE COMPARTMENT - MCTEDRRT - Parts Diagram



#### Parts Description

No.	PART NAME	QTY
1	Right Shelf	1

#### Hardware

No.	DESCRIPTION	QTY
A	Bolt - (M6 x 20) 	8

## PARTS LISTS AND DIAGRAMS - SIDE SHELVES AND SIDE BURNERS

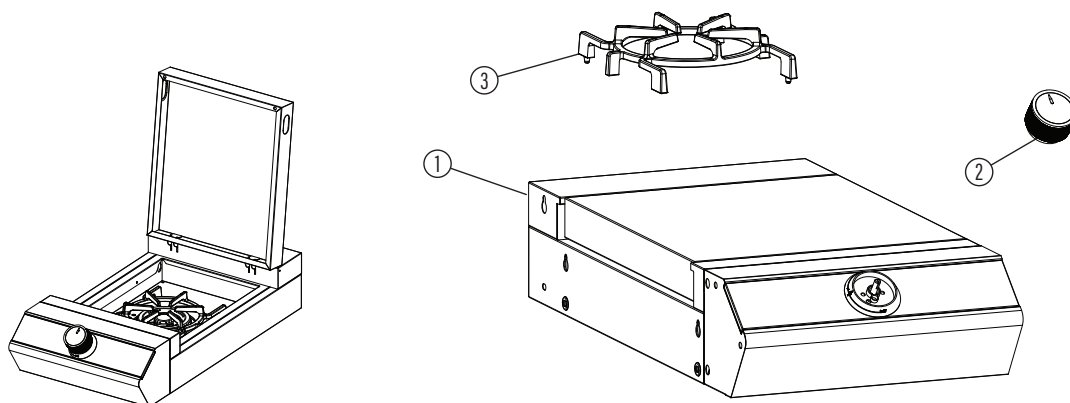
### RIGHT SIDE BURNER (hinged cover) - **ZGTESBRFT**

Unpack the carton(s). The carton(s) should contain all the parts and hardware listed below:

IMPORTANT: Prior to assembly, check you have all the parts and hardware shown below. Remove all parts and hardware from packaging. Also remove all packaging materials from the barbeque assembly. Discard all packaging materials once all the parts are identified. Keep discarded packaging safely away from children and pets. Place unpacked parts on a firm, level surface where they cannot roll or fall off.

Turn to page 34 to for side shelf assembly instructions.

**RIGHT SIDE BURNER - ZGTESBRFT - Parts Diagram**



**Parts Description**

No.	PART NAME	QTY	No.	PART NAME	QTY	No.	PART NAME	QTY
1	Right Side Burner	1	2	Control Knob	1	3	Trivet	1

**Hardware**

No.	DESCRIPTION	QTY
A	Bolt - (M6 x 20) 	8

## PARTS LISTS AND DIAGRAMS - SIDE SHELVES AND SIDE BURNERS

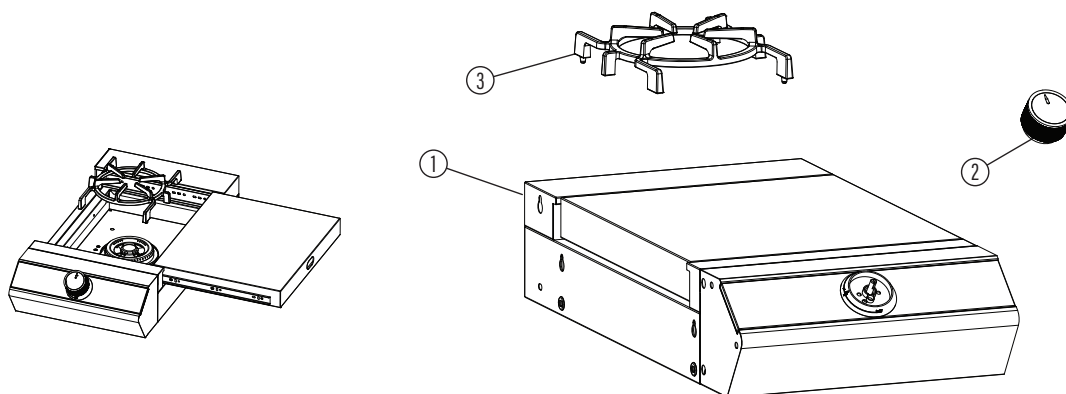
### RIGHT SIDE BURNER (sliding cover) - ZGTESBRT

Unpack the carton(s). The carton(s) should contain all the parts and hardware listed below:

IMPORTANT: Prior to assembly, check you have all the parts and hardware shown below. Remove all parts and hardware from packaging. Also remove all packaging materials from the barbeque assembly. Discard all packaging materials once all the parts are identified. Keep discarded packaging safely away from children and pets. Place unpacked parts on a firm, level surface where they cannot roll or fall off.

Turn to page 34 to for side shelf assembly instructions.

RIGHT SIDE BURNER - ZGTESBRT - Parts Diagram



Parts Description

No.	PART NAME	QTY	No.	PART NAME	QTY	No.	PART NAME	QTY
1	Right Side Burner	1	2	Control Knob	1	3	Trivet	1

Hardware

No.	DESCRIPTION	QTY
A	Bolt - (M6 x 20) 	8

## ASSEMBLY AND INSTALLATION - INSTRUCTIONS

### **CART ASSEMBLY** - CLASSIC - **MC5TCT** / ELITE - **MC5TET** / ELITE PRO - **MC5TET**

#### **STEP 1** - CART-MOUNTED ASSEMBLY - CART BASE

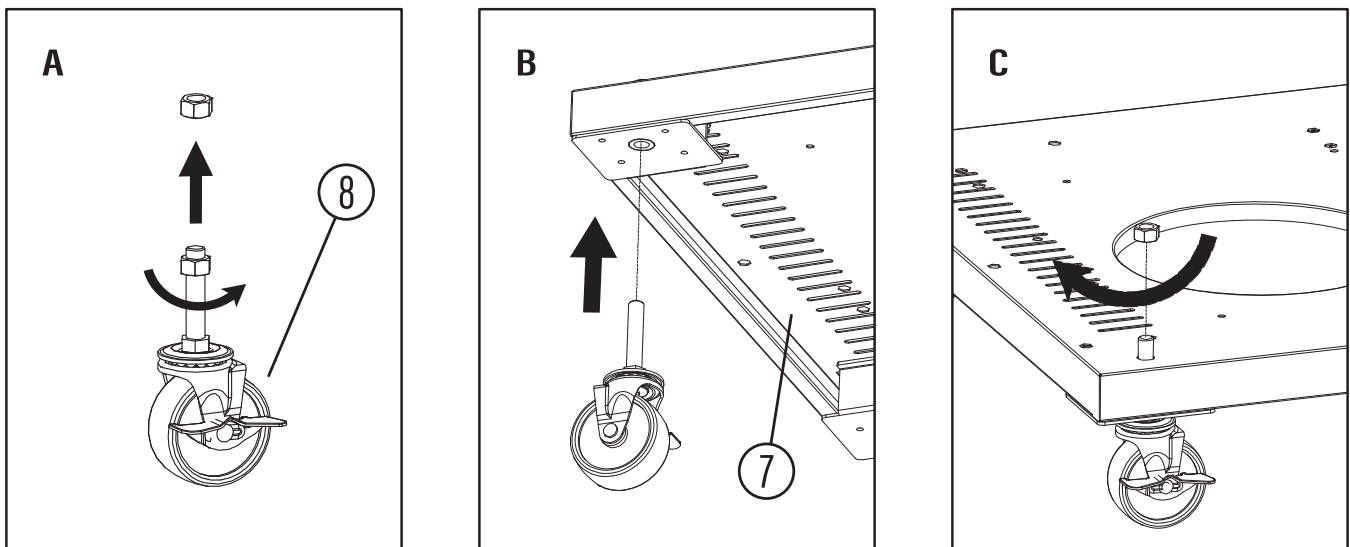
A) Remove the top nut from each Locking Castor (8) by turning it anticlockwise.

B) Insert a castor (shaft end first) through each of the corner holes of the Bottom Shelf (7).

C) Screw a nut onto each castor shaft and hand-tighten it. After all the nuts are hand-tightened, tighten each one with a wrench.

**Tighten the nuts firmly, but do not overtighten.**

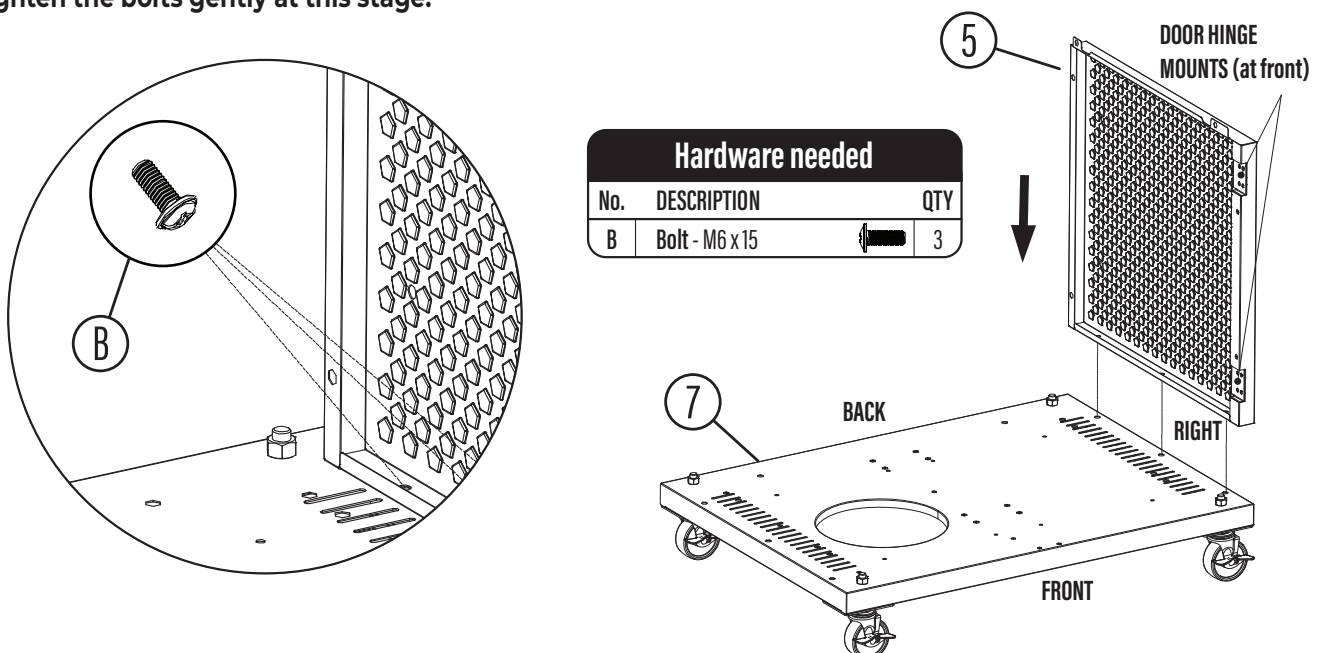
**NOTE:** The castors can be adjusted to level the cart after you have finished assembling it.



#### **STEP 2** - CART-MOUNTED ASSEMBLY - CART RIGHT SIDE

Position the Right Panel (5) on the right edge of the Bottom Shelf (with the flat bottom edge facing down). Align the 3 holes in the Right Panel with the 3 holes in the Bottom Shelf and hold it upright in position. Insert a Bolt (B) into each of the 3 holes and screw them into the Bottom Shelf.

**Tighten the bolts gently at this stage.**

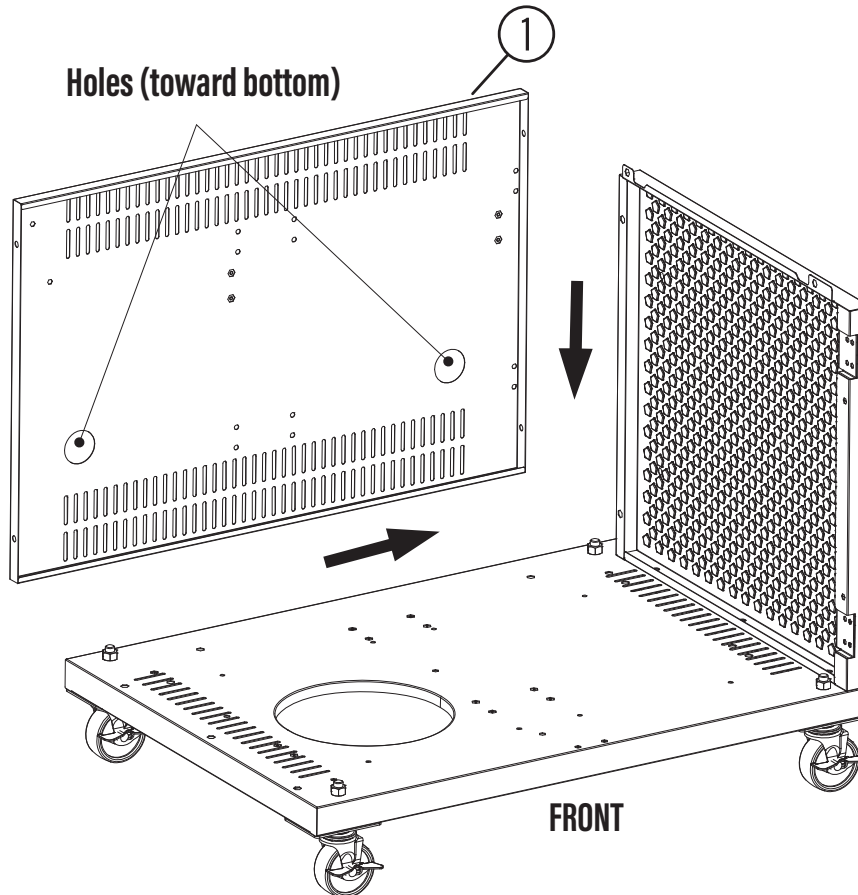


## ASSEMBLY AND INSTALLATION - INSTRUCTIONS

### STEP 3 - CART-MOUNTED ASSEMBLY - CART BACK PANEL

Position the Back Panel (1) on the back edge of the Bottom Shelf (making sure the large holes are toward the bottom as shown in the diagram).

Align the 2 holes in the side edge of the Back Panel with the 2 holes in the Right Panel and hold it upright in position. Insert a Bolt (B) into each of the 2 holes and screw them into the Right Panel.

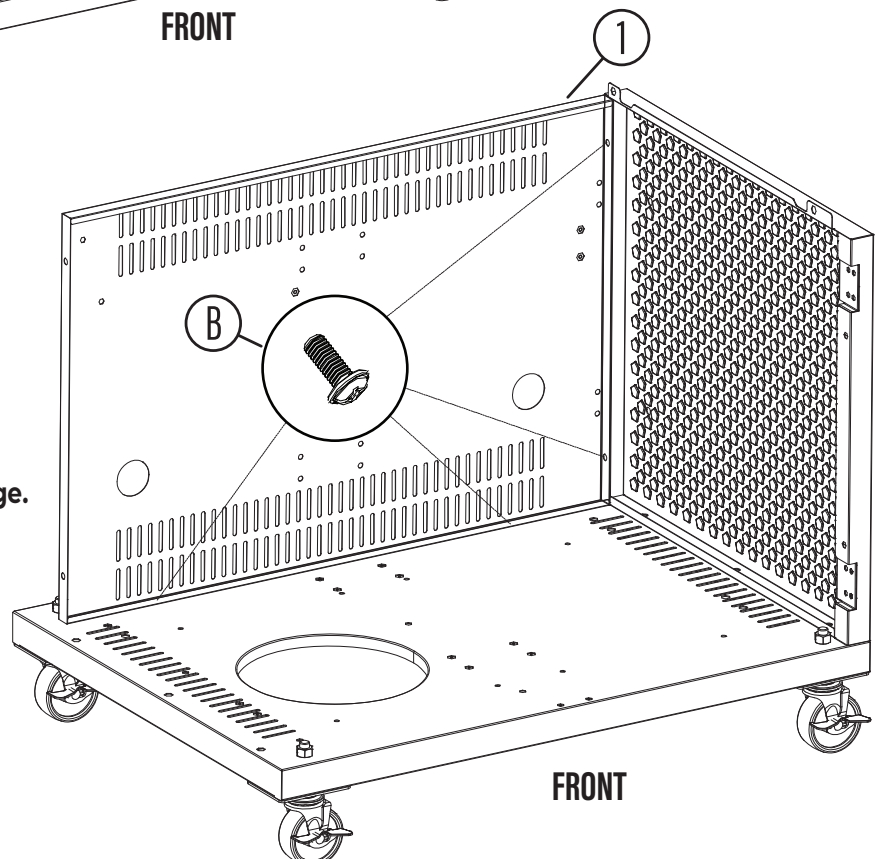


Hardware needed			
No.	DESCRIPTION		QTY
B	Bolt - M6 x 15		4

After you have fastened the Back Panel to the Right Panel, align the 2 holes in the bottom edge with the 2 holes in the Bottom Shelf.

Insert a Bolt (B) into each of the 2 holes and screw them into the Bottom Shelf.

**Tighten the bolts gently at this stage.**





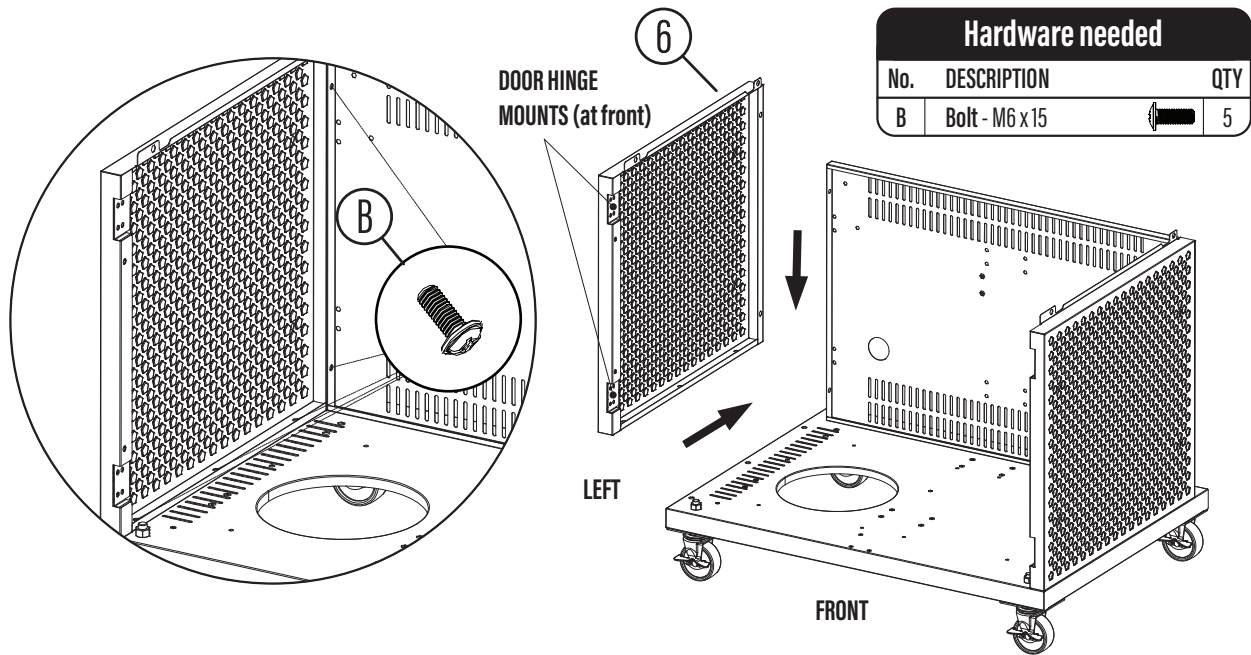
## ASSEMBLY AND INSTALLATION - INSTRUCTIONS

### STEP 4 - CART-MOUNTED ASSEMBLY - CART LEFT SIDE

Position the Left Panel (6) on the left edge of the Bottom Shelf (with the flat bottom edge facing down). Align the 2 holes in the Left Panel with the 2 holes in the Back Panel and hold it upright in position. Insert a Bolt (B) into each of the 2 holes and screw them into the Back Panel.

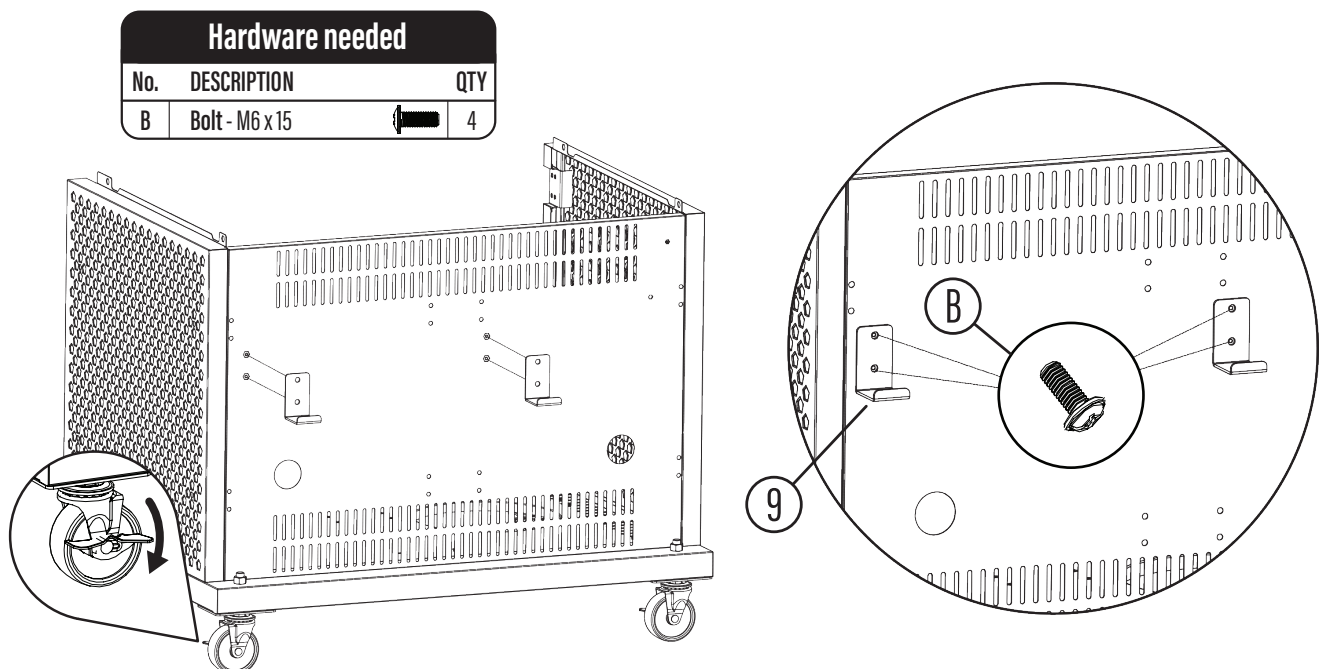
After you have fastened the Left Panel to the Back Panel, align the 3 holes in the bottom edge with the 3 holes in the Bottom Shelf. Insert a Bolt (B) into each of the 3 holes and screw them into the Bottom Shelf.

Firmly tighten all the bolts you inserted in steps 2 - 4, but do not overtighten.



### STEP 5 - CART-MOUNTED ASSEMBLY - STORAGE HOOKS

Align the holes in the Storage Hooks (9) against the Back Panel and fasten each one in place with 2 Bolts (B). Tighten the bolts firmly, but do not overtighten. ONCE YOU HAVE COMPLETED STEPS 1 - 5, LOCK THE CASTORS.



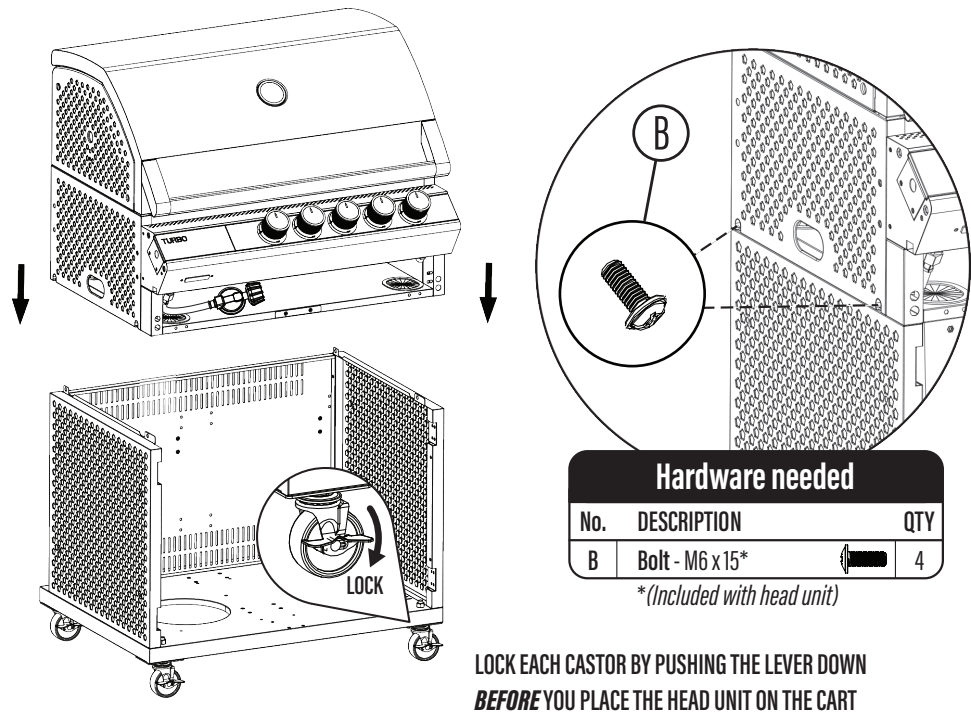
LOCK EACH CASTOR BY PUSHING THE LEVER DOWN

# ASSEMBLY AND INSTALLATION - INSTRUCTIONS

## STEP 6 - CART-MOUNTED ASSEMBLY - FIT THE BARBEQUE HEAD

**IMPORTANT:** IF YOU ARE MOUNTING A BARBEQUE ON THE CART, YOU MUST MAKE SURE THE CART HAS BEEN ASSEMBLED AS SHOWN IN STEPS 1 - 5 on the previous pages. Make sure all the bolts are tight, that the castors are firm and turn freely, and that all the panels have been installed correctly as shown in the previous diagrams. The storage hooks must also be fastened to the Back Panel.

**⚠ CAUTION!** The barbeque head unit is **EXTREMELY HEAVY**. Before lifting, **REMOVE** the boxed parts packed inside the barbeque to reduce the weight when lifting. At least 2 people are needed to lift it sufficiently high enough to place it on the cart. **YOU MUST LOCK THE CASTORS BEFORE PLACING THE BBQ ON THE CART.**



Lift the barbeque over the cart and lower it gently onto the top of the cart, making sure the cutouts in the barbeque align with the tabs on the cart.

Insert 2 Bolts (B) through the cut-outs on the left side of the barbeque and screw them into the cart.

Repeat on the right side to secure the barbeque to the cart on the right side.

Once all the bolts are in place, tighten the bolts firmly, but do not overtighten.

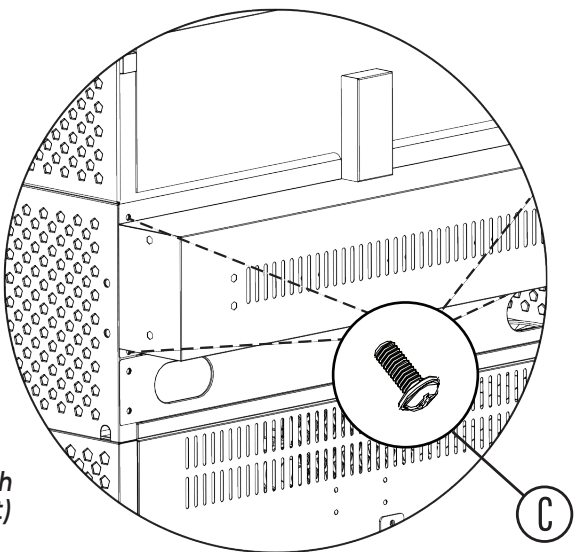
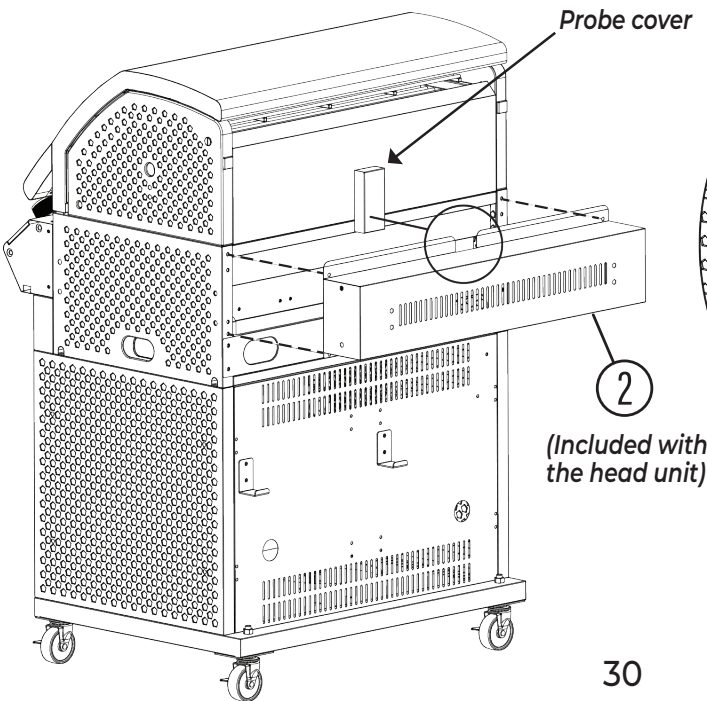
Hardware needed		
No.	DESCRIPTION	QTY
B	Bolt - M6 x 15*	4

\*(Included with head unit)

## STEP 7 - CART-MOUNTED ASSEMBLY - REAR SPACER

Align the barbeque Rear Spacer (2) to the back of the barbeque and fasten it in place with 4 Bolts (C). When you are aligning it, make sure it is the right way up so that the cut-out fits around the probe cover.

Tighten the bolts firmly, but do not overtighten.



Hardware needed		
No.	DESCRIPTION	QTY
C	Bolt - M5 x 12*	4

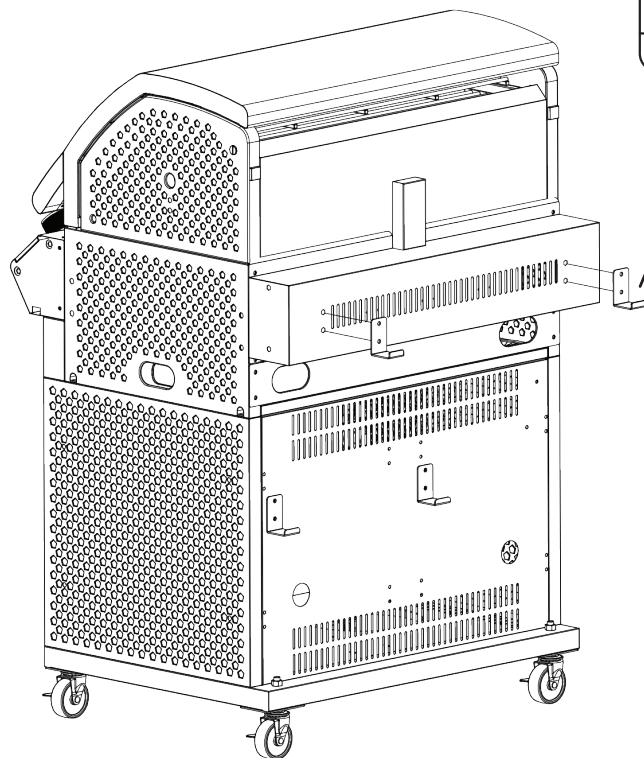
\*(Included with head unit)

## ASSEMBLY AND INSTALLATION - INSTRUCTIONS

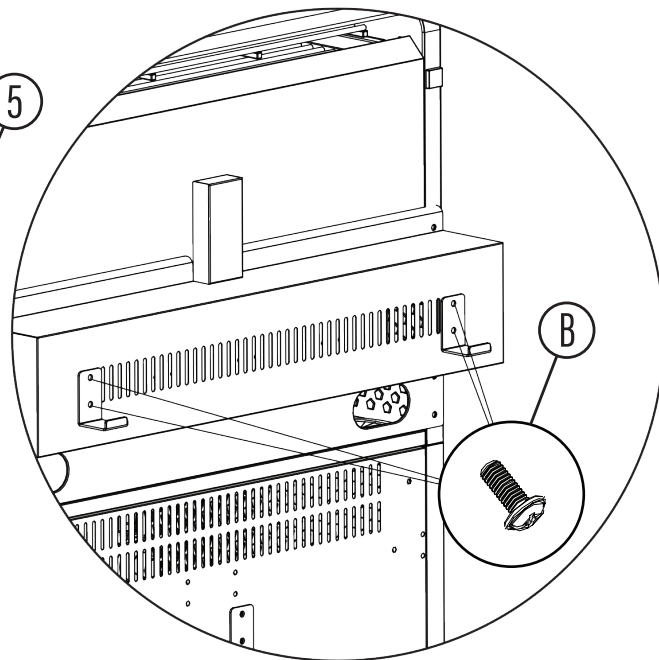
### STEP 8 - CART-MOUNTED ASSEMBLY - UPPER STORAGE HOOKS

Align the holes in the Storage Hooks (5) (included with the head unit) against the Rear Spacer and fasten each one in place with 2 Bolts (B).

Tighten the bolts firmly, but do not overtighten.

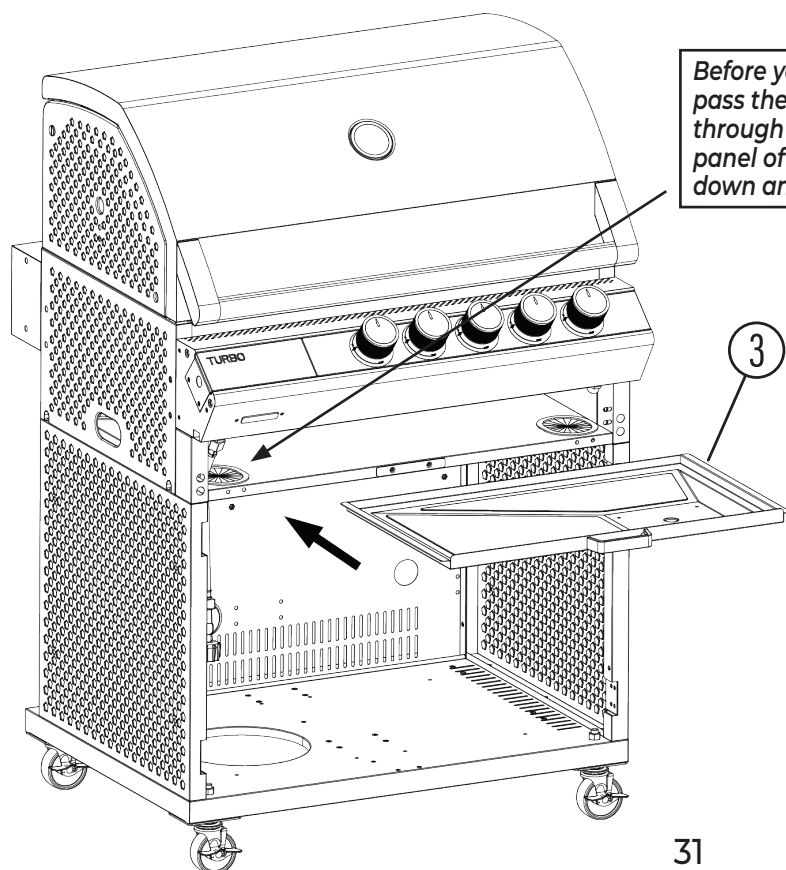


Hardware needed		
No.	DESCRIPTION	QTY
B	Bolt - M6 x15	4

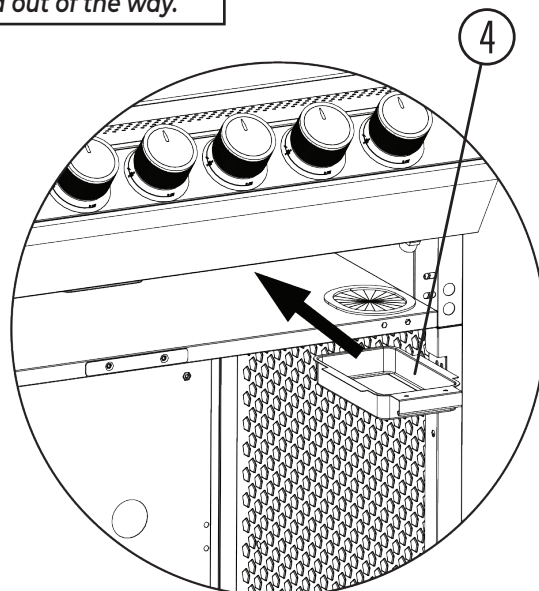


### STEP 9 - CART-MOUNTED ASSEMBLY - GREASE CHANNELLING TRAY

Install the barbeque Grease Channelling Tray (3) by sliding it onto the guides located under the firebox. Once it is installed, slide the Grease Cup (4) onto the guides located on the underside of the Grease Channelling Tray.



Before you install the tray, pass the end of the gas hose through the hole in the top panel of the cart so it hangs down and out of the way.

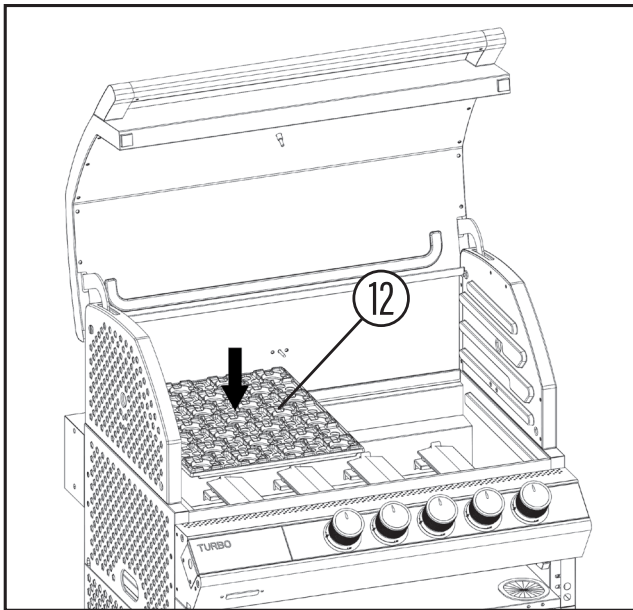




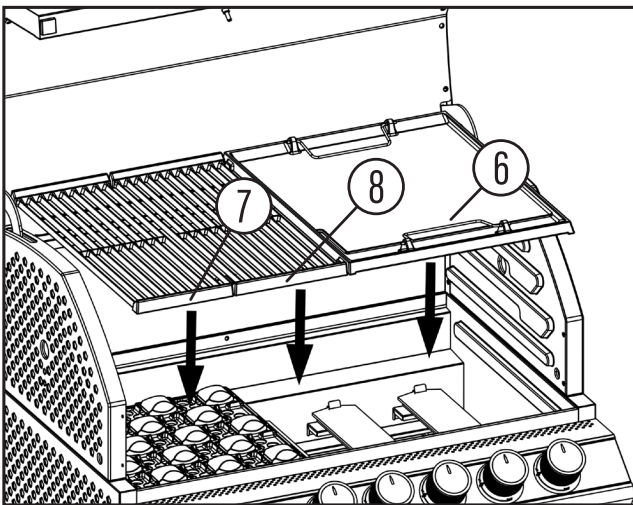
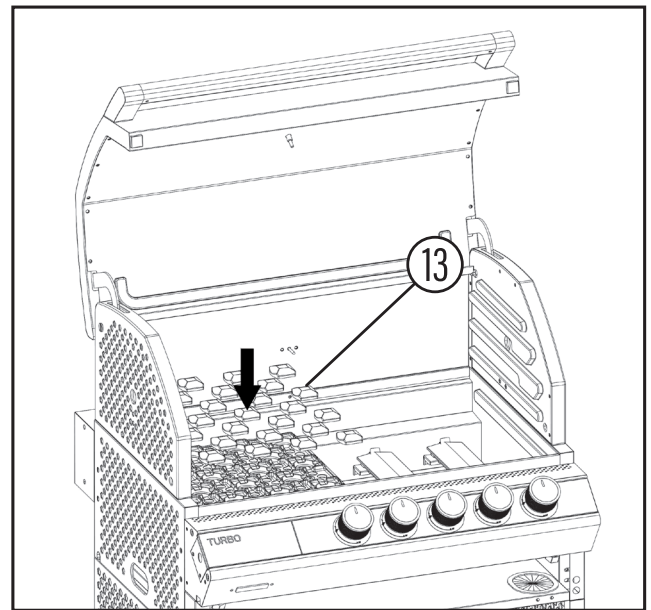
## ASSEMBLY AND INSTALLATION - INSTRUCTIONS

### STEP 9A - CART-MOUNTED ASSEMBLY - CLASSIC ROCK TRAY

**TURBO Classic barbeque assembly only:** (for TURBO Elite or Elite Pro barbeques, skip to **STEP 9B** overleaf.)



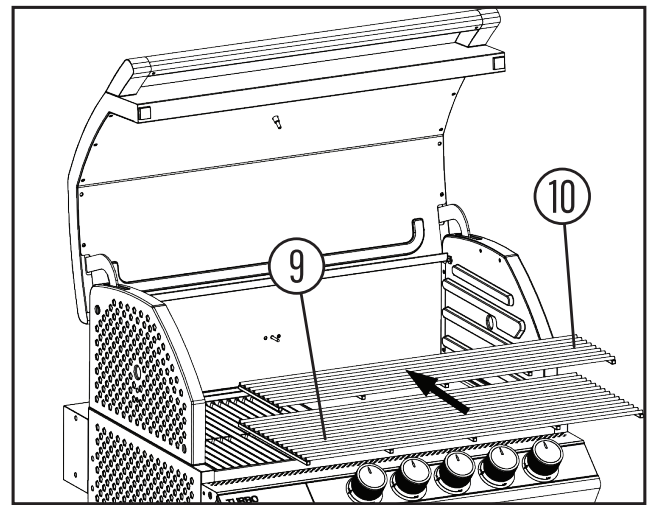
**A)** Install the Rock Tray (12) by lowering it gently into the firebox and resting it on the lower ledges above the burners (you may position the Rock Tray to the left or the right of the firebox). Arrange the Rocks (13) on it in a single layer.



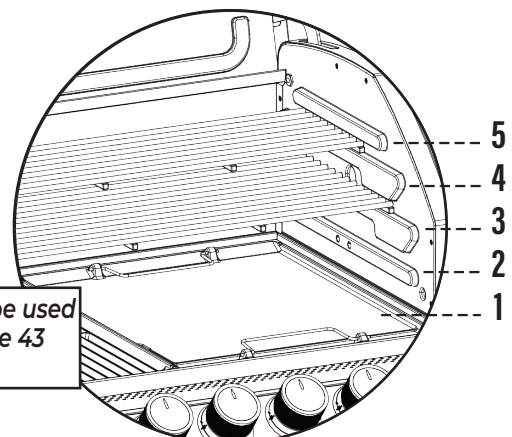
**B)** Place the Narrow Cooking Grill (7) and the Wide Cooking Grill (8) over the Rock Tray by resting them on the front and back edges of the firebox.

**NOTE:** The grills **MUST** be installed over the Rock Tray. After the grills are installed, place the Hotplate (6) on the front and back edges of the firebox next to the grills.

(The grills and hotplate may be arranged as shown below, or you may place the hotplate on the left side, but the grills must be placed over the rock tray.)



**C)** Slide the Large Rack (9) and the Small Rack (10) onto any of the side runners (see below). Push both racks all the way to the back of the firebox.

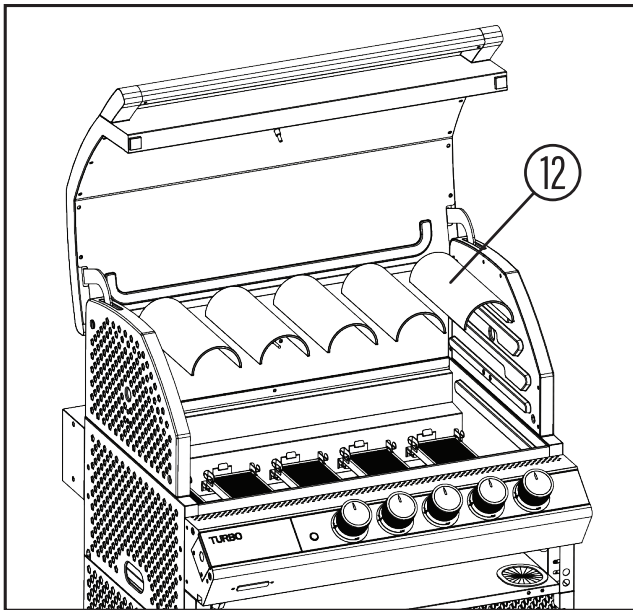


Secondary racks can be used on levels 2 - 5. See page 43 for more information.

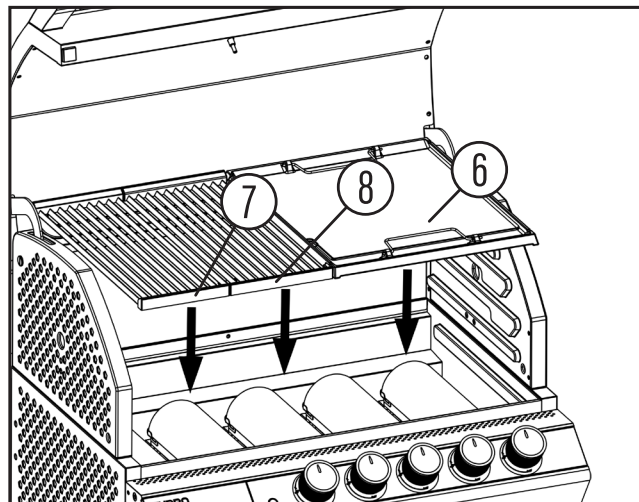
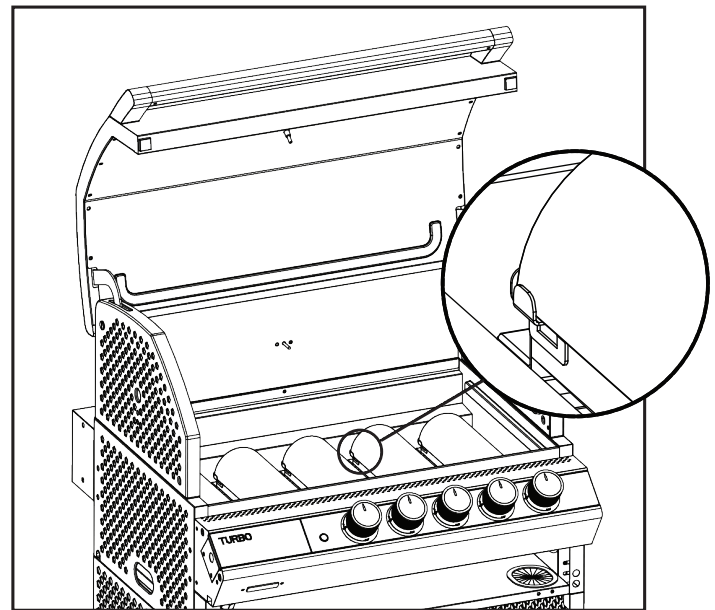
## ASSEMBLY AND INSTALLATION - INSTRUCTIONS

### STEP 9B - CART-MOUNTED ASSEMBLY - ELITE/ELITE PRO QUARTZ DOMES

**TURBO Elite / Elite Pro barbeque assembly only:** (If you are assembling a TURBO Classic barbeque, see STEP 9A.)



**A)** Install the Quartz Glass Domes (12) over the burners, making sure the corners are placed on the support brackets as shown above.

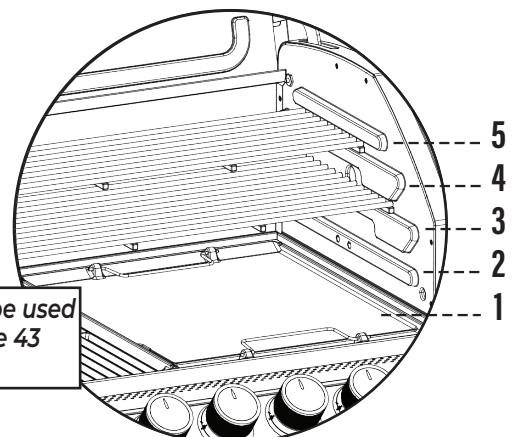


**B)** TURBO Elite and Elite Pro barbeques ship with a full grill cooking surface as well as a Hotplate (6).

The grills can be arranged to cover the entire cooking surface, or they can be configured as shown above with the Hotplate (6), a Narrow Cooking Grill (7) and a Wide Cooking Grill (8). The Hotplate can be placed in the centre, to the left, or to the right of the Cooking Grills.

To install, rest the Cooking Grills and the Hotplate on the front and back edges of the firebox.

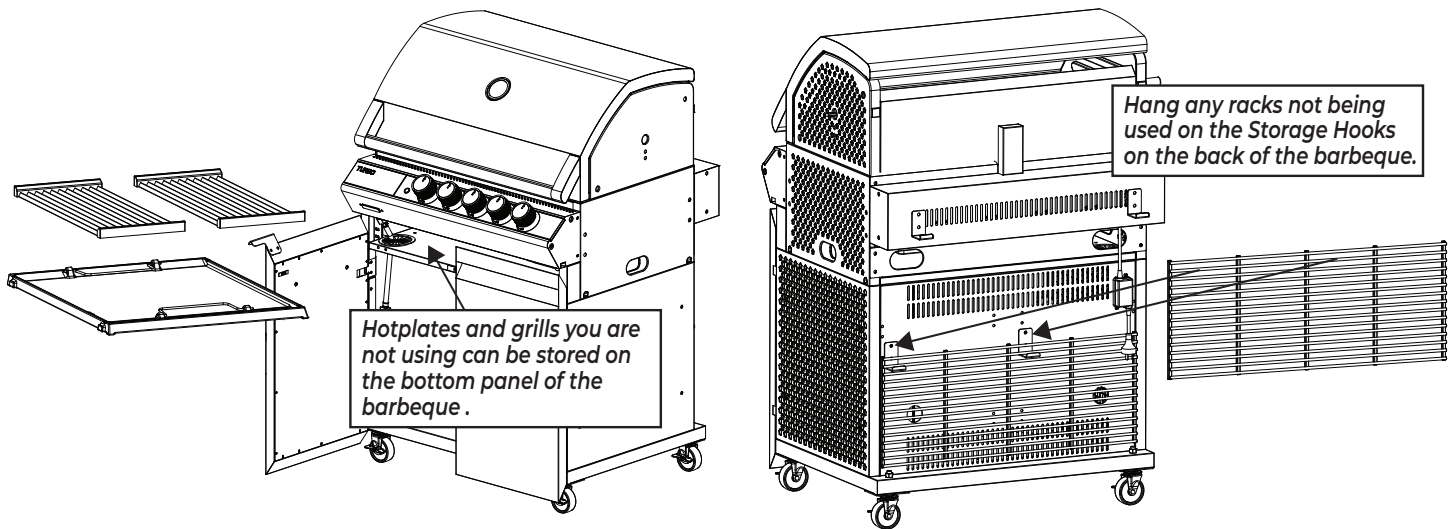
**C)** Slide the Large Rack (9) and the Small Rack (10) onto any of the side runners (see below). Push both racks all the way to the back of the firebox.



Secondary racks can be used on levels 1 - 5. See page 43 for more information.

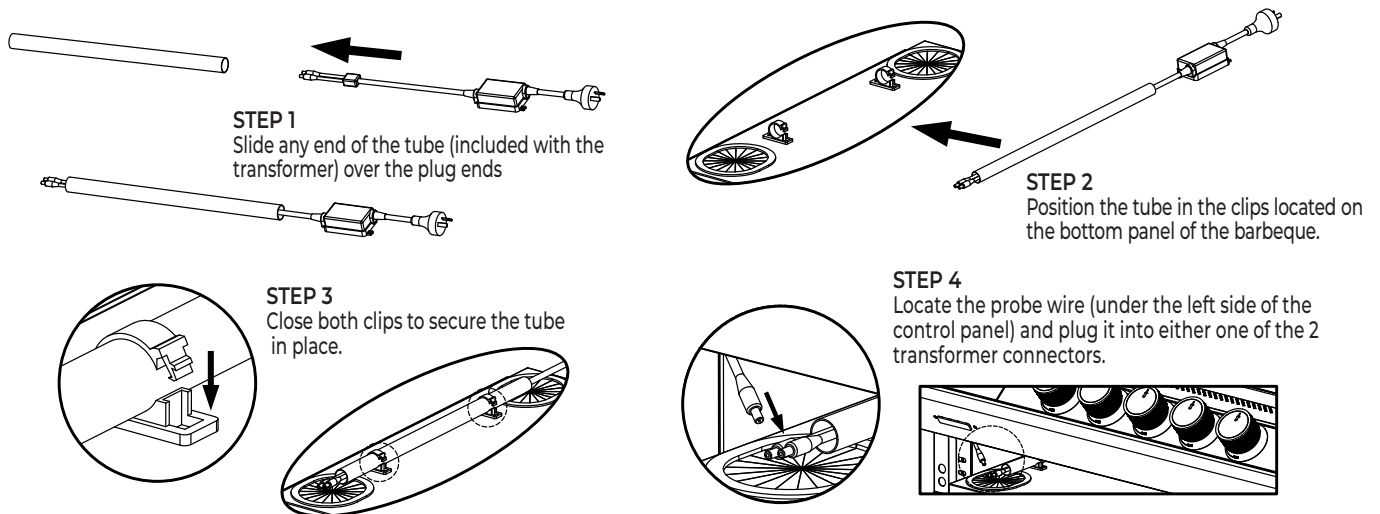
# ASSEMBLY AND INSTALLATION - INSTRUCTIONS

**Store unused grills and racks on the back of the barbeque, and on the shelf underneath the grease channelling tray.**



## STEP 10 - CART-MOUNTED ASSEMBLY - WIRING ASSEMBLY

**TURBO Classic barbeque assembly only:** If you are installing the DIGITAL DISPLAY (available for purchase separately), first install the transformer and plug it into the probe wire underneath the control panel (as in Steps 1 - 4 below), then secure the transformer to the Back Panel (1) as shown in the diagram at the bottom of the page.

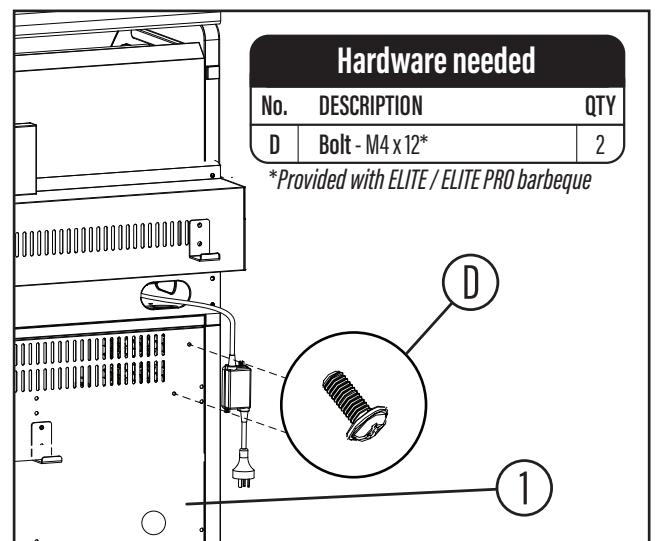


### **TURBO Elite / Elite Pro barbeque assembly only:**

The DIGITAL DISPLAY transformer is already installed in the barbeque head unit and is already connected to the probe wire under the barbeque control panel.

The transformer must be attached to the outside of the Back Panel (1).

Align the attachment points on the transformer body with the 2 holes at the top right corner of the Back Panel and secure it with 2 Bolts (D) as shown in the diagram at right.





## ASSEMBLY AND INSTALLATION - INSTRUCTIONS

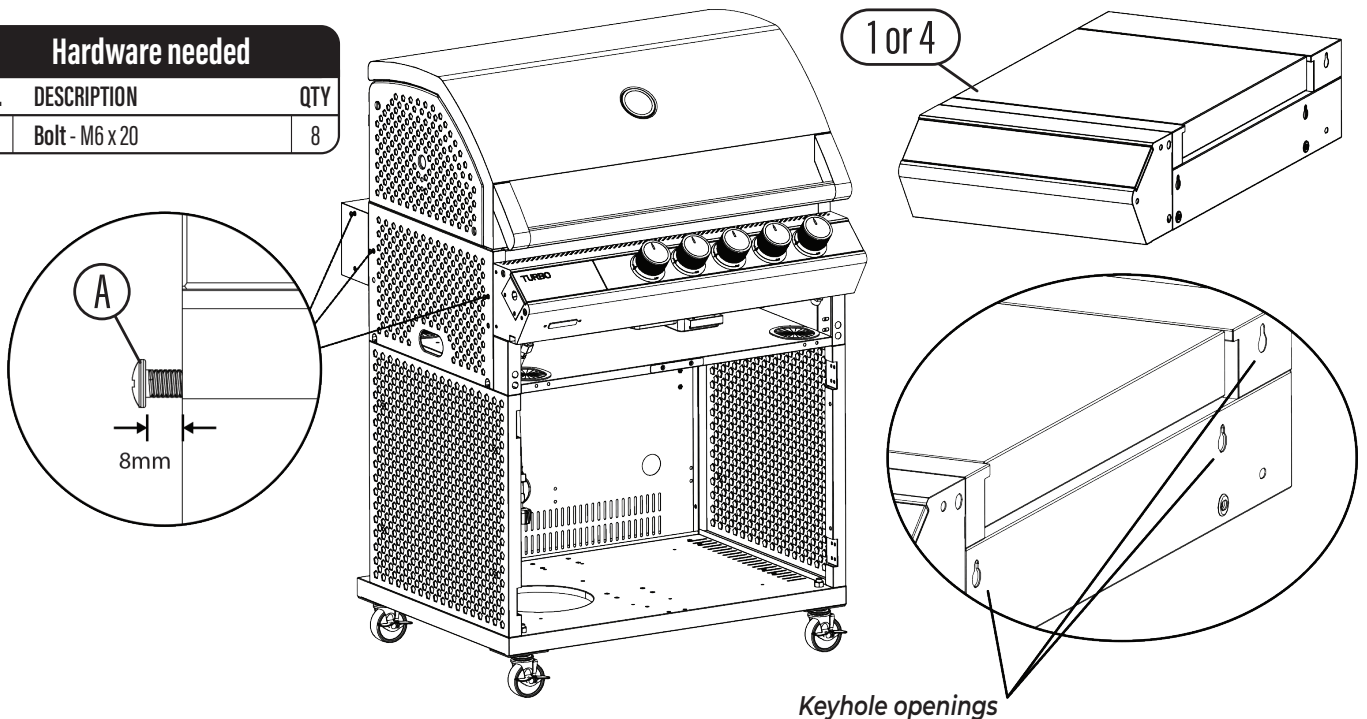
If you are installing the optional DIGITAL DISPLAY, install it now. See the instructions included with the display.

### STEP 11 - CART-MOUNTED ASSEMBLY - LEFT SIDE SHELF

If you are installing side shelves or side burners (available for purchase separately), follow the steps below.

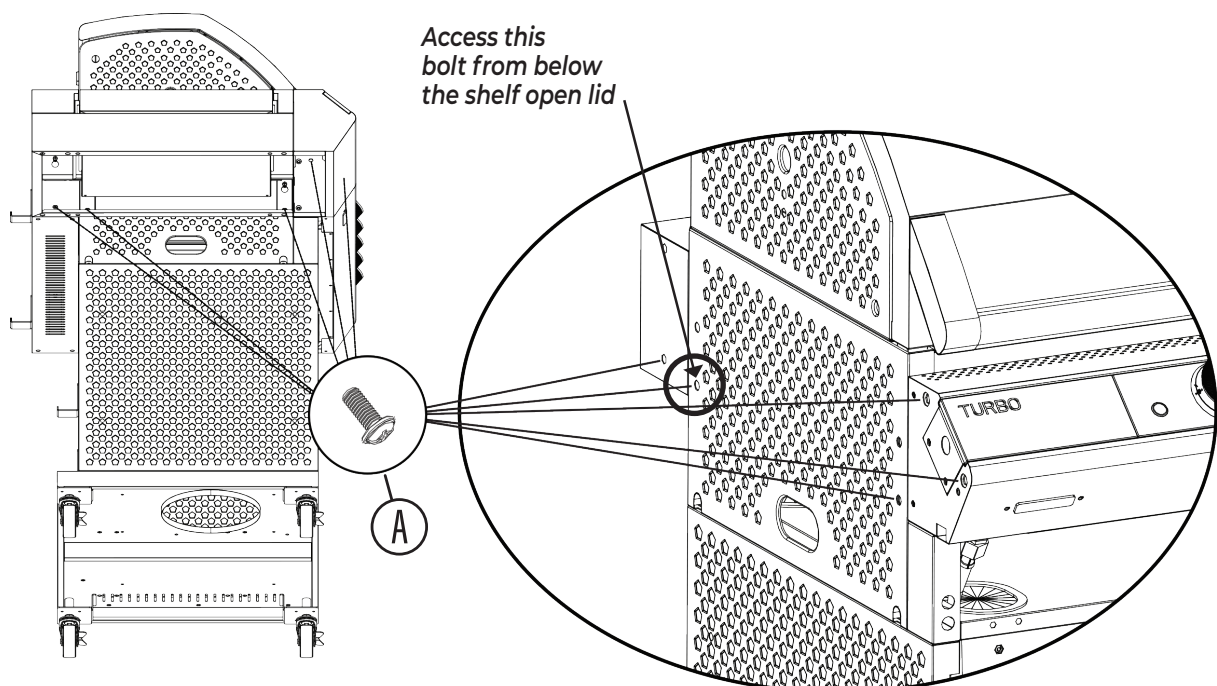
To attach a Left Shelf (1 or 4) insert a Bolt (A) into each of the 3 holes indicated on the diagram below. Do not screw the bolts in all the way - leave 8mm of the bolt thread protruding out from the side of the barbeque. Once you have inserted the bolts, hang the shelf on the bolts using the keyhole openings on the side of the shelf.

Hardware needed		
No.	DESCRIPTION	QTY
A	Bolt - M6 x 20	8



Once the shelf is hanging on the protruding bolts, tighten those 3 bolts loosely and insert 5 more Bolts (A) through the side of the shelf (using the corresponding holes shown below).  
The circled bolt can be more easily accessed from below the shelf lid.

**Make sure all 8 bolts that you used to attach the side shelf are firmly tightened, but do not overtighten.**

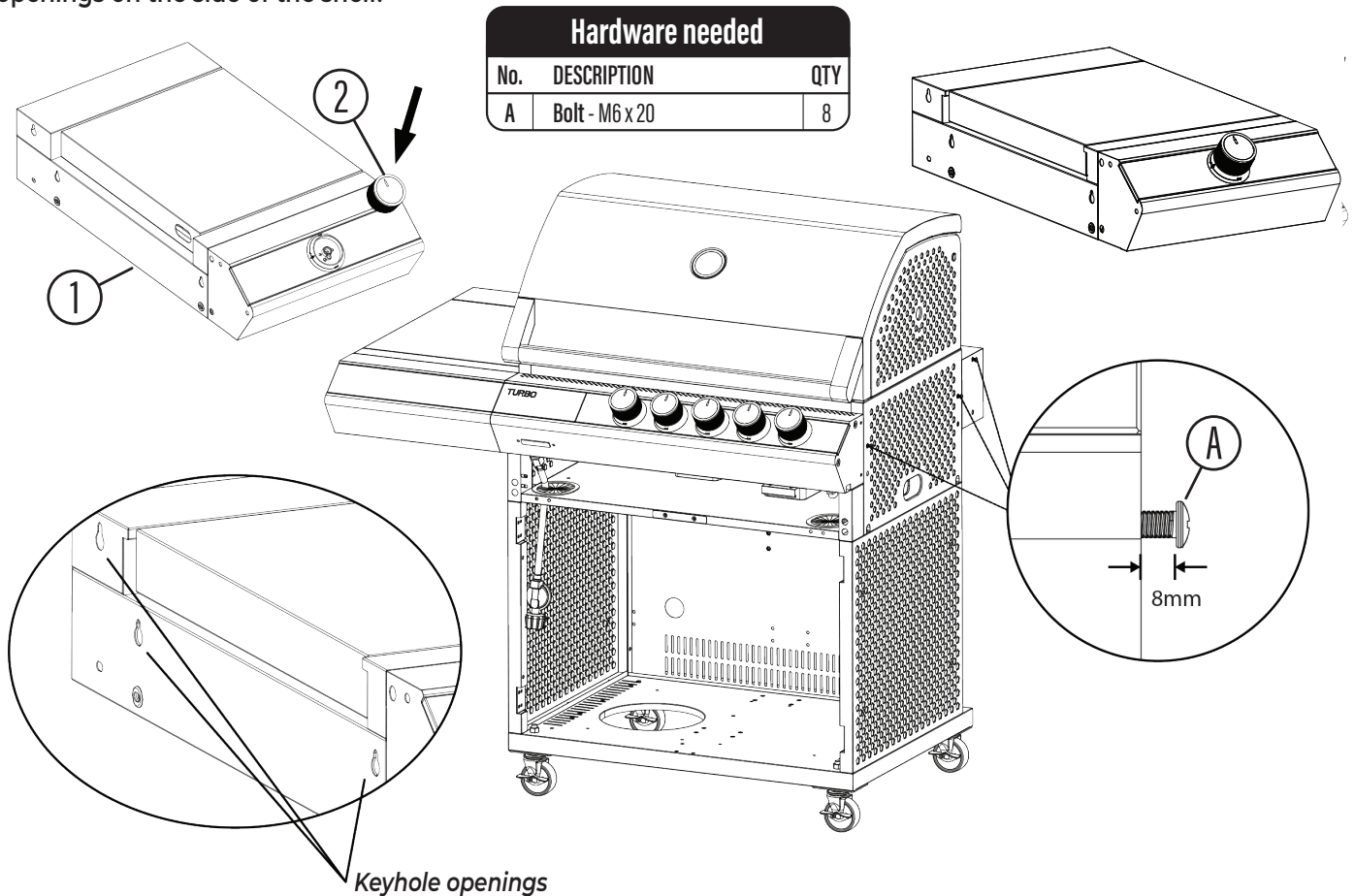




## ASSEMBLY AND INSTALLATION - INSTRUCTIONS

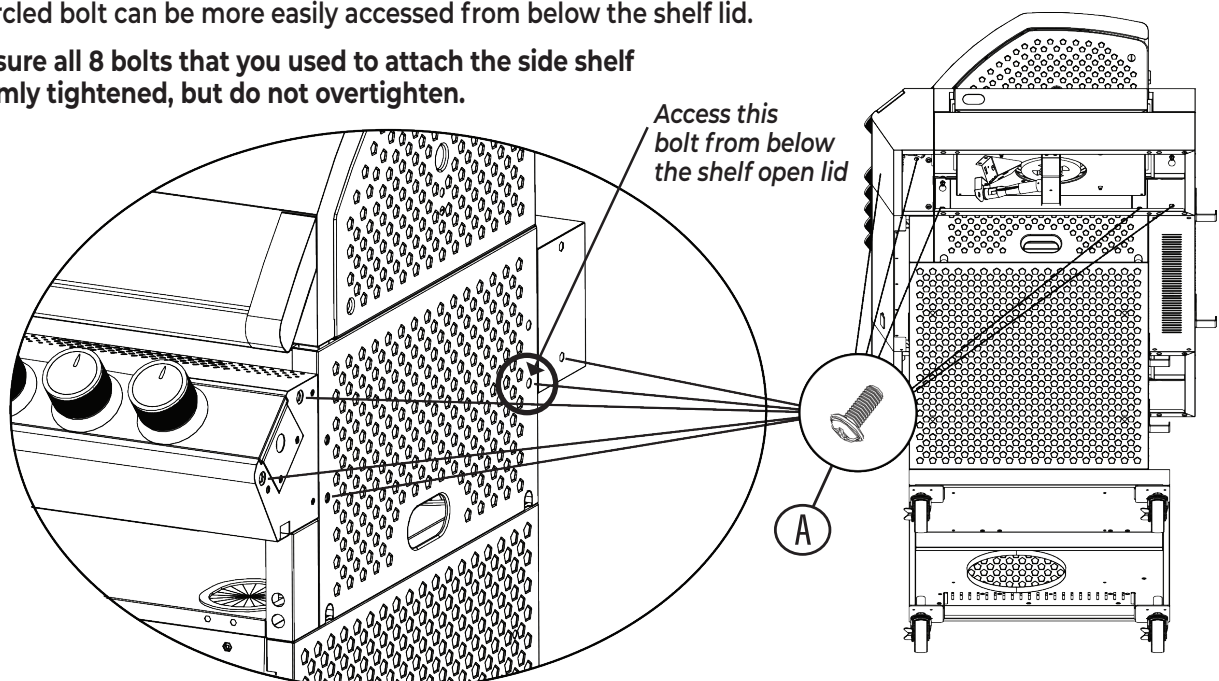
### STEP 12 - CART-MOUNTED ASSEMBLY - RIGHT SIDE SHELF

To attach a Right Side Burner (1) or a Right Shelf (1), if applicable, first attach the Control Knob (2) by pushing it firmly all the way onto the valve stem, then insert a Bolt (A) into each of the 3 holes indicated on the diagram below. Do not screw the bolts in all the way - leave 8mm of the bolt thread protruding out from the side of the barbeque. Once you have inserted the bolts, hang the shelf or the side burner on the bolts using the keyhole openings on the side of the shelf.



Once the shelf is hanging on the protruding bolts, tighten the bolts loosely and insert 5 more Bolts (A) through the side of the shelf (using the corresponding holes shown below). The circled bolt can be more easily accessed from below the shelf lid.

**Make sure all 8 bolts that you used to attach the side shelf are firmly tightened, but do not overtighten.**



## ASSEMBLY AND INSTALLATION - INSTRUCTIONS

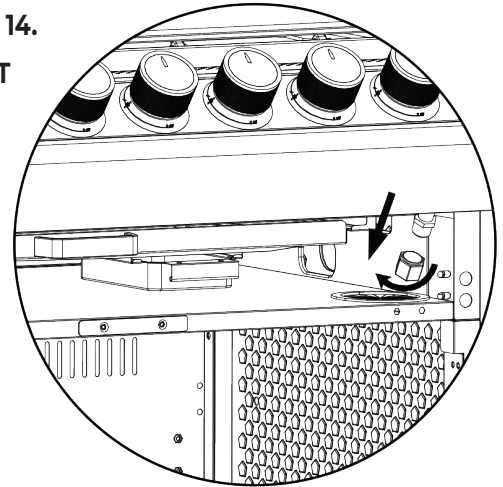
### STEP 13 - CART-MOUNTED ASSEMBLY (GAS CONNECTION - SIDE BURNERS ONLY)

IF YOU ARE NOT INSTALLING A SIDE BURNER TO THE CART, GO TO STEP 14.

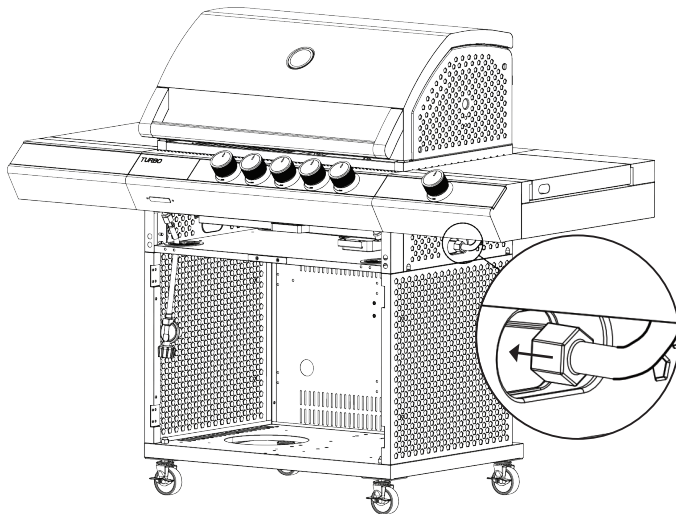
IF YOU ARE INSTALLING A SIDE BURNER TO THE CART, MAKE SURE THAT NO GAS IS CONNECTED TO THE BARBEQUE BEFORE PROCEEDING.

Unscrew the cap on the main gas manifold as shown in the diagram on the right. The cap is located under the right side of the control panel. Use 2 spanners to loosen the cap; one to hold the manifold and the other to loosen the cap.

Reach under the side burner and feed the side burner gas hose through the opening in the right side of the barbeque as shown below.

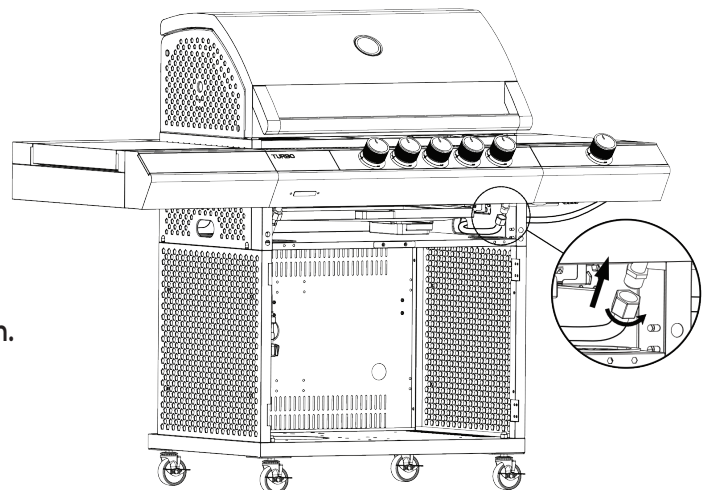


Continue feeding the side burner gas hose through the opening until it can comfortably reach the main gas manifold connection as shown in the diagram below.

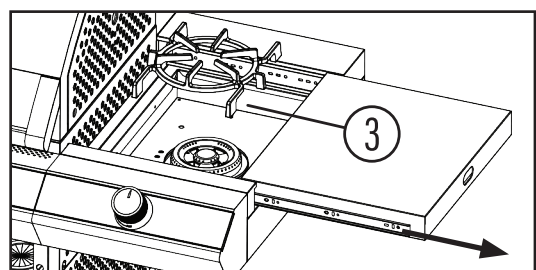
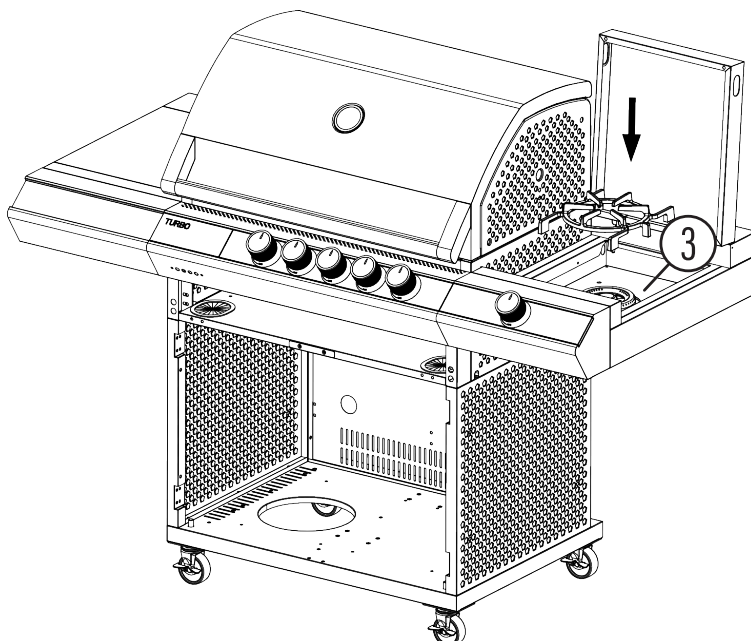


Attach the side burner gas hose to the main manifold connection by screwing it clockwise onto the connection. Use 2 spanners - one to hold the manifold and the other to tighten the fitting. **Do not overtighten.**

**DO NOT** use sealing tape at this connection.



**INSTALLING THE TRIVET:** Note that if you are installing the Elite Side Burner, the lid slides open to the right.



Once you have connected the side burner gas hose to the main manifold, place the Trivet (3) over the side burner so that the trivet legs sit in the holes on the bottom surface of the burner cavity.

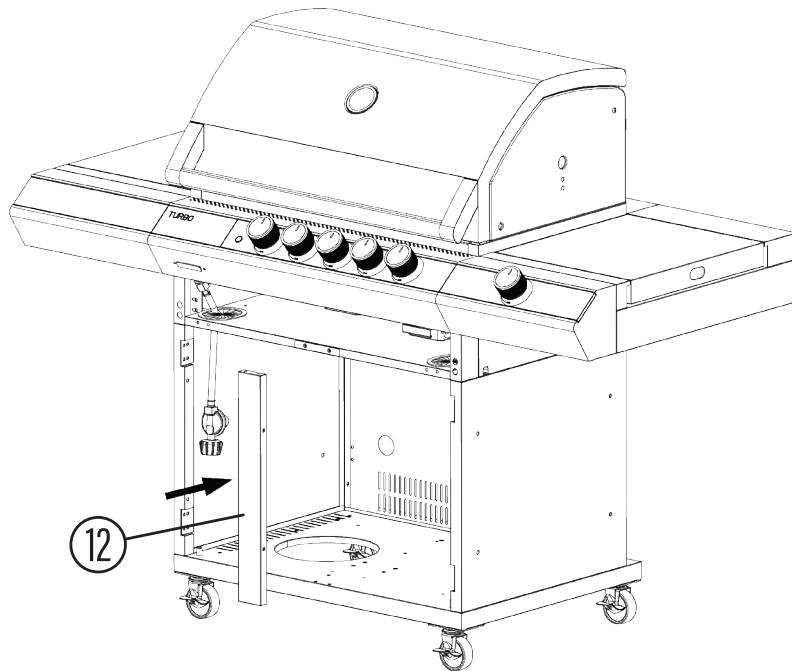
**⚠ WARNING!** Once you have connected the gas cylinder you must perform a leak test to ensure no gas is leaking from the side burner connections.


(see LEAK TESTING on page 47)

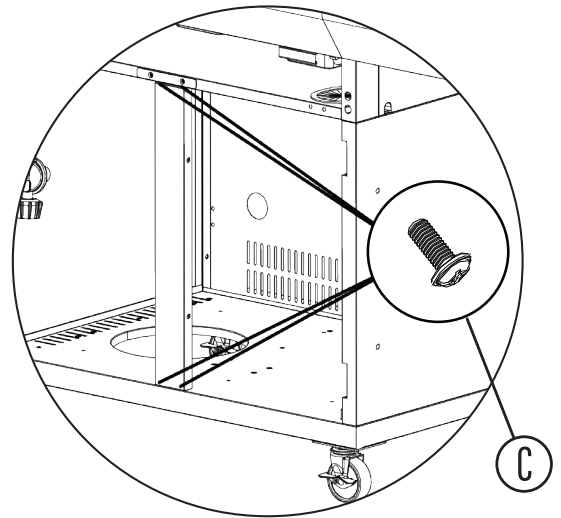
## ASSEMBLY AND INSTALLATION - INSTRUCTIONS

### STEP 14 - CART ASSEMBLY - ELITE PRO CENTRE COLUMN

**Elite Pro cart assembly only:** If you are assembling a TURBO Classic or Elite cart, skip to Step 18 on page 41.

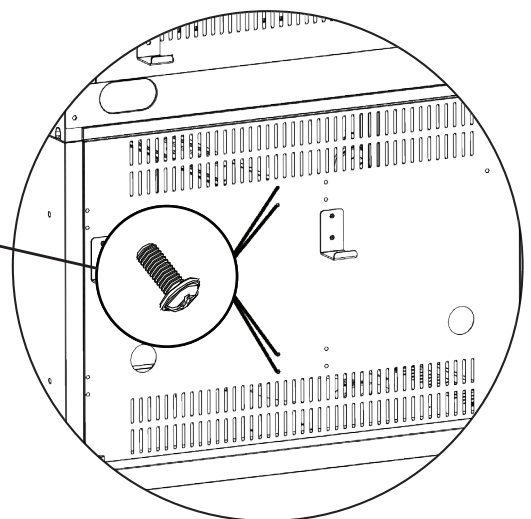
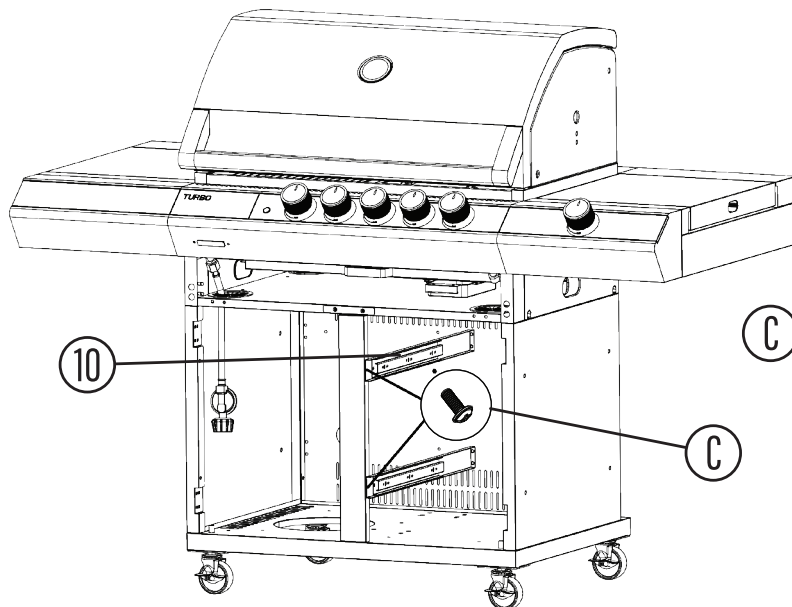


Hardware needed			
No.	DESCRIPTION		QTY
C	Bolt - M5 x 12		10



Position the Centre Column (12) vertically at the front of the cart and align the holes in each end with the holes in the top and bottom of the cart. Screw a Bolt (C) through each of the 2 holes at the ends of the Centre Column and into the top and bottom of the cart.

**Tighten the bolts firmly, but do not overtighten.**



Fasten 2 Drawer Runners (10) to the Centre Column using the holes in the side of it to align the runners. Make sure each runner is oriented correctly with the single hole toward the front. Attach each Drawer Runner at the front using a Bolt (C). Fasten the bottom Drawer Runner first. Do not tighten the bolts fully.

Hold the top Drawer Runner level against the back of the cart and align the 2 holes in it with the 2 holes in the back of the cart. Screw 2 Bolts (C) through the back of the cart and into the Drawer Runner. Repeat this step to secure the bottom Drawer Runner.

**After both Drawer Runners are attached, go back and tighten all the bolts firmly, but do not overtighten.**

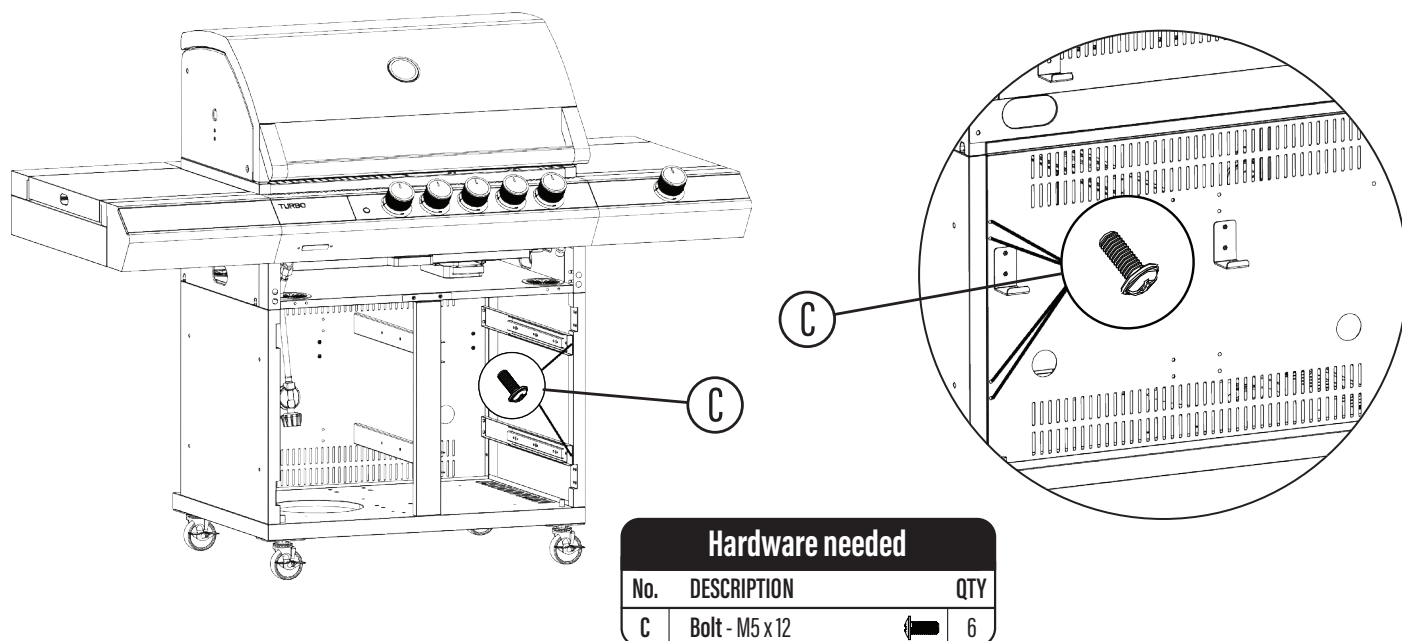


## ASSEMBLY AND INSTALLATION - INSTRUCTIONS

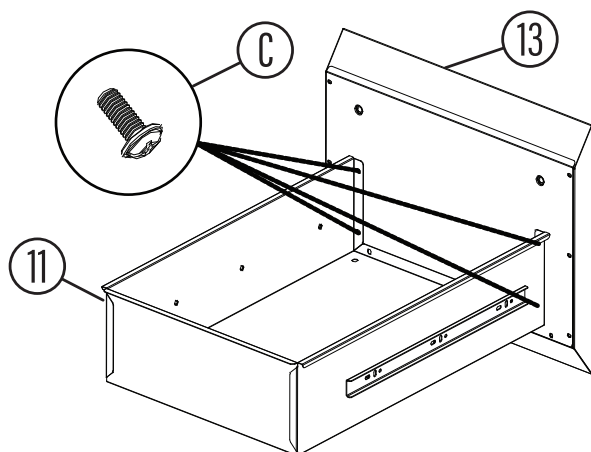
### STEP 15 - CART ASSEMBLY - ELITE PRO DRAWER ASSEMBLY

Fasten the remaining 2 Drawer Runners to the Right Panel following the same steps you used to attach the Drawer Runners to the Centre Rail (as outlined on the previous page).

After both Drawer Runners are attached to the right panel, go back and tighten all the bolts firmly, but do not overtighten.

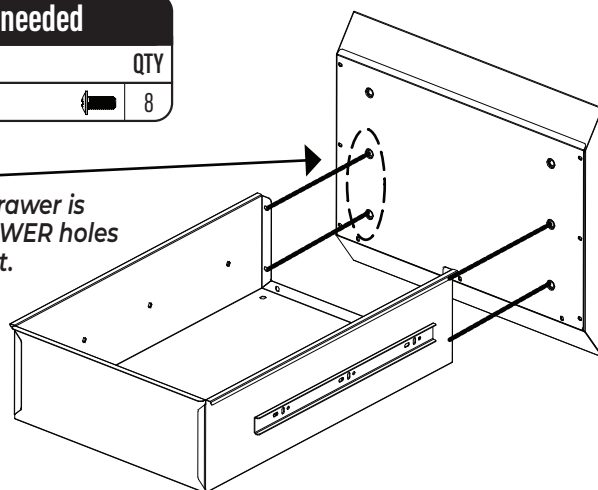


Attach the Drawers (11) to the Drawer Fronts (13) using 4 Bolts (C) to attach each Drawer Front as shown. Make sure all bolts are tightened firmly, but do not overtighten.

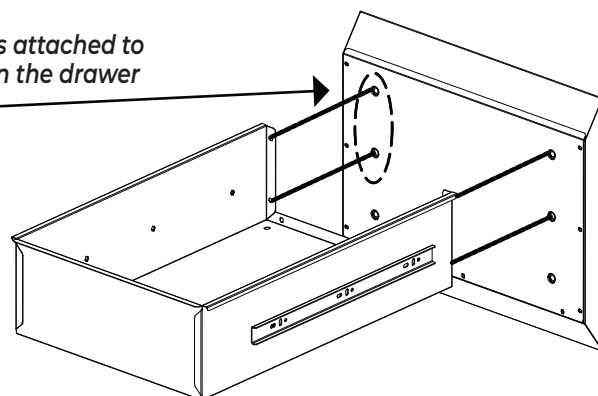
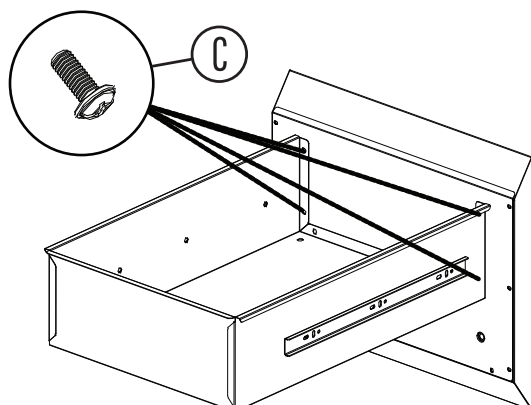


Hardware needed		
No.	DESCRIPTION	QTY
C	Bolt - M5 x 12	8

**NOTE:** The upper drawer is attached to the LOWER holes on the drawer front.



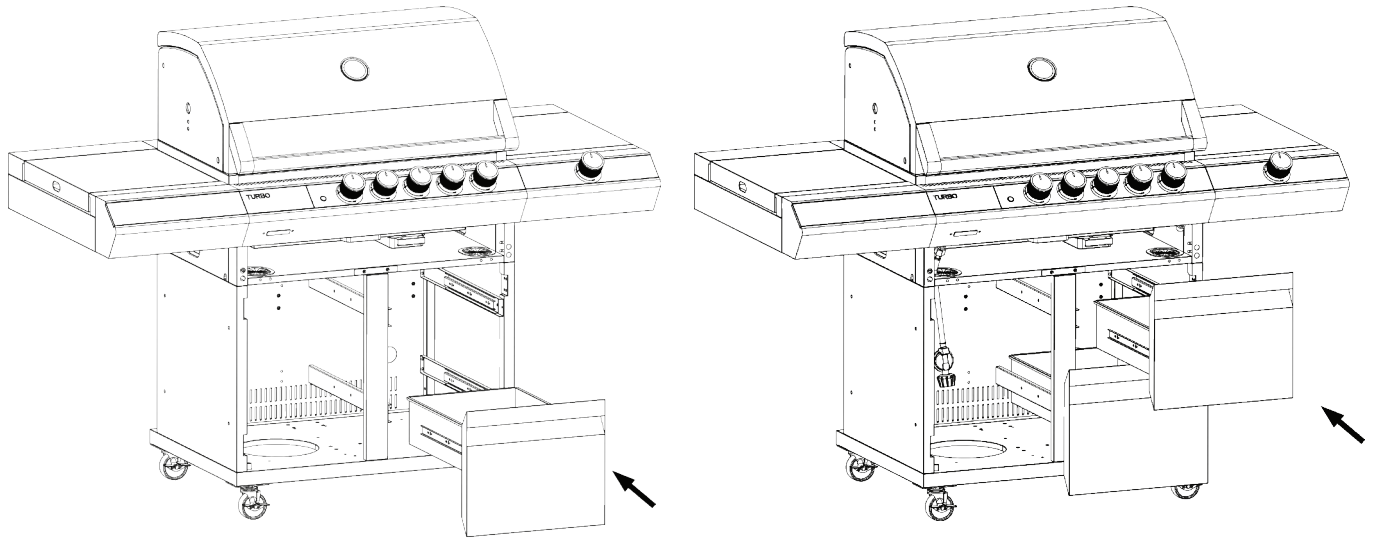
The lower drawer is attached to the UPPER holes on the drawer front.



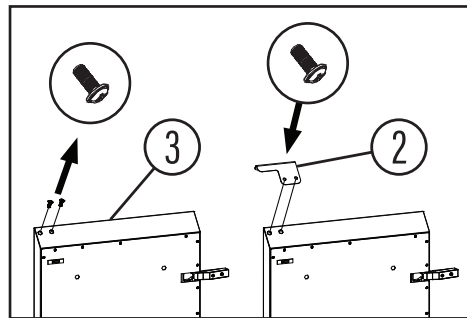
## ASSEMBLY AND INSTALLATION - INSTRUCTIONS

### STEP 16 - CART ASSEMBLY - ELITE PRO DRAWER FITTING

Slide the completed drawers into the cart by aligning the runners on the drawers with the runners you attached to the cart. Insert the lower drawer first.



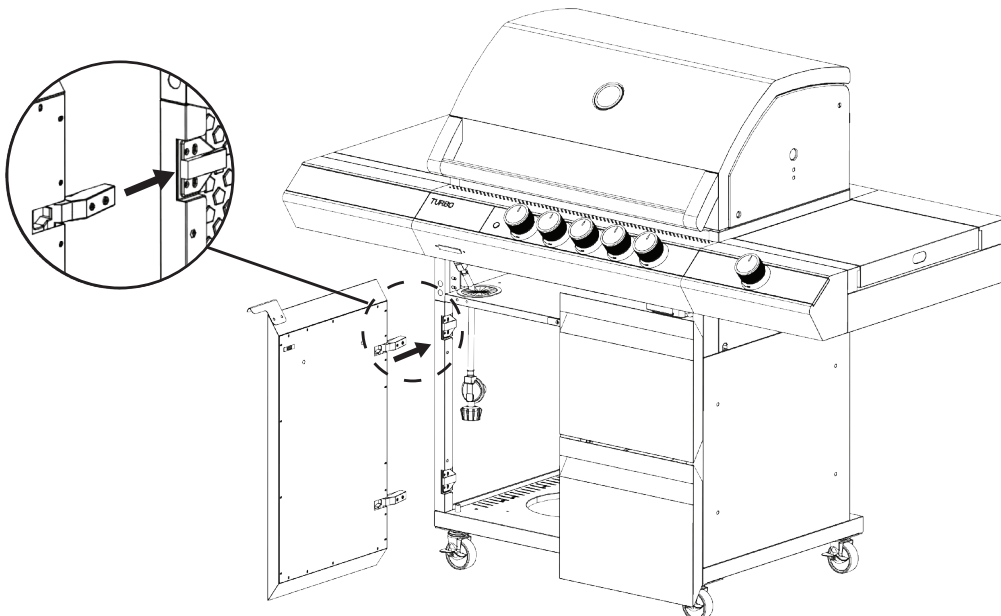
### STEP 17 - CART ASSEMBLY - ELITE PRO DOOR



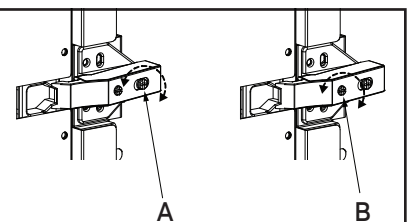
Remove the screws in the top of the Left Door (3) and align the holes in the Door Handle (2) with the door, then reinsert the screws to attach the handle (see diagram at left).

Attach the Left Door by snapping the door hinges onto the hinge mounts (see diagram below left). Door hinge mounts are pre-attached to the cart frame. Before you hang the door, check that both hinge mounts are securely attached to the frame. If either one is loose, tighten the screws firmly, but do not overtighten.

After attaching the door, you may need to adjust the hinges. See below.



#### ADJUSTING THE DOOR HINGES



It may be necessary to adjust the hinges to straighten the doors and reduce gaps:

**Screw A:** If the door is too far from the frame, turn clockwise (or anticlockwise if door is too close)

**Screw B:** If the door is tilted too far to the right when closed, turn anticlockwise (or clockwise if door is tilted to the left when closed)

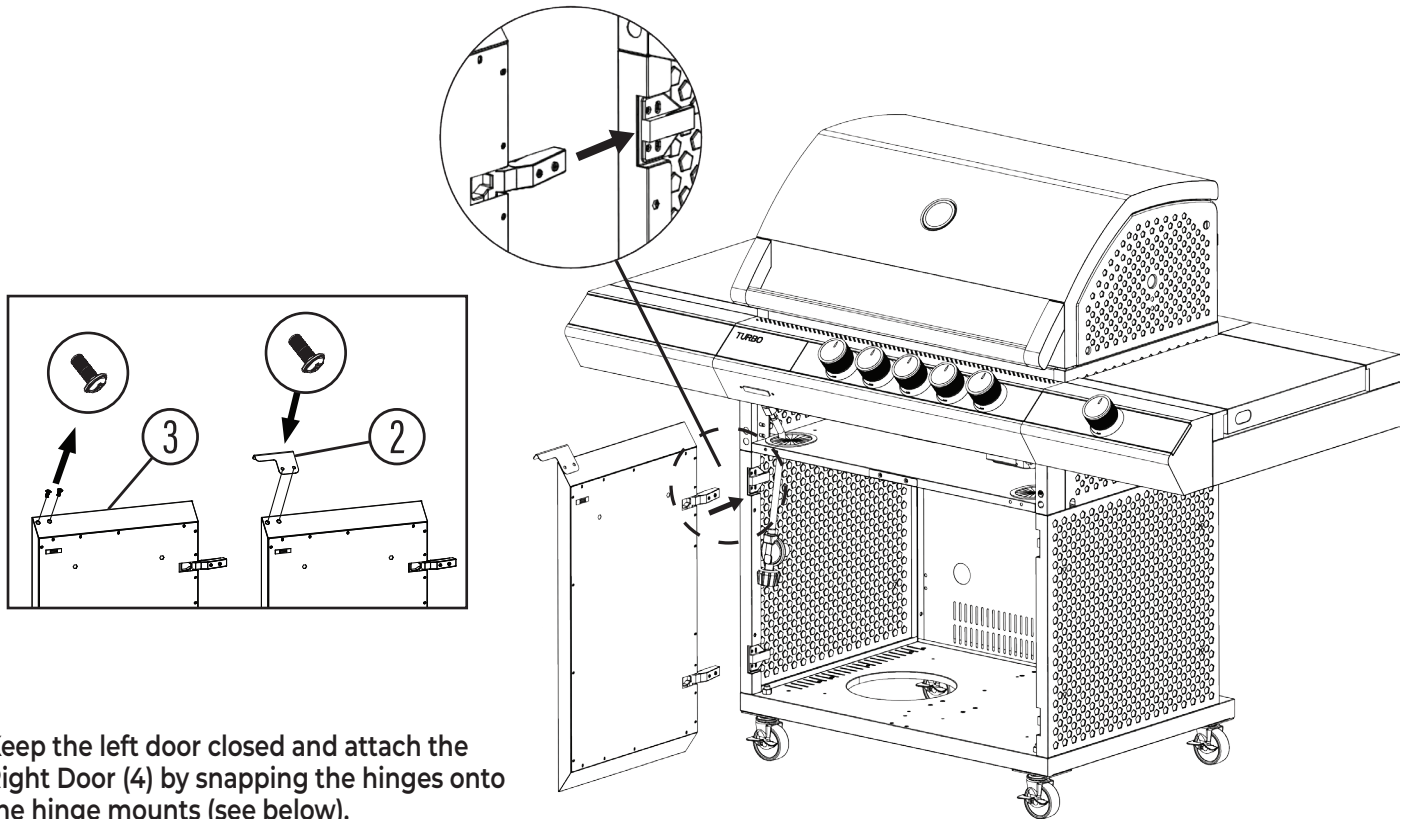
After you have hung the door and adjusted the hinges (as shown above right), if there are still gaps, or the door does not open and close smoothly, make sure the hinge mounts are firmly attached to the cart frame. If necessary, loosen the hinge mounting screws and re-adjust the door position, then tighten the screws. Adjusting the castors to level the cart can also help to align the doors.

## ASSEMBLY AND INSTALLATION - INSTRUCTIONS

### STEP 18 - CART ASSEMBLY - CLASSIC/ELITE DOORS

Remove the screws in the top of the Left Door (3) and align the holes in the Door Handle (2) with the door, then reinsert the screws to attach the handle (see diagram below left).

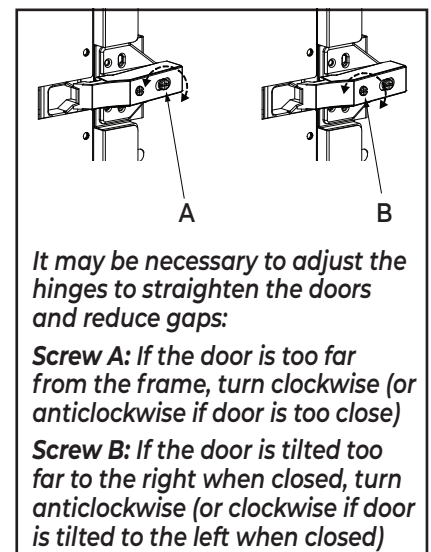
Attach the Left Door by snapping the door hinges onto the hinge mounts (see diagram below right). Door hinge mounts are pre-attached to the cart frame. Before you hang the door, check that both hinge mounts are securely attached to the frame. If either one is loose, tighten the screws firmly, but do not overtighten.



Keep the left door closed and attach the Right Door (4) by snapping the hinges onto the hinge mounts (see below).

After attaching both doors, you may need to adjust the hinges. See below.

#### ADJUSTING THE DOOR HINGES



*It may be necessary to adjust the hinges to straighten the doors and reduce gaps:*

**Screw A:** If the door is too far from the frame, turn clockwise (or anticlockwise if door is too close)

**Screw B:** If the door is tilted too far to the right when closed, turn anticlockwise (or clockwise if door is tilted to the left when closed)

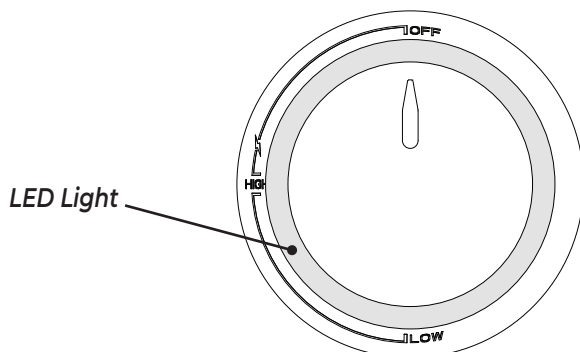
After you have hung the doors and adjusted the hinges, if there are still gaps, or the doors do not open and close smoothly, make sure the hinge mounts are firmly attached to the cart frame. If necessary, loosen the hinge mounting screws and re-adjust the door position, then tighten the screws. Adjusting the castors to level the cart can also help to align the doors.

## CONTROL KNOBS

### **LED CONTROL KNOB OPERATION** (ELITE AND ELITE PRO ONLY)

TURBO Elite and Elite Pro barbeques are equipped with LED control knobs for enhanced visibility and safety. When the burner is turned on the LED ring illuminates. The LED changes colour as the burner setting is turned higher. This makes it easy to see which burners are on, and lets you know where each burner is set between 'HIGH' and 'LOW'.

As long as there is a charged battery in the battery holder, each LED control knob light will turn on automatically when the burner is turned on.



### **BATTERY REPLACEMENT**

Batteries are pre-installed and should provide many months of intermittent operation before they need replacing.

**NOTE:** The control knobs will still operate to turn the burners on and off - even if the battery is removed.

**IMPORTANT:** When disassembling the control knob to replace the battery, keep all parts away from pets and children. Dispose of used batteries responsibly. Do not discard used batteries with general waste - take them to your local post office, office store, a facility that collects batteries for correct disposal, or check with your local council for information about battery disposal services and facilities in your area.

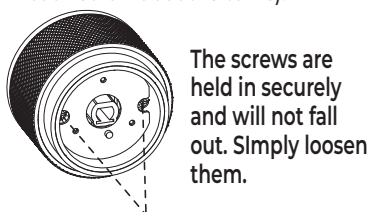
**TURBO Elite control knobs use size AAA 1.5V batteries. You may use regular 1.5V alkaline or 1.5V NiCD rechargeable batteries. DO NOT use rechargeable lithium batteries. They operate at a higher voltage and will not be able to power the LED light.**

**TIP:** when batteries are used outdoors, normal oxidation can cause a film to develop between the battery and the electrical contacts. This oxidation can interrupt the circuit and prevent the LED from lighting up. Before you replace batteries, spin them a few times while they are still installed. This can remove the film and restore full electrical contact. If it doesn't, the batteries should be replaced.

### **HOW TO REPLACE THE BATTERIES**

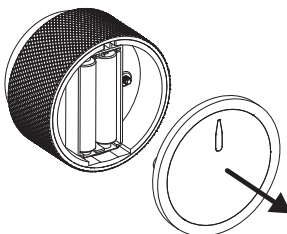
#### **STEP 1**

Pull the knob off the control panel and loosen these two small screws on the back with a small screwdriver (turn each screw about 10 turns).



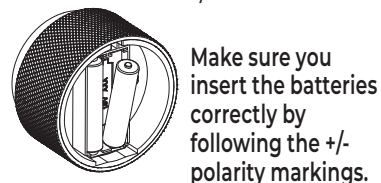
#### **STEP 2**

Remove the front cover of the knob.



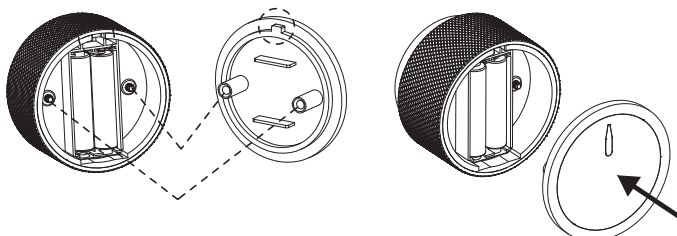
#### **STEP 3**

Remove the batteries and replace with fresh batteries. You will need 2 x 1.5V AAA batteries for each knob.



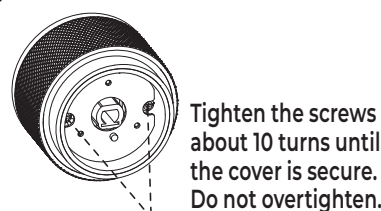
#### **STEP 4**

Replace the front cover by aligning the notch on the cover with the notch on the knob.



#### **STEP 5**

Tighten the screws to secure the cover.

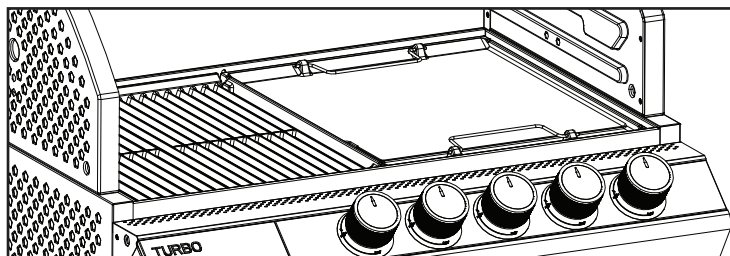




## GRILLS - INSTALLATION, CARE AND MAINTENANCE

### PRIMARY COOKING LEVEL - GRILLS, HOTPLATE AND RACKS

The Inverted V-shape main cooking grills rest on the ledges at the front and back of the barbeque as shown below. The hotplate can fit in various positions (left side, right side or more centrally).

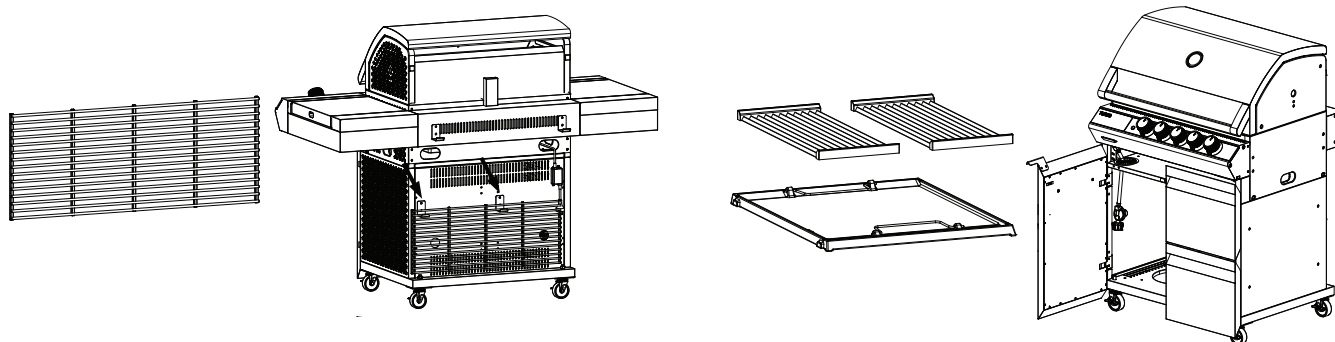


The table below lists the grill and hotplate specification for your barbeque:

TURBO Elite & Elite Pro	Full Primary Grills (Stainless steel)	Half Hotplate (Cast iron)
TURBO Classic	Half Grills (Cast iron)	Half Hotplate (Cast iron)

*Cast iron grills and hotplates are finished in a hard-wearing matte black vitreous enamel. All grills and hotplates are dishwasher safe.*

The grills and the hotplate can be stored on the separator panel underneath the grease tray. If you have a cart model, grills that are not used can also be stored on the hooks at the back of the cart.



### GRILL AND HOTPLATE CONFIGURATIONS

To configure your cooking surface with a hotplate, you will need:

#### TURBO Classic

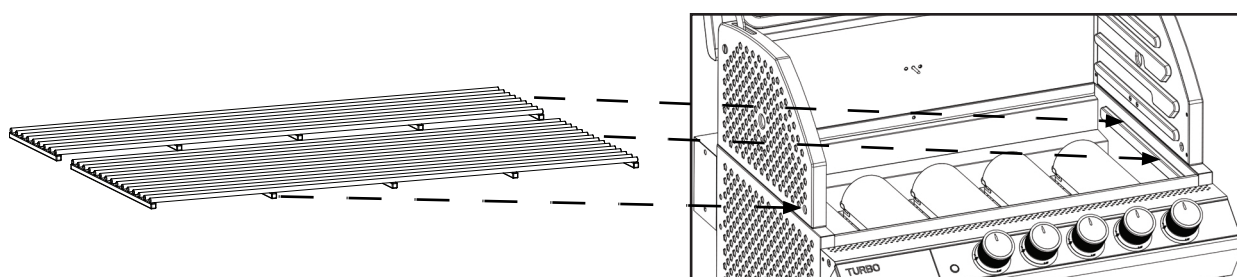
- One 198mm cooking grill
  - One 170mm cooking grill
  - One 400mm hotplate
- (the grills must be above the rock tray)*

#### TURBO Elite and Elite Pro

- One 198mm cooking grill
  - One 170mm cooking grill
  - One 400mm hotplate
- (in any configuration)*

**IMPORTANT:** Never configure the cooking surface with more than one 400mm hotplate. Covering more of the cooking surface than this could cause the barbeque to overheat and will void the warranty.

The racks can also be used as a cooking surface if you arrange them lengthways across the firebox and rest them on the ledges on either side. **Only arrange the racks like this if your barbeque has RQT burners.**



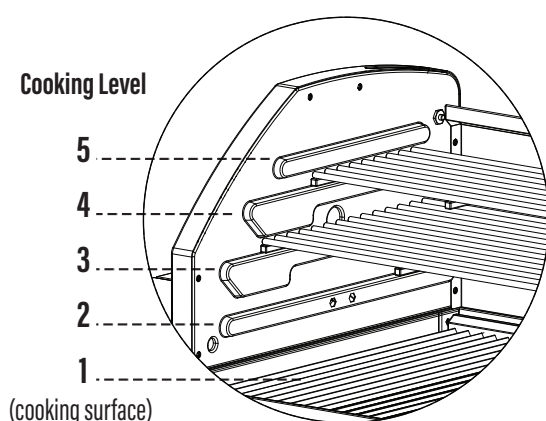
## GRILLS - INSTALLATION, CARE AND MAINTENANCE

### **SECONDARY COOKING LEVELS - RACKS ONLY**

TURBO Classic, Elite and Elite Pro barbeques all include one large and one small stainless steel rack. These can be installed on the upper cooking levels and used as warming racks, for grilling food that requires a lower cooking temperature, and for cooking food further away from the burners to avoid flare-ups.

Extra racks are available as accessories if extra cooking capacity on more levels is required. See page 43. If you have a cart model, racks that are not used can also be stored on the hooks at the back of the cart.

Secondary cooking racks can be positioned at any level as desired, including replacing the primary cooking grills at the cooking surface.



*Secondary racks placed in the upper level guides (Levels 2 - 5) can be used to keep food warm when the hood is open, or to cook food with a lower risk of flare-ups when the hood is closed.*

*See page 55 for a chart with recommended rack positioning*

### GRILL AND HOTPLATE CARE AND MAINTENANCE

**Follow these steps before installing and to keep grills, hotplates and racks in top condition:**

- Before first use always wash and rinse grills, racks and hotplates in warm, soapy water and rinse well. Dry thoroughly.
- AFTER COOKING turn the burners to **'HIGH'** to allow any food residues to burn off and make cleaning easier. Turn the burners **'OFF'** after 5 minutes. While the barbeque is still hot, use a long-handled brush or scraper to remove any remaining cooking residue..
- If any parts need a more thorough clean, wait till the barbeque is cool and remove them. Soak in warm soapy water and use a stiff brush to clean, then rinse well and dry thoroughly. Avoid using harsh or caustic chemicals and cleaners. These can damage the fine surfaces.

**⚠WARNING!** The barbeque and cooking surfaces will be extremely hot after preheating and cooking. Always use protective gloves when removing and handling racks and cooking surface parts.

### OPTIONAL RACKS

**The following racks are available to purchase as additional accessories:**

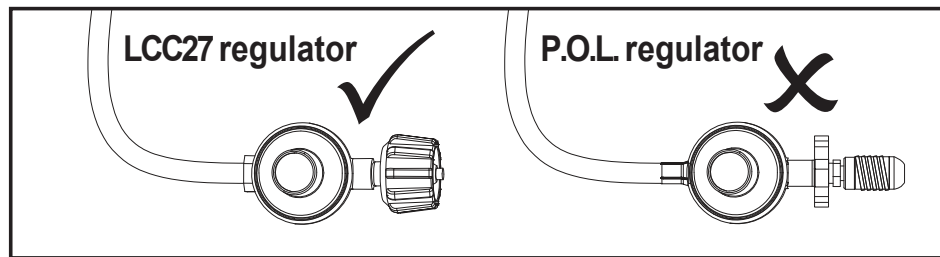
- **TBCG5VELT** - TURBO Classic 5 Burner (large rack)
- **TBCG5VEMT** - TURBO Classic 5 Burner (small rack)
- **TBEG5SSLT** - TURBO Elite / Elite Pro 5 Burner (large rack)
- **TBEG5SSMT** - TURBO Elite / Elite Pro 5 Burner (small rack)

**⚠WARNING!** The barbeque and cooking surfaces will be extremely hot after preheating and cooking. Always use protective gloves when removing and handling racks and cooking surface parts.

## CONNECTING THE GAS CYLINDER

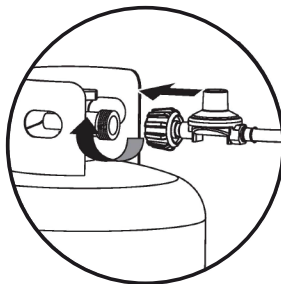
### PORTABLE LPG CYLINDERS

TURBO T-Series barbeques require the use of LCC27 gas cylinders. **DO NOT** use P.O.L. type cylinders.

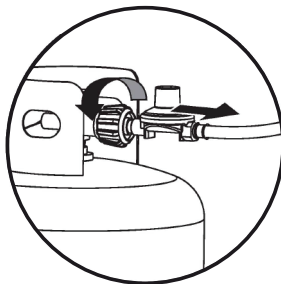


**CART INSTALLATION:** Place the LPG cylinder upright in the left side of the cart. The base of the cylinder should sit in the recess of the cart shelf.

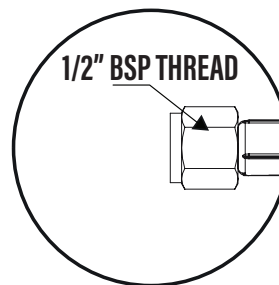
Connect the free end of the gas hose to the gas cylinder by fitting the black end of the hose over the gas valve and turning it clockwise until it is screwed tightly onto the valve. **Hand tighten only - do not use any wrenches or spanners to tighten the connection.** If you have any difficulty making this connection, call customer service.



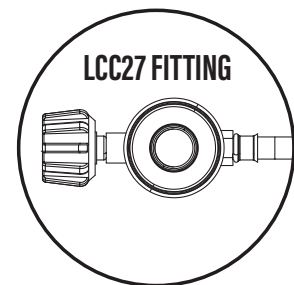
**A. To connect cylinder,** screw end of hose tightly onto cylinder in a clockwise direction.



**B. To disconnect cylinder,** turn end of hose in an anticlockwise direction



**GAS HOSE**  
Manifold connection  
(factory fitted to  
barbeque)



**GAS HOSE**  
Regulator connection  
(to ULPG cylinder)

**BUILD-IN INSTALLATION:** Place the LPG cylinder upright under the shelf that the barbeque is installed upon. If there is no shelf or cavity under the barbeque where you can place the gas cylinder, then it must be placed on the floor or ground. **NEVER place a gas cylinder on a bench or surface next to the barbeque.** It must be placed underneath the barbeque or on a firm flat surface.

Follow the same instructions as above to connect the free end of the gas hose to the gas cylinder.

### INSTALLING TO A FIXED GAS SUPPLY (see page 12)

If installing to a fixed gas supply (such as 45kg LPG cylinders) then installation **MUST** be completed by a licensed gas fitter in accordance with the requirements of AS/NZ 5601 and local gas authority requirements.

**To the installer:** You must instruct the customer on safe operation and ensure these instructions are left with the consumer after installation.

### INSTALLING TO A NATURAL GAS SUPPLY

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 by following the instructions detailed later in this manual. Connection to the natural gas supply must only be done by a licensed gas fitter. The gas fitter 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. **See CONVERSION FROM LPG TO NATURAL GAS (NG) (pages 48-49)**

## CONNECTING THE GAS CYLINDER

### **PRECAUTIONS**

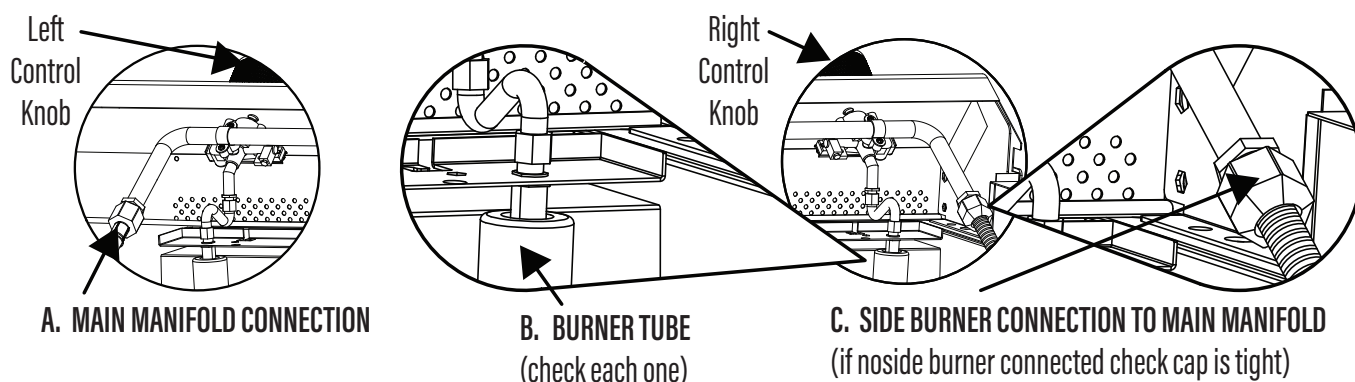
- **DO NOT** attempt to connect gas to a barbeque that is not secure in a frame or cart, or not resting solidly on a stable surface.
- Before connecting the cylinder, remove any debris in or around the head of the gas cylinder, regulator valve, burner heads and burner ports. Use a brush to clean burner ports if necessary. Ensure there are no naked flames in close proximity when connecting cylinder.
- Ensure the barbeque is correctly assembled before attempting to connect the gas cylinder. Position and keep the gas hose away from cooking fats and grease that may drip, and away from surfaces and parts that may become hot.
- **DO NOT USE AN ADAPTOR AT THE CYLINDER CONNECTION.**
- Turn gas '**OFF**' at the cylinder supply valve whenever the barbeque is not in use.
- **NEVER** connect the barbeque to a gas cylinder that is obviously damaged, dented or is known to have been dropped.
- When connected to the barbeque, the gas cylinder should not be exposed to direct sunlight.
- Stored or spare gas cylinders should not be left exposed to direct sunlight.
- For storage and cylinder exchange, disconnect the cylinder only. Do not disconnect the hose from the barbeque. When disconnecting the cylinder, ensure the control knob is '**OFF**'. Ensure the gas cylinder is inspected and tested regularly (the inspection due date can be found on the cylinder collar).
- Should there be any concern in making the correct regulator connection please contact customer service (see page 74).

## CONNECTING THE GAS CYLINDER

### CHECKING THE GAS CONNECTIONS

1. Make sure the regulator hose and valve connections are securely fastened to the gas manifold and to the cylinder. **(You will need to look under the front of the barbeque to see these parts.)** See **A.** below.
2. Visually check the connection between each burner/venturi tube and orifice. See **B.** below. Make sure the burner/venturi tube fits over the valve outlet. Please refer to the diagram below for proper installation. If the burner/venturi tube does not rest flush on the valve outlet, as shown, please contact customer service for assistance.
3. Check the connection between the barbeque and the side burner (if installed) is tight. See **C.** below. If no side burner is installed, check that the cap is tight.

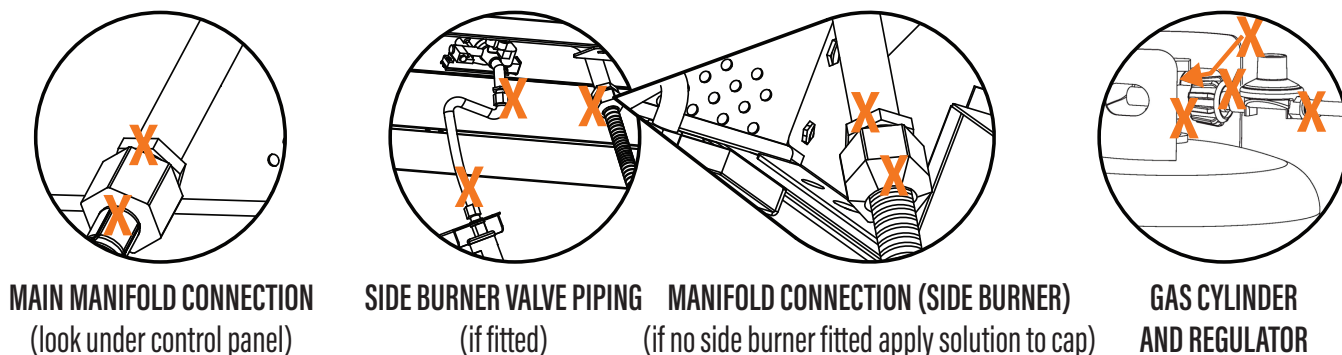
**⚠ WARNING! Failure to inspect these connections or follow these instructions could cause a fire or an explosion which can cause death, serious bodily injury or damage to property.**



### PRECAUTIONARY LEAK TESTING

NOTE: If you have a wall connection, before conducting this test, ensure the bayonet fitting is connected and the stop valve is opened.

1. Make about 60mL of leak detection solution by mixing one part dish washing liquid with three parts water.
2. Make sure all the control knobs are in the 'OFF' position.
3. Connect the ULPG cylinder (see page 45).
4. Turn ULPG cylinder valve to 'OPEN'.
5. Use a spoon or spray bottle to apply the solution you made to all locations marked with an 'X' shown below.
6. Also apply the solution to the gas hose or any copper piping, including any joints or bends in the piping.
7. If any bubbles appear, turn ULPG cylinder valve to 'OFF', reconnect any connections you made, and re-test.
8. If you continue to see bubbles after several attempts, turn the ULPG cylinder valve to 'OFF' and disconnect ULPG cylinder (see previous page). Contact customer service for assistance. If you have a bayonet connection, remove the gas hose from the wall fitting and consult your retailer.



**NEVER** use a flame to test for leaks. **DO NOT** use the barbeque until any leaks are resolved. Check again for leaks periodically and whenever a refilled or swapped gas cylinder is fitted.



## CONVERSION FROM LPG TO NATURAL GAS (NG)

**Conversion can only be performed by an authorised person.**

**Installation can only be performed by a licensed gas fitter.**

***Follow these conversion instructions.***

***NG injectors are packaged loose with this instruction manual.***

### **WHAT YOU NEED**

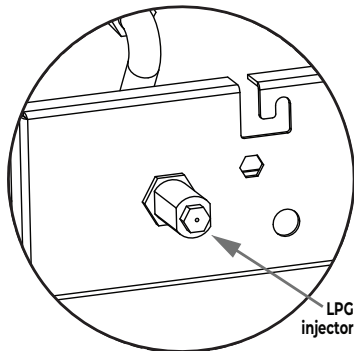
- Suitable governor, hoses and fittings (supplied separately)
- NATURAL GAS label (included with this instruction manual)
- Natural gas injectors (included with this instruction manual)
- Injector socket spanners (not supplied)
- One small flat head screwdriver (not supplied)
- Two adjustable spanners (not supplied)
- Leak and pressure check equipment (not supplied)

### **CONVERSION STEPS (TURBO Classic, Elite and Elite Pro)**

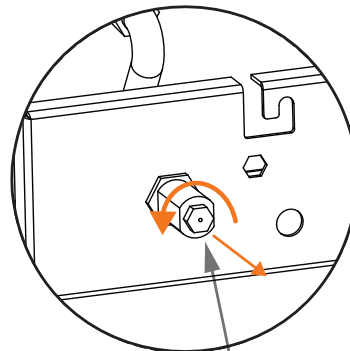
1. Turn the gas supply 'OFF' and disconnect the barbeque from the gas supply.
2. Remove the cooking surfaces and the rock tray (where fitted). Also remove the quartz glass domes (TURBO Elite and Elite Pro models only).
3. A) **MAIN BURNERS:** Remove the main burners by releasing the spring clip at the back of each burner. Carefully tilt the burner upward while twisting it away from the flame failure probe. Pull the burner upward and backward to disengage it from the valve stem. When the burners are removed you should see the injectors as shown in Fig. 1 (refer to diagrams on page 49).  
B.) **SIDE BURNER** (where fitted): Remove the trivet and burner assembly (parts 9 and 10 as shown on page 69). Once the trivet and burner are removed the injector can be accessed from beneath the fascia panel.
4. Refer to the diagrams on page 49. Use a socket spanner to remove each LPG injector (located on the valve tip) by turning in an anticlockwise direction as shown in Fig. 2. Carefully remove each LPG injector and replace them with the correct NG injectors (see Fig 3.) according to the barbeque data plate (see page 73).
5. Ensure that the NG injectors are properly seated and tighten each one, but do not overtighten.
6. Reinstall each burner making sure that the burner is properly engaged over the valve stem. Be extremely careful to avoid damaging the thermocouple when you are installing the burners.
7. a) Remove the burner control knobs by pulling the knobs straight out from the control panel.  
b) Locate each burner's valve low flame regulator screw as shown in Fig. 4.  
c) Adjust the low flame regulator screw by turning it in an anticlockwise direction (3.5 turns) until the limit/stop is reached. (For reference, the ULPG position is 1.0 turns from the clockwise stop.)  
d) Replace each burner control knob by pushing it all the way back onto the valve spindle.
8. Using two spanners, remove the LPG hose and regulator assembly, and attach the NG gas connection. Note that the manifold connections are 1/2" BSP fittings. If your gasfitter is connecting directly to the gas supply with appropriate fittings and not using a bayonet, then a NG Regulator (RCV250Q) must be fitted to the appliance. For bayonet connections, use separately supplied NGCK250VJQ NG hose which includes an NG governor.
9. Affix the NATURAL GAS label to the barbeque in place of the previous UNIVERSAL LPG label. Conduct a full leak test. Conduct a pressure check test with the burners in use. Conduct a performance test in particular to check the low flame setting on the burner and adjust where necessary so that the flames do not blow out too easily on low settings.
10. Ensure the owner or users are aware of the new gas type and how to operate the appliance. Check the installation meets AS5601 and issue a compliance certificate to the owner.

**A COMPLIANCE CERTIFICATE MUST BE ISSUED AFTER INSTALLATION.**

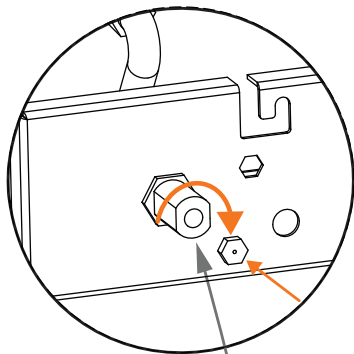
## CONVERSION FROM LPG TO NATURAL GAS (NG)



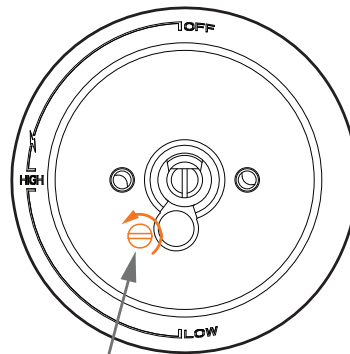
**FIG. 1 - GAS VALVE**  
Diagram shows burner removed.  
LPG injector is visible.



**FIG. 2 - REMOVE LPG INJECTOR**



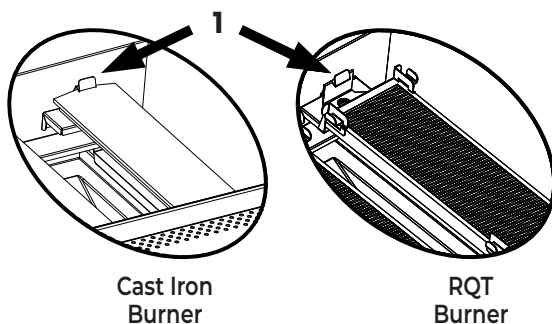
**FIG. 3 - ATTACH NATURAL GAS INJECTOR**  
Screw in clockwise and tighten firmly.



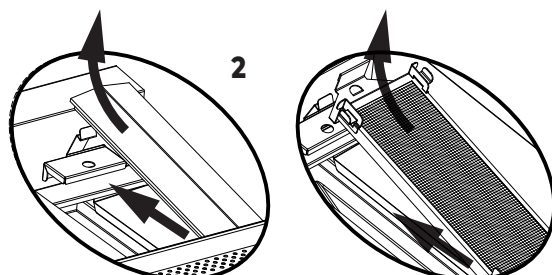
**FIG. 4 - VALVE REGULATION SCREW**  
Remove control knob from valve stem and turn valve regulation screw fully anticlockwise (**3.5 turns**) until the limit/stop is reached.  
(diagram shows control knob removed)

### TO REMOVE THE MAIN BURNERS

**STEP 1** - Release the burner clip at the back of the firebox (remove glass domes from RQT burners first).

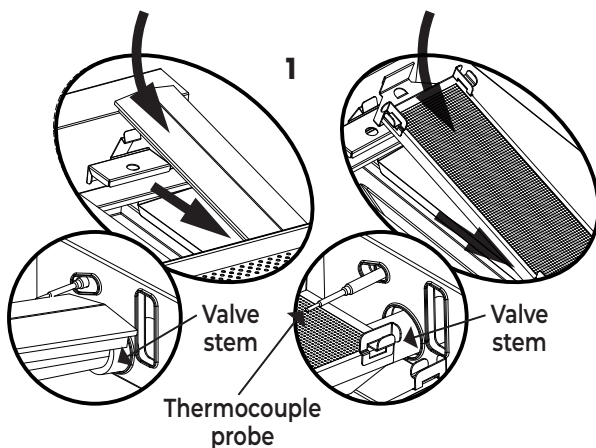


**STEP 2** - Lift the back end of the burner up while you carefully remove the front of the burner from the valve stem.

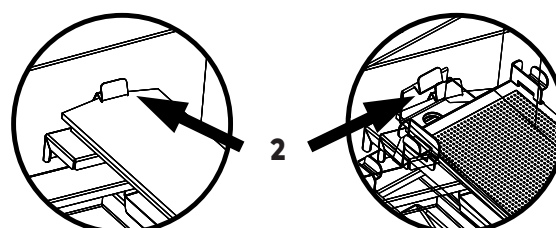


### TO REPLACE THE MAIN BURNERS

**STEP 1** - Angle the burner and carefully position the front inlet over the valve stem. Be careful not to damage the flame probe.



**STEP 2** - Press the back end of the burner under the clip at the back of the firebox. Replace the glass domes (RQT burners).



**⚠ CAUTION!** Be extremely careful not to knock or damage the thermocouple probes when you are removing and replacing the burners.



## LIGHTING YOUR BARBEQUE AND CONTROLLING TEMPERATURE

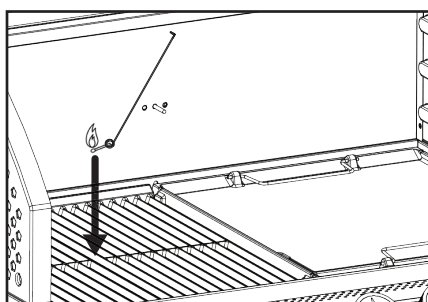
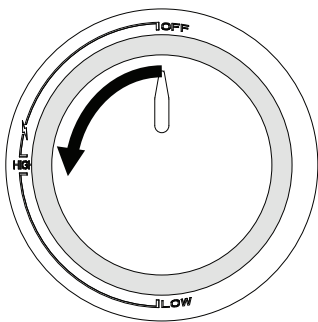
**⚠ CAUTION! THE HOOD AND SIDE BURNER LID MUST BE OPEN WHEN LIGHTING.**

**⚠ WARNING! NOT FOLLOWING THE LIGHTING INSTRUCTIONS BELOW MAY RESULT IN A HAZARDOUS CONDITION.**

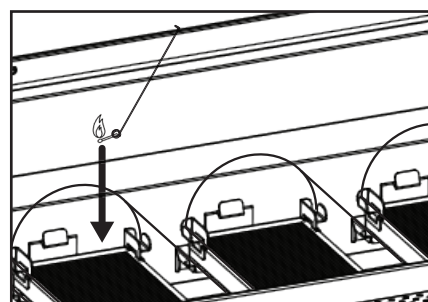
Make sure all labels (except warning stickers and data labels), packaging and protective films have been removed from the barbeque.

1. Check for obstructions of airflow to the burners. Spiders, webs, insects and debris can clog the burners/venturi tubes. A clogged burner tube can lead to a fire.
2. Ensure control knobs are in the '**OFF**' position. Note the '**HIGH**' and '**LOW**' burner settings (see the burner knob diagram below).
3. If using a portable gas cylinder, make sure the ULPG cylinder is connected correctly (see pages 45 and 46) and that the gas hose is not in contact with any surfaces that may become hot.
4. Turn ULPG cylinder valve to '**OPEN**'.
5. Push the selected control knob '**IN**' and turn it anticlockwise to '**HIGH**'. You will hear an ignition 'click' and that burner should light. Continue holding the knob '**IN**' for 10 seconds in the '**HIGH**' position. If that burner fails to remain lit or goes out, repeat this step up to three times. If that burner still does not light, turn the control knob to '**OFF**', wait 5 minutes and repeat the lighting procedure.
6. Follow Step 5. to light additional burners.

**Each burner can be controlled by turning the knob between the 'HIGH' and 'LOW' settings.**



Manual lighting (Cast iron burner)



Manual lighting (RQT burner)

### MANUAL LIGHTING

If the igniter does not light the burner, use a long lit match inserted in the ring of the match holder (attached to the grease channelling tray) to light the burner (matches are not included). Access the burner through the holes in the grill. Use the match holder to position the lit match near the side of the burner (or the front of the RQT burner).

Push the selected burner control knob '**IN**' and turn it anticlockwise to '**HIGH**' and that burner should light immediately. Keep holding the knob '**IN**' several seconds in the '**HIGH**' position. If that burner fails to light or goes out, repeat this step up to three times. If that burner still does not light, turn the control knob to '**OFF**', wait 5 minutes and repeat the lighting procedure.

If you are unable to light the barbeque, refer to the Troubleshooting Guide (page 63) or contact customer service (see page 74).

### IF YOU SMELL GAS

**⚠ DANGER! DO NOT ATTEMPT TO OPERATE THE BARBEQUE UNTIL THE SOURCE OF GAS HAS BEEN IDENTIFIED AND ELIMINATED.**

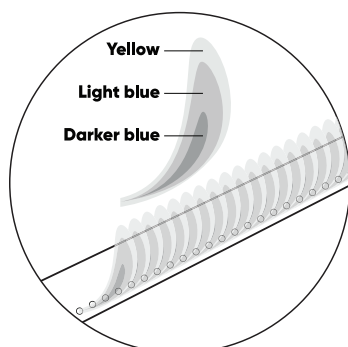
- Immediately isolate the gas supply by turning the gas **OFF** at the gas cylinder.
- Extinguish all naked flames.
- Open the hood.
- Ensure that the immediate area is well ventilated to remove any excess gas.
- Check for leaks as described on page 47 under OPERATING INSTRUCTIONS: '**PRECAUTIONARY LEAK TEST**'.

**If the gas smell continues, do not use. Disconnect gas supply immediately and call customer service.**

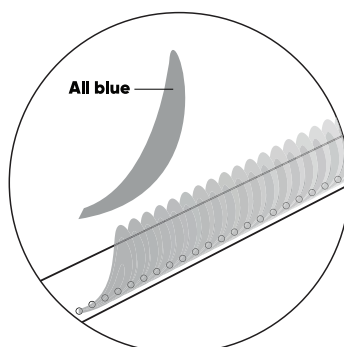
## LIGHTING YOUR BARBEQUE AND CONTROLLING TEMPERATURE

### TURBO CLASSIC (CAST IRON BURNERS)

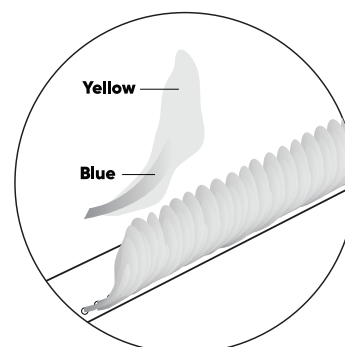
After lighting, observe the burner flame. Make sure all burner ports are lit and that the flame height and appearance match the correct flame height and appearance (A.) below:



**A. Correct** - smooth, soft flame with darker blue bottom and yellow tips



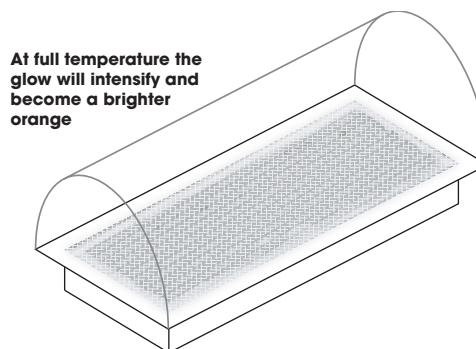
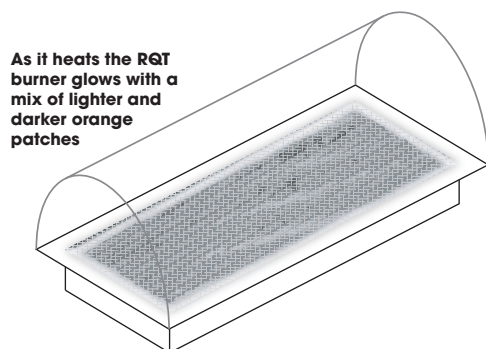
**B. Incorrect** - all blue flame and noisy operation (e.g. popping) indicates that the burner needs cleaning or replacing



**C. Incorrect** - uneven flames that are mostly yellow, red or orange means the burner needs cleaning or replacing, or gas pressure is too low due to a leak or faulty regulator

### TURBO ELITE AND TURBO ELITE PRO (RQT BURNERS)

RQT Burners emit radiant heat and generally don't have a visible flame like conventional burners. Instead, they emit a characteristic all-over orange glow that varies in brightness depending on whether the control knob is set to '**HIGH**' or '**LOW**'. Allow a few minutes after lighting for the glow to initialise. Never use RQT burners without the quartz glass cover. The cover intensifies the radiant heat emission and prevents grease and fat from falling into the burner.



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.

**⚠ WARNING! WHEN ANY MAIN BURNERS ARE TURNED TO 'HIGH', THE HOOD MUST REMAIN OPEN (except for 5 minute maximum initial preheat time).**

### TURNING THE BARBEQUE OFF

When you have finished cooking, leave the burner control on '**HIGH**' for a maximum of 5 minutes to burn off excess grease from the grill. To turn the barbeque off, it is best to turn the cylinder '**OFF**' first, and allow all the gas left in the hose to burn off. This will only take a few seconds. Then go back immediately and turn the burner controls to '**OFF**'. 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 valve to '**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 to '**OFF**'. If you have a hose connection with a shut off valve, it is much safer to turn the gas supply to '**OFF**' when the barbeque is not in use.

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

## PREPARING TO COOK AND FIRST TIME USE

### GRILL PREPARATION AND BURN-OFF

Before cooking food on the barbeque for the first time, it is important to complete a burn-off. Before you start, first remove any packaging and temporary labels from the cooking grills and wash in warm, soapy water. Dry thoroughly, then coat the grills and hotplate all over with a light coat of canola oil. Install the grill and hotplate, light the barbeque and set the burner to **'HIGH'**.

With the hood open, leave the barbeque to heat for a minimum of 10 minutes (OR a maximum of 5 minutes with the hood closed), then turn the burners down to medium and you're ready to start grilling.

**⚠ CAUTION! GRILL WILL BE HOT. USE HEAT-RESISTANT GLOVES WHEN HANDLING HOT GRILLS**

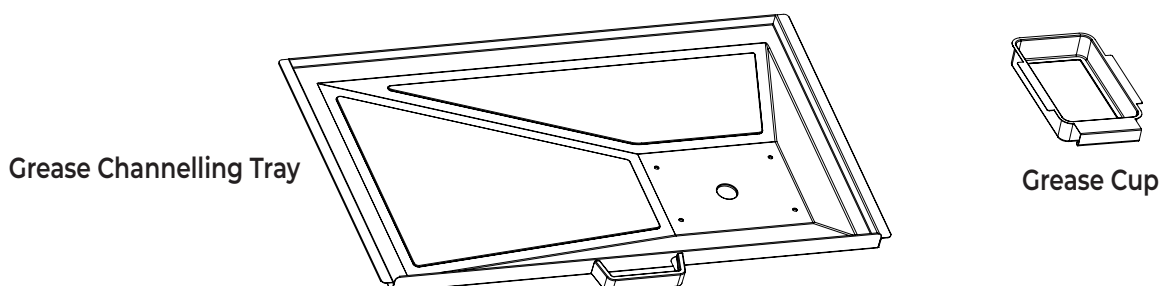
### GREASE MANAGEMENT SYSTEM

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 splashes and overflow when the container starts to fill.

Suitable fat absorbent material is available from your TURBO dealer. 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 the grease cup is not emptied regularly, an uncontrolled fat fire is very likely to occur.** Fat fires are very dangerous and any resulting damage is NOT covered under the warranty. If a fat fire occurs, do not try and extinguish it with water. Water 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 by dialing 000 (Australia) or 111 (New Zealand).**



### CONTROLLING FLARE-UPS

Flare-ups are caused by juices and oils from the food igniting in sudden bursts of flame that rise above 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 flame-grilled flavour. But if it happens too often, or if the flame lasts more than a few seconds your food will char, so you need to control it:

TURBO Series Elite and Elite Pro barbeques have quartz glass domes that provide a solid barrier between the burners and the cooking surface. Compared with the cast iron burners and rock tray system of the TURBO Classic barbeque, these domes reduce the potential for flare-ups. See the tips below to minimise flare-ups:

- Cook food on the secondary racks to increase the distance between the burners and food you are cooking. When food is cooked on the secondary racks, results can be even better than cooking on the primary grilling level.
- Trim excess fat off meat to reduce flare-ups.
- Excess flare-ups are often a result of the burner(s) being set too high. Turn the heat up only as much as necessary to prevent flare-ups.
- Move food you are cooking to a different spot on the grill (away from the lit burners) to reduce the problem. This is also known as indirect cooking (see page 54).
- Some very fatty foods are best cooked on the hotplate or in a baking dish to collect fat and shield the food from direct heat. **If using the hotplate to avoid flare-ups, only use the hotplate supplied with the barbeque and NEVER cover the primary grilling surface with more hotplate than originally supplied.**

## PREPARING TO COOK AND FIRST TIME USE

### GRILLING TIPS FOR MOIST AND FLAVOURFUL RESULTS

It's easy to keep barbequed food moist and succulent by following these guidelines:

- It's always a good idea to lightly coat or spray the grill with a light coating of canola oil before preheating and cooking.
- Use tongs instead of a meat fork when turning meat and poultry. Forks pierce meat, causing juices to run out.
- When cooking, juices tend to rise to the top of a piece of meat before being reabsorbed. Each time you turn the meat over, juices that haven't been absorbed are lost. It's better to quickly sear the meat on each side (about half a minute) then leave the meat to cook completely on one side at a time. This way, you only turn the meat once before resting it and serving. An alternative method is to turn the meat every 30 seconds or so, before the juices have time to reach the top surface, but this requires more work and attention and results in less defined grill marks.
- Baste food sparingly with a light marinade or oil a couple of times while it is cooking. Do so sparingly to avoid excessive flare-ups.
- Using the roasting hood is an excellent way to lock in moisture and juices when barbequeing (see below).
- Don't use excessive salt when preparing food for grilling. Salt draws moisture out of food. Add salt as desired after cooking.
- Cooking on the hotplate is preferred for very fatty foods, but most food is best grilled. Grilling imparts a more authentic barbeque flavour to food as natural juices vapourise in the presence of direct flame. These flavours infuse back into the food being grilled.
- Use marinades to develop food flavours before grilling. The longer you leave food marinading, the more it will take on the flavours of the marinade. Good store-bought marinades are available, as are recipes to make your own. Food is best marinated overnight in the refrigerator.
- If you use tomato-based sauces, or sauces with a high sugar content, to baste food when it is cooking, do so only during the last 5-10 minutes of cooking, otherwise you risk over-browning or burning your food.
- To prevent meat from curling while it is grilling, slash any fat or rind at roughly 5cm intervals. Avoid cutting into the flesh.
- Watch carefully for signs of food charring or burning when grilling. Some char can be good, but overly-charred food does not taste good and is not healthy.
- When removing food from the barbeque, place it on a warmed platter, then cover loosely with aluminium foil and allow it to rest for several minutes. Resting allows the meat juices to reabsorb back in the meat, adding flavour and juiciness.
- Don't leave cooked food standing for too long before eating or refrigerating.
- Don't reuse marinades that have been in contact with raw meat and have not been cooked.

### INDIRECT, COVERED AND DIRECT COOKING

#### Cooking with the roasting hood closed:

Your TURBO barbeque is designed with plenty of power and it heats up to cooking and searing temperatures quickly whether the hood is closed or left open. When you close the roasting hood, heat, juices and flavour circulate inside the barbeque. This way, food cooks more evenly and is more flavourful than open grilling. With the hood closed and the barbeque pre-heated, it is important to manage the cooking temperature carefully to avoid overheating the barbeque:

#### For covered cooking, there are two ways to cook; (A) directly and (B) indirectly:

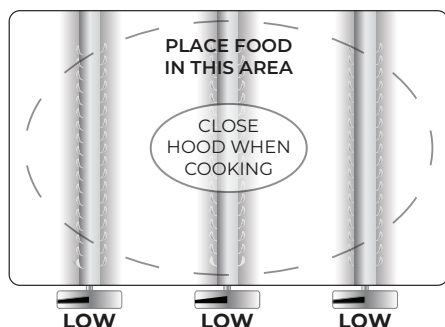
##### **(A) Direct Covered Cooking**

When direct cooking with the hood down, food is placed directly over the lit burners, either on the cooking grill or the hotplate. This method is best for frying, searing and grilling, especially with thinner cuts and foods that require shorter cooking times. 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 'HIGH' and the hood closed for 5 minutes.** Note that once the barbeque is pre-heated and the hood is closed, heat is trapped in the barbeque, so the burners you are using will only need to be on '**LOW**', and in many cases the other burners can be turned '**OFF**'.

## PREPARING TO COOK AND FIRST TIME USE

- **Monitor the hood thermometer reading every few minutes.** Adjust the burners to '**LOW**' or '**OFF**' as required to maintain a suitable, consistent cooking temperature for your cook. A temperature of 175 °C to 200 °C is generally ideal. Open the hood as often as you like to check progress. You are in full control of the temperature by turning the burners higher, lower or '**OFF**' as required. The gas burners only need slight adjustments to adjust the cooking temperature.
- **Watch for signs of fat fires and flare-ups.** These are harder to see when the hood is down, so check frequently.



### A. DIRECT COVERED COOKING

**Ideal for frying, searing and grilling, especially with thinner cuts and foods that require shorter cooking times.**

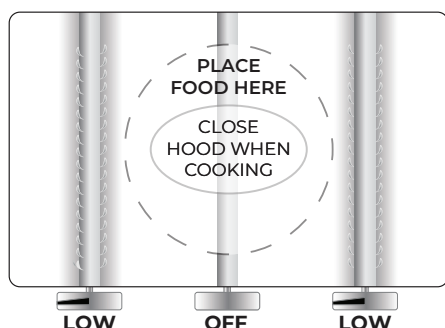
**Light the burners you wish to use. Set each to LOW heat. Place food over the lit burners. Close the hood.**

**Monitor the temperature gauge to ensure the desired temperature is maintained, and adjust burner settings up or down as needed.**

### (B) Indirect Covered Cooking

When indirect cooking with the hood down, food is placed over the UNLIT burners, again either on the cooking grill or the hotplate. This method is best for roasting, slow-cooking, braising and baking, especially whole birds, cuts such as shoulders and roasts, and whole fish. You can even bake breads, cakes and desserts this way. Keeping direct heat away from the food while circulating heat allows it to brown and cook through evenly - much like a conventional oven. It follows that some conventional oven cooking techniques apply to this method.

- **Preheat the barbeque with all burners on 'HIGH' and the hood closed for 5 minutes.** Note that once the barbeque is pre-heated and the hood is closed, heat is trapped in the barbeque, so the indirect burners should be on '**LOW**', and the burners over which the food is placed must be turned '**OFF**'.
- **Always use a pan, and use a rack in the pan when roasting.** Elevating the roast on a rack allows air to circulate all the way around the roast. This results in more even cooking and a crispier skin, crust or bark. Flavours such as fruit juice, wine, and herbs can be added to the pan to flavour the roast and make a gravy or jus to serve with it.
- **Use the hotplate or the grill.** If you are using a thick-bottomed pan, such as a cast iron skillet, place it on the grill. If you are using a thin metal pan, such as for baking fish or bread, or a pan with a rack, place it on the hotplate. This will keep the pan at a more even temperature. Do not use glass cookware or cookware with non-metal parts. Non-metal parts will melt or scorch.
- **Turn the pan during cooking.** Hot air in the barbeque sometimes circulates in one direction only. You will get a more even result if you turn the pan during cooking. Turn the pan 2 to 3 times during cooking.



### B. INDIRECT COVERED COOKING

**Ideal for roasting, slow-cooking and braising, especially with whole birds, roasts and whole fish.**

**Light burners on one side of the barbeque only and set to LOW. Place food over the unlit burners. Close the hood.**

**Monitor the temperature gauge to ensure the desired temperature is maintained, and adjust burner settings up or down as needed.**

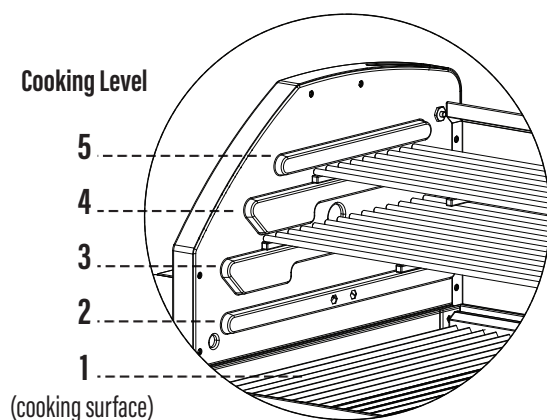
- **Whichever method you use, always cook food to the recommended internal temperature,** but don't allow food to burn. Separate probe thermometers with a smart digital display are available as an accessory from all BTurbo Dealers. Temperature probes take the guesswork out of knowing when your food is cooked by measuring the internal temperature of the meat, and are easy to use with an app that can send alerts to your device.
- **Rest meats after cooking.** When meat is cooked, take it out of the pan and cover it loosely with foil. Resting allows the meat to reabsorb juices that will run out if you serve or carve it immediately. The larger the cut, the longer it should rest. Aim for 5 - 10 minutes for steak-sized portions, and 15 - 20 minutes for roasts.



## PREPARING TO COOK AND FIRST TIME USE

### RACK DIAGRAM AND POSITIONING CHART

Reference the below diagram and chart for general recommendations for positioning grills, hotplates and racks for best cooking results (also see pages 43 and 44):



*Secondary racks placed in the upper level guides (Levels 2 - 5) can be used to keep food warm when the hood is open, or to cook food with a lower risk of flare-ups when the hood is closed.*

COOKING METHOD	COOKING SURFACE AND LEVEL		HOOD & BURNER SETTINGS	
	SURFACE	LEVEL	HOOD	BURNERS
SEARING	GRILL	1	OPEN	HIGH
GRILLING	GRILL	1	OPEN	HIGH
			CLOSED	LO
GRIDDLING	HOTPLATE	1	OPEN	HIGH
			CLOSED	LO
SLOW-COOKING (INDIRECT)	ANY	1 - 3	CLOSED	LO
BAKING / ROASTING (INDIRECT)	ANY	2 - 4	CLOSED	LO
WARMING (DIRECT / INDIRECT)	RACK	3 - 5	OPEN	HIGH
			CLOSED	LO

**Optional extra grills, racks and rock trays** are available to vary the configuration of your barbeque. There must always be a rock tray or quartz glass dome below each grill section, so if you use an extra grill on the TURBO Classic barbeque, you will need to purchase an additional rock tray and rocks (see spare parts section on pages 64 and 65).

### USING ROTISSERIE ACCESSORIES

**All TURBO Series barbeques, including those with RQT Burners (TURBO Elite and TURBO Elite Pro) are designed for use with rotisseries:**

Before installing a rotisserie set, remove all secondary racks from your barbeque. If it is mounted on a cart, you can store the racks on the hooks at the back of the cart. The rotisserie shaft and prongs can be stored on the cart top panel (located between the barbeque and the cart) when not in use. **You must remove the rocks and rock tray when using a rotisserie.** RQT quartz glass burner covers must stay in place when using a rotisserie. Removing the primary cooking surfaces is optional depending on whether the cooking surface prevents the food from rotating freely.

See over for tips.

## PREPARING TO COOK AND FIRST TIME USE

### USING A ROTISSERIE

The maximum recommended weight most rotisseries can support is 5kg. We recommend the TURBO rotisserie kit with your choice of motor. **Always follow the rotisserie warnings and instructions for maximum load.**

- **Always turn all burners to 'OFF' and allow the barbeque cool completely before installing a rotisserie.**
- **Use the rotisserie collar supplied with the barbeque.**  
Using other collars may cause the shaft to seize. See the diagram on the next page.
- **Use a counterweight to balance the rotisserie shaft.** Slide it onto the shaft after you load the food.
- For 2-piece rotisserie shafts, use a spanner or wrench to ensure that the parts are fastened firmly to each other. **Note that some threads must be turned anticlockwise to tighten them** (in the opposite direction to the rotation of the rotisserie). The connections are designed this way to prevent them being unscrewed by the turning action of the motor. **Completely assemble the rotisserie shaft (including loading it with food) before starting the barbeque.**
- Mount the motor bracket to the windshield (do not attach the motor yet).
- Mount the shaft support bracket to the opposite windshield.
- Slide a prong onto the shaft, followed by food, then the second prong. Slide the counterweight onto the shaft. Insert the pointed end of the shaft through the windshield the motor is mounted on, then slide the other end through the opposite windshield and rest it on the shaft bracket. Slide the Rotisserie Collar (11) over the end of the shaft (opposite end to the motor end) and position it in the shaft bracket, but don't tighten it yet.
- With food and the rotisserie in position, turn the assembly by hand to ensure the rotisserie can spin smoothly. If it doesn't, adjust the counterweight to balance it.
- With the rotisserie and food now in place and balanced, slide the shaft out of the way and attach the motor to the motor bracket, then insert the end of the shaft into the motor. **Tighten the rotisserie collar.**
- Ensure the food is held firmly with the prongs and tighten them with pliers. Turn the motor on. The motor should never sound like it is struggling to turn the rotisserie. **Always check that food can rotate without rubbing on the hood, the cooking surfaces (if installed), or any part of the barbeque.**
- **It is best to use a drip pan under the rotisserie.** This will make clean-up much easier and help avoid flare-ups.
- **Tie any loose parts of food with butcher's string.**
- **Only once the rotisserie is holding food and installed correctly per the above steps should you light the burners. Once the barbeque is lit, turn the required burners to 'LOW' and any other burners to 'OFF'.** If you have to adjust the rotisserie during the cook, always turn all the burners to 'OFF' before doing so. As soon as you have lit the barbeque, turn the rotisserie motor on.
- The rotisserie can be used to roast food with the hood open or closed, according to your preference. Generally, if you are leaving the hood open, the required burners can be set to 'HIGH'. If you are using the rotisserie with the hood closed, turn the required burners to 'LOW'.  
**If you are cooking with the hood closed, try to limit the number of times you open it during cooking.**
- Food can change shape as it cooks on a rotisserie due to the natural shrinkage of muscle, fat and connective tissue. Monitor your cook frequently to make sure this natural shrinkage is not causing the meat to curl and rub on any part of the barbeque, nor causing the rotation to become unbalanced.
- If you are cooking meat, follow the recommended cooking times (see page 58) and always cook food until it reaches the recommended internal temperature. Use a meat thermometer to check when food is done, and rest before serving.

**⚠ WARNING!** All rotisserie parts inside and outside the barbeque will become very hot when it is in use. Always use heat resistant gloves when adjusting the counterweight, or any part of the rotisserie.

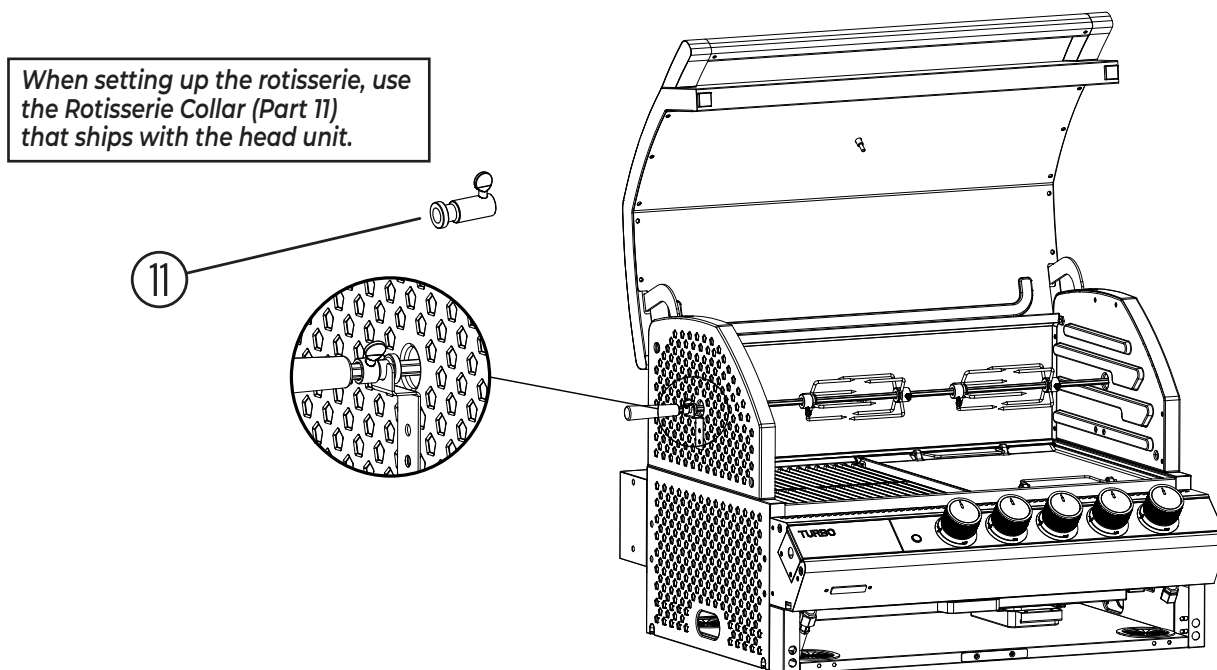


## PREPARING TO COOK AND FIRST TIME USE

### USING A ROTISSERIE (continued)

Use the rotisserie collar supplied with the barbeque.

Other collars may cause the shaft to seize. See the diagram below.



## FOOD SAFETY AND COOKING PREPARATION

It is always important to follow basic food safety rules when preparing and cooking food so it remains safe for consumption. Always purchase quality food and cook it before the use by date, and make sure you follow the below guidelines:

- **Do not mix cooked food with raw food or uncooked marinades.** Use different trays and utensils for cooked meat and raw meat when carrying food to and from the grill. This will prevent cross-contamination. Each marinade or sauce should have its own container and utensil.
- **Keep hot foods hot (above 60°C / 140°F), and keep cold foods cold (below 3°C / 37°F).** Cooked foods should not be left out for more than an hour. Always refrigerate unconsumed hot foods within two hours of cooking.
- **A marinade that has been used or was in contact with meat should never be saved to use at a later time.** If you are going to use it to serve with your meat, be sure to bring it to a boil before serving.
- **Defrost and marinate meats in the refrigerator.** Do not thaw meat at room temperature or on a counter top. Bacteria can grow and multiply rapidly in warm, moist foods.
- **Wash hands thoroughly with hot, soapy water before starting any meal preparation** and after handling fresh meat, fish and poultry.
- **Be prepared.** Have gas, accessories, utensils, and all ingredients you need at the grill before you start cooking.
- **Before lighting the grill, read the entire recipe from start to finish** to plan the timing and steps of your cook.
- A non-slip barbeque floor mat is very useful and protects your deck, patio, or other surface from spills caused by food handling accidents and cooking spatter.

**See the page overleaf for recommended cooking temperatures and times.**  
**Use a meat thermometer for best results.**

**When using a meat thermometer or probe avoid bones and insert it into the thickest part of the flesh or the area recommended in your recipe.**

## RECOMMENDED INTERNAL TEMPERATURES FOR COOKING MEAT

### **BEEF**

**Meat Probe temperatures:** Rare 140°F / 60°C. Medium 150°F / 66°C. Well-done 170°F / 77°C

### **LAMB**

**Meat Probe temperatures:** Rare 140°F / 60°C. Medium 150°F / 65°C. Well-done 165°F / 75°C

### **VEAL**

**Meat Probe temperatures:** Rare not advised. Medium 155°F / 70°C minimum safe temperature. Well-done 165°F / 75°C

### **PORK**

**Meat Probe temperatures:** Rare not advised. Medium 150°F / 65°C minimum safe temperature. Well-done 160°F / 70°C

### **POULTRY**

**Meat Probe temperatures:** Rare not advised. Medium 170-175°F / 75-80°C minimum safe temperature. Well Done not advised

## RECOMMENDED COOKING TIMES (NOTE: COOKING TEMPERATURE AFFECTS COOKING TIME)

### **POULTRY**

Cut of Meat	Weight or Thickness	BBQ Method	Approx Cook Time
Chicken (whole)	2 - 2.5 kg	Indirect	70-80 min
Chicken (halved or quartered)	2 kg total	Indirect	55-65 min
Chicken (breasts, boneless)	150 g ea	Direct	12-15 min
Chicken (breasts, boneless)	150 g ea	Indirect	23-25 min
Wings	120 g	Direct	23-30 min
Wings	120 g	Indirect	35-40min
Leg, wing and thigh pieces	2 kg	Direct	10 min
Leg, wing and thigh pieces	2 kg	Indirect	40 min
Boneless cubes (For Kebabs)	2.5 cm	Direct	12-15 min total
Turkey (Whole)	4.5 kg	Indirect	2-3 hours

### **BEEF\*/PORK/LAMB/VEAL**

Cut of Meat	Weight or Thickness	BBQ Method	Approx Cook Time
Roasts	2 kg	Indirect	50 min per kg (rare)
Steaks (T-bone, Sirloin, etc.)	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	6-7 min per side (well done)

**\*Thermometer Temperatures (for BEEF): Rare = 60°C, Medium = 66°C, Well-done = 77°C**

### **SEAFOOD**

Cut	Weight or Thickness	BBQ Method	Approx Cook Time
Whole Fish (with or w/o head/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

Fish is cooked when it flakes easily if prodded with a fork or knife in the thickest part.

Frozen fillets should not be thawed before cooking. Cooking times will be approximately double that of fresh fish.

## CARE AND MAINTENANCE

### A. CLEANING YOUR BARBEQUE AFTER EACH COOK

Your barbeque will look better and last longer if you clean it after each use. Follow these simple steps:

**NOTE:** Abrasive cleaners and oven cleaners will damage this product.

**TURN ALL BURNERS 'OFF' AND DISCONNECT THE GAS (see page 45) AND POWER BEFORE PHYSICAL CLEANING. USE ONLY MILD DETERGENTS SUCH AS DISHWASHING LIQUID TO CLEAN THIS PRODUCT.**

Avoid caustic products. **NEVER** clean any part of the barbeque in a self-cleaning (pyrolytic) oven.

Throwing cold water over any hot surface of the barbeque is **NOT** recommended and is potentially dangerous.

⚠ **CAUTION!** Avoid handling and touching parts of the barbeque when they are hot, such as the burners.

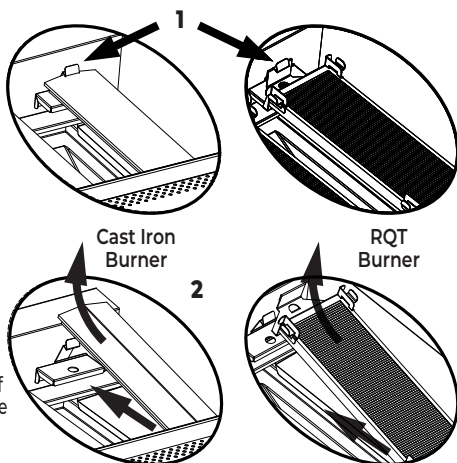
1. When you've finished cooking, remove all excess food from the grill or hotplate with a long-handled scraper or brush. Avoid sharp tools and harsh impacts to avoid damaging the grill and hotplate surfaces.
2. Turn the burner controls to '**HIGH**' for a maximum of 10 minutes to burn off excess grease. The hood must remain open when the burners are turned to '**HIGH**'. After 10 minutes, turn the burners to '**OFF**' and turn the gas cylinder valve or gas supply valve to '**OFF**'.
3. When the cooking surfaces have cooled but are still warm, use a long-handled brush or scraper to remove any particles of food or grease still remaining on the grill. **Wear protective gloves as surfaces and grease may be hot.**
4. If the grill needs more thorough cleaning, use a heavy duty, non-abrasive barbeque cleaner and warm water. Rinse and dry well. The grill, racks and hotplates are dishwasher safe. Use fragrance- and phosphate-free dishwashing detergents, and rinse well.
5. If the barbeque needs cleaning inside, remove the cooking surfaces and the burners (see below), then wash the inside of the firebox with warm soapy water and rinse thoroughly. Avoid getting water into the burner ports. You can easily remove the burners to clean around them (see the diagrams below).

#### Removing and replacing Cast Iron burners (Classic barbeque) and RQT burners (Elite and Elite Pro barbeque)

##### TO REMOVE BURNERS

**STEP 1 -** Release the burner clip at the back of the firebox (remove glass domes from RQT burners first).

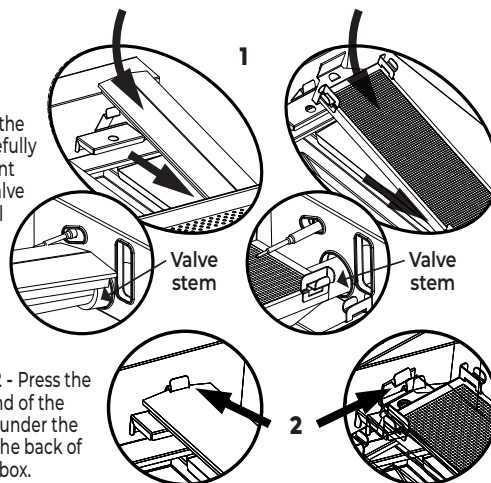
**STEP 2 -** Lift the back end of the burner up while you carefully remove the front of the burner from the valve stem.



##### TO REPLACE BURNERS

**STEP 1 -** Angle the burner and carefully position the front inlet over the valve stem. Be careful not to damage the flame probe.

**STEP 2 -** Press the back end of the burner under the clip at the back of the firebox.



**NOTE:** Do not knock the flame failure probes when removing or fitting burners, or when cleaning. Fit the burner inlet properly over the valve stem when replacing burners. **ALWAYS TEST LIGHT THE BARBEQUE AFTER REPLACING BURNERS.**

6. Wipe the inside and the outside of the hood, the handle, the knobs, and the fascia with paper towel to remove any build-up of grease and cooking fats. Use a mild detergent if necessary. Dry all surfaces thoroughly. Stainless steel requires extra care (see the notes on page 61). A light coating of canola oil will restore lustre and renew dull surfaces.
7. Clean the fat channeling tray by removing it and wiping it thoroughly (see pages 31 and 52). **If you don't keep the tray clean a fat fire can result. Fat fires will void the warranty.** Change any fat absorbent material regularly.
8. If your barbeque is cart-mounted, once the barbeque is clean and dry, store it with the hood closed, and away from direct sunlight. It's best to store your barbeque under cover, such as under a verandah or overhang, or in a carport, garage or shed. You can leave the gas cylinder attached unless you are storing the barbeque indoors.
9. If you cannot store your barbeque under cover, then you can use a barbeque cover instead. We recommend TURBO series covers which are ventilated. Remove the cover regularly (every week or two) to allow the barbeque to air out. Otherwise, place sponges or cloths between the cover and the hood to prevent moisture build-up. Be sure to keep the gas cylinder away from other fuel sources when storing.

## CARE AND MAINTENANCE (continued)

### B. ANNUAL MAINTENANCE

Apart from general cleaning and maintenance, perform these checks and replacements at the intervals noted below:

**NOTE:** Make sure the barbeque is turned off and has cooled down before performing and checks or maintenance. Disconnect the gas cylinder before inspecting the hose and regulator.

1. **Inspect the gas hose regularly before each use, or at least once a year.** If there are any signs of wear or cracking in the gas hose, you must replace it immediately. Ensure you replace it with a hose and regulator purchased from your Turbo dealer to ensure proper gas connection compatibility. Connect the nut of the hose to the gas inlet on the left side of the barbeque. You **MUST** use a spanner to tighten it properly, and a second spanner to hold the manifold firmly while you tighten the hose. **Do not use sealing tape.** The connection is designed to seal properly without it. After replacing the hose you **MUST** perform a leak test before using the barbeque (see page 47).
2. **If are using portable gas cylinders that you refill or exchange when empty, check the hose assembly whenever you refill or replace the gas cylinder.** If the hose appears worn or cracked, replace it immediately.
3. **We recommend having your barbeque checked by an authorised service agent every 5 years.** This is to ensure there are no leaks and that the barbeque is functioning correctly. Staff at the store where you purchased your barbeque can recommend service technicians.
4. **Portable gas cylinders must be serviced or replaced every 10 years.** The cylinder service date is typically stamped on the neck or collar of the bottle.
5. **Remove and clean the burners thoroughly at least once a year.** This is to ensure the burner holes remain open and free of any debris or residue that could affect the burner performance. See the previous page for instructions and ensure you test the barbeque by lighting it once you have reinstalled the burner.

### C. CONVENTIONAL BURNER MAINTENANCE (TURBO CLASSIC with conventional cast iron burners)

Occasionally the burner holes may get clogged with grease and food particles. Leaving the burners on **'HIGH'** 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 blockages. In particular, you should ensure that the aeration vents are free of insect nests and spider webs. To clean the burner, turn the burner to **'OFF'** and disconnect the barbeque from the gas supply. Let the burner cool down, then remove and inspect it (see previous page).

If any of the holes are clogged, gently tap the burner onto a hard surface to remove any residue. Use a wire brush to unclog the holes. Then very lightly coat the burner with vegetable oil for ongoing protection.

### D. RQT BURNER MAINTENANCE (TURBO ELITE / ELITE PRO with RQT burners)

Follow the same procedure for conventional burners by leaving the RQT burners on **'HIGH'** for a **maximum of 5 minutes** with the hood open after you've finished cooking. This will burn off most residue from the quartz glass burner covers. Wait 5 minutes, then pour half a glass of water through the grill onto the glass (the glass is resistant to thermal shock and will not crack). Light residue that remains on the glass does not affect cooking performance. Over time, the quartz glass may begin to cloud when the weather turns cold. This is normal and is due to impurities being absorbed into the surface of the glass. It does not affect cooking performance.

**TIP: Always pre-heat RQT burners to full temperature before cooking.** When the glass is at proper operating temperature any fats and residues that fall onto it will vaporise without flaring.

### E. FLAME THROWER IGNITERS (all burners)

Occasionally the **flame thrower igniters** can become 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 very fine wire. Check the flame thrower arm is properly aligned and the spark probe support claw is not blocking gas flow. See page 63 for more detail. Also ensure that the aeration vents are free of insect nests and spider webs.

### F. EXTERIOR SURFACES

If grease builds up on the exterior of the hood and barbeque, wash or wipe it off using a soft, damp cloth and mild detergent, such as dishwashing liquid. Do not use harsh abrasive cleaners, or oven cleaners. These will damage the finish. A light coating of vegetable oil will help restore lustre. Always test cleaning products you haven't used before on a small unnoticeable area to see the result. **Stainless steel requires special care** (see over).

## CARE AND MAINTENANCE (continued)

### F. CARING 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), it will need more attention to care and maintenance to avoid corrosion. We recommend the following:

1. **After use, clean the stainless steel surfaces with fresh water and a soft cloth.** This quick and simple task will make a big difference.
2. **Where light cleaning is needed,** a commercially available liquid stainless steel cleaner with a soft cloth should be used.
3. **To repair minor tea staining or pitting,** use a light, non-metallic scouring pad or magic stain eraser block without any cleaning products. It is important that you rub gently directly in line with the natural grain of the stainless steel surface to avoid leaving visible scratch marks. **Do not use scouring pads or stain eraser blocks on control panel markings and labels.**
4. **Use 3M stainless steel cleaner** (available for your local TURBO dealer) to polish and protect all stainless steel surfaces after cleaning. Follow the manufacturer's instructions on the can. **Do not use while the barbeque is on or still hot!** This cleaning spray will provide a temporary protective film on the stainless steel.
5. **Between uses, it is a good idea to leave the barbeque covered** to prevent dust and airborne salts settling on the stainless steel surfaces. If left for too long, these particles can become larger rust spots. **Use a ventilated cover, or place a couple of sponges between the cover and the barbeque** to promote ventilation and reduce condensation. Rust is not covered under the warranty because we cannot control where the barbeque is located, nor the maintenance performed on the surfaces. But with a small amount of care as outlined above, your investment in quality stainless steel will keep its beautiful finish as well as its value for a long time to come.

### G. STORING YOUR BARBEQUE

Your barbeque is designed to be used outdoors. However, just like a car, you will prolong the life of this appliance if you store it out of direct exposure to the elements when not in use. See the recommendations below. Always turn the gas supply to 'OFF' and turn the barbeque control valve to 'OFF' when the barbeque is not in use.

- **Use a waterproof, ventilated cover.** These are available from good barbeque retailers. If you are not using a ventilated cover, add a couple of sponges between the cover and the barbeque to promote ventilation and reduce condensation.
- **Keep the barbeque in a covered location.** If you are storing it in a covered area (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 vehicles or equipment with combustion engines.
- **If you don't intend to use the barbeque for a few months, lightly spray all surfaces with canola oil.** This will help protect against corrosion.

### H. CLEANING SCHEDULE (normal use)

For normal use and cleaning, reference the chart below:

Item	Cleaning Frequency	Cleaning Method (see instructions on pages 59-61)
Grill, racks & hotplate	After each use	Burn-off for 10 mins on 'HIGH', then scrape off residue. Use a non-abrasive cleaner if required.
Grease channelling tray and cup	After each use	Remove and empty, then wipe out with paper towel and reinstall. Wash if necessary and dry thoroughly before reinstalling.
Firebox interior	After each use	Remove residue with a scraper, then wash with warm soapy water and rinse thoroughly.
Burners	Every 3 - 12 months	<b>CI BURNERS:</b> Burn-off 10 mins on 'HIGH', cool, then remove and clean with a wire brush/cotton tips. Lightly coat with canola or vegetable oil and reinstall. <b>RQT BURNERS:</b> Burn-off 10 mins on 'HIGH'.
Hood, fascia, knobs, exterior	After each use, or as needed	Wipe with a damp cloth sprayed with a non-abrasive cleaning solution. Wipe again with a damp cloth and dry thoroughly.



## SERVICING AND MAINTENANCE

### SERVICING YOUR BARBEQUE

- Apart from cleaning, your barbeque is a fairly low maintenance item. A couple of things are worth noting, however. **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 regulator end of the hose assembly at least once a year.** If it appears worn or cracked, replace it.
- 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, **service or replace the cylinder 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 your TURBO Dealer 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, and one to turn the hose nut. **Do not use sealing tape.** The connection is designed to seal properly without it.

**After replacing the gas hose and regulator, you must perform a leak test.** See 'Leak Testing' section (page 47).

### REPLACING THE BARBEQUE HEAD BURNERS

If you need to replace the barbeque burners, only use the correct replacement parts available from your TURBO dealer.

#### (A) Conventional Burners (TURBO Classic)

Follow the instructions on page 49 to remove the burners you are replacing, then install the new burners. See the spare parts list on pages 64 and 65 for conventional burner part codes.

#### (B) RQT Burners (TURBO Elite / Elite Pro)

Follow the instructions on page 49 to remove the burners you are replacing, then install the new burners. See the spare parts list on page 64 and 65 for RQT burner part codes.

### 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 barbeque when it is not in use. Remove knob batteries when the unit will not be used for extended periods.

LEDs in the control knobs cannot be replaced. See the spare parts list on page 64 and 65 for control knob part codes.

For battery replacement, see page 42.



## TROUBLESHOOTING

Problem	Possible Cause	Prevention/Fix
<b>One or more burners will not light</b>	ULPG cylinder valve is closed	Make sure regulator is securely attached to the ULPG cylinder per 'Connecting ULPG Cylinder,' then turn gas cylinder valve to 'OPEN'
	ULPG cylinder is low or empty	Exchange or refill ULPG cylinder
	ULPG cylinder is leaking	1. Turn ULPG cylinder valve to 'CLOSED' 2. Wait 5 minutes for gas to clear 3. Check for leaks - see 'Precautionary Leak Test' - page 47
	Ignition electrode(s) are wet or dirty	Clean and dry electrode(s) before lighting Clear off any remaining lint caught on the electrode(s).
	Ignition injection port blocked	Clean with a very fine wire
	Wire is shorting (sparking) between igniter and barbeque	Replacement part(s) may be needed - contact Customer Service - page 74
	Malfunctioning igniter	Replacement part(s) may be needed - contact Customer Service - page 74
	No gas flow	Check if ULPG cylinder is empty A. If empty, exchange or refill ULPG cylinder B. If ULPG cylinder is not empty, refer to 'Sudden drop in gas flow or reduced flame height' (see below)
	ULPG cylinder/regulator safety connection	1. Turn ULPG cylinder valve to 'CLOSED' 2. Wait 5 minutes for gas to clear 3. Follow 'Precautionary leak test' - page 47
	Coupling nut and regulator not fully connected	Turn the coupling nut about one-half to three-quarters additional turn until solid stop <b>Tighten by hand only - do NOT use tools</b>
	Obstruction of gas flow	1. Clear burner/venturi tube 2. Check for bent or kinked hose
	Disengagement of burner to valve	Re-engage burner and valve - see 'Care and maintenance' - pages 59-62
	Spider webs or insect in venturi tube	Clean burner/venturi tube - see 'Care and maintenance' - pages 59-62
	Burner ports clogged or blocked	Clean burner ports - see 'Care and maintenance' - pages 59-62
<b>Sudden drop in gas flow or reduced flame height</b>	Out of gas	Exchange or refill ULPG cylinder
	Overflow prevention device may have been activated	1. Turn control knob(s) to 'OFF' 2. Wait 30 seconds and light barbeque 3. If flames are still set too low, reset the overflow prevention device: a. Turn control knob(s) to 'OFF' b. Turn ULPG cylinder valve to 'CLOSED' c. Open cylinder valve very slowly only 1 full turn d. Light barbeque per 'Lighting Instructions' - page 50
	Burner ports are clogged or blocked	Clean burner ports - see 'Care and maintenance' - pages 59-62
<b>Flame is yellow or orange</b> (can also be caused by a high salt environment)	New burner may have residual manufacturing oils	Burn barbeque for 15 minutes on 'HIGH' with the hood open
	Spider webs or insect nest in venturi tubes	Clean venturi tubes - see 'Care and maintenance' - pages 59-62
	Food residue, grease, etc. on burners	Clean burner tubes - see 'Care and maintenance' - pages 59-62
	Poor alignment of valve to burner/venturi tube	Ensure burner/venturi tube is properly engaged with valve - page 47
<b>Flame goes out</b>	High or gusting winds	Do not use barbeque in high wind, or protect from high wind
	Gas cylinder is low	Exchange or refill ULPG cylinder
	Overflow prevention device may have been activated	Refer to 'Sudden drop in gas flow or reduced flame height' - above
<b>Flare-up or persistent grease fire</b>	Grease buildup	Remove and clean barbeque parts per 'Care and maintenance' - pages 59-62
	Excess fat in meat	Trim fat from meat before cooking
	Excessive cooking temperature	Adjust to lower cooking temperature
<b>Blowback (fire) in burner tube</b>	Burners and/or venturi tube blowback	Adjust to lower cooking temperature, or turn the affected burner to 'OFF' and relight
<b>Barbeque surfaces</b>	Barbeque hood has discoloured	The barbeque may have overheated. Never allow the hood gauge to exceed 250°C
	Barbeque surfaces look dull	Only use non-abrasive cleaners and pads to clean the barbeque surfaces. See pages 60-61
For assistance, please call customer service - Tel. 1300 139 867 (AUS) or 0800 449 422 (NZ), or email: CSR1@bbqgalore.com.au		

### AN IMPORTANT NOTE ABOUT LCC27 GAS REGULATORS AND OPENING THE GAS CYLINDER VALVE:

Like all barbeques currently sold in Australia and New Zealand, this barbeque is fitted with an LCC27 gas regulator. LCC27 regulators feature an excess flow safety gas control device. **Should there be a gas leak from the piping or the barbeque, this device reduces the flow of gas from the cylinder. IF YOU OPEN THE GAS CYLINDER VALVE WHILE ANY BURNERS ARE TURNED TO 'ON', THIS SAFETY DEVICE MAY TRIGGER, WHICH WILL RESULT IN A MUCH-REDUCED GAS FLOW TO THE BURNERS.** The result will be that the barbeque does not get hot, even when the burners are turned to 'HIGH'. To prevent this, and to avoid having to reset the safety device, **ALWAYS** make sure the burners are turned to 'OFF' when opening the gas cylinder valve, and always open the gas cylinder valve by turning it **SLOWLY**.

## SPARE PARTS - Diagrams and Codes - 5 BURNER TURBO BBQs

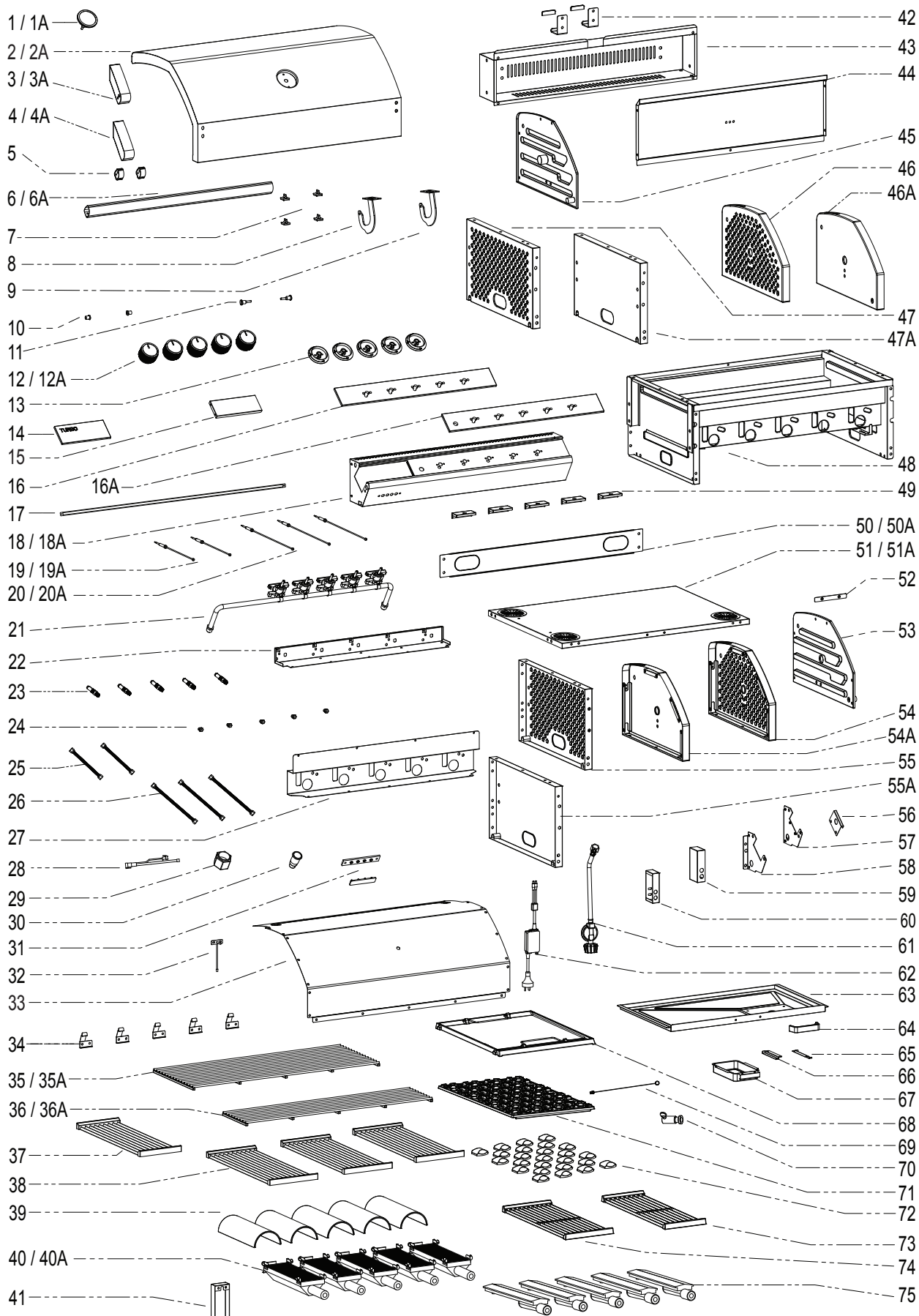
SPARE PART CODES 5 Burner Turbo Barbeques Models ZG5TCT / ZG5TET / ZG5TEPT								
NO.	PART NAME	GLG CODE	NO.	PART NAME	GLG CODE	NO.	PART NAME	GLG CODE
1	Thermometer (C*)	ER0905BS100TC	18A	CONTROL PANEL ASSEMBLY ELITE/ELITE PRO 5B (also includes parts 13, 16A, 17, 29, 30, 31)	ER0905BS-28T	47	Firebox - left outer panel (C/E)	ER0905BS-26
1A	Thermometer (E*/EP*)	ER0905BS-100T	19A			47A	Firebox - left outer panel (EP)	ER0905BS-26EP
2	Hood outer panel 5B (C)	ER0905BS-01TC	20A			48	Firebox	ER0905BS-20T
2A	Hood outer panel 5B (E/EP)	ER0905BS-01T	21			49	Burner support bracket	ER0905BS-45T
3/3A	HANDLE MOUNT ASSY (C) HANDLE MOUNT ASSY (E/EP)	ER0905BS-347TC	22			50	Firebox lower rear cover (C)	E0905BS-77C
4/4A		ER0905BS-347T	23			50A	Firebox lower rear cover (E/EP)	E0905BS-77E
5			24			51	Cart top panel (C/E)	ER0905BS-47C
6	Hood handle (C) 5B	ER0905BS-H05TC	25			51A	Cart top panel (EP)	ER0905BS-47E
6A	Hood handle (E/EP) 5B	ER0905BS-H05T	26			52	Magnet plate	ER0905BS48-01T
7	Rubber cushion	ER0905BS-98T	27			53	Windbreak - right inner panel	ER0905BS-25T
8	Hood hinge - left	ER0905BS-04T	28			54	Windbreak - right outer panel (C/E)	ER0905BS-22T
9	Hood hinge - right	ER0905BS-09T	29	Manifold cap	ERCAP-T	54A	Windbreak - right outer panel (EP)	ER0905BS-22TEP
10	Hinge shaft - inside	ER0905BS-106T	30	LED switch	ER0905BS-103T	55	Firebox - right outer panel (C/E)	ER0905BS-27
11	Hinge shaft - outside	ER0905BS-105T	31	Meat probe socket & cover	ER0905BS-59T	55A	Firebox - right outer panel (EP)	ER0905BS-27EP
12	Control knob (C)	ER0905BS-94TC	32	Temperature probe	ERPROBET	56	Side cover panel - digital display	ER0905BS-18
12A	Control knob (E/EP)	ER0905BS-94T	33	Hood inner panel	ER0905BS-07	57	Left bracket - fascia panel	ER0905BS-43
13	Control knob bezel	ER0905BS-87T	34	Burner back clips	ER0905BS-45	58	Right bracket - fascia panel	ER0905BS-42
14	Glass Panel (small)	ER0905BS-85T	35	Secondary rack - L (enamel)	TBCG5VELT	59	Firebox left trim	ER0905BS-12
15	Glass panel support (small)	ER0905BS-19T	35A	Secondary rack - L S/S	TBCG5SSLT	60	Firebox right trim	ER0905BS-13
16	Glass panel (C) 5B	ER0905BS-82TC	36	Secondary rack - M (enamel)	TBCG5VEMT	61	Hose and regulator - ULPG	RP12LCC27-600
16A	Glass panel (E/EP) 5B	ER0905BS-82T	36A	Secondary rack - M S/S	TBCG5SSMT	62	Transformer - AC to DC12V	ERTRANST
17	LED strip (E/EP only) 5B	ER0905BS-89T	37	Narrow grill 170mm S/S	GSST170T	63	Grease channeling tray	ER0905BS-17T
18	CONTROL PANEL ASSEMBLY CLASSIC 5B (also includes parts 13, 16, 17, 29, 31)	ER0905BS-28TC	38	Wide grill 198mm S/S	GSST200T	64	Grease channeling tray - handle	Y205069T
19			39	Quartz Glass	SKQT	65	Grease cup - left bracket	ER0905BS-16T
20			40	RQT burner (E)	ZGBTT	66	Grease cup - right bracket	ER0905BS-15T
21			40A	RQT burner (EP)	ZGBTPT	67	Grease cup	ER0905BS-14T
22			41	Temperature probe cover	ER0905BS-10T	68	400mm Hotplate	HPCIT400T
23			42	Storage hook & cover	ERHOOK	69	Match holder	ERMATCH
24			43	Rear spacer	ER0905BS-11T	70	Rotisserie collar	ERCOLLART
25			44	Windbreak - rear panel	ER0905BS-23T	71	Rock tray (C)	RTC25EM
26			45	Windbreak - left inner panel	ER0905BS-24T	72	25-count Ceramic rocks (C)	BCT25
27			46	Windbreak - left outer panel (C/E)	ER0905BS-21	73	Narrow grill 170mm CI	GCIT170T
24	NG injector tip -3.00 (C/E/EP)	Refer NGLPCJTT	46A	Windbreak - left outer panel (EP)	ER0905BS-21EP	74	Wide grill 198mm CI	GCIT200T
						75	Cast iron burner	BCIE

\*C = Classic; E = Elite; EP = Elite Pro

# SPARE PARTS - Diagrams and Codes - 5 BURNER TURBO BBQs

AUSTRALIA: Tel. 1300 139 867 or email: [CSR1@bbqgalore.com.au](mailto:CSR1@bbqgalore.com.au)

NEW ZEALAND: Tel. 0800 666 2824 or email: [consumer.support@glendimplex.com.au](mailto:consumer.support@glendimplex.com.au)



## SPARE PARTS - Diagrams and Codes - TURBO CARTS

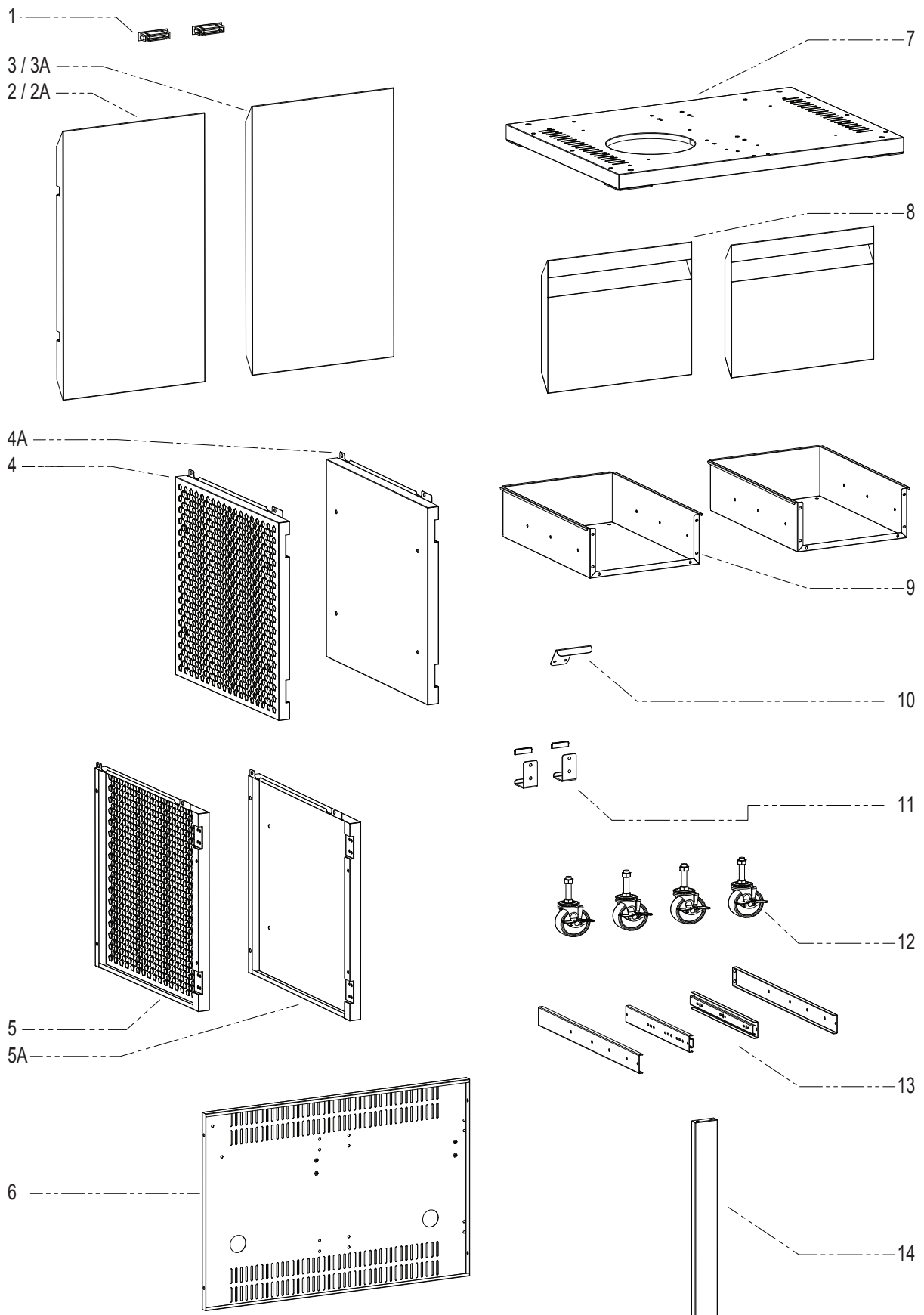
SPARE PART CODES <b>Carts</b> Models MC5TCT / MC5TET / MC5TEPT					
NO.	PART NAME	GLG CODE	NO.	PART NAME	GLG CODE
1	Magnet	ER0905BS-MG	6	Rear panel	ER0905BS-50T
2	Left door - (C*)	ER0905BS-53C	7	Bottom Shelf	ER0905BS-49T
2A	Left door - (E*/EP*)	ER0905BS-53T	8	Drawer Front (EP)	ER0905BS-DRWF
3	Right door - (C)	ER0905BS-55C	9	Drawer (EP)	ER0905BS-DRW
3A	Right door - (E/EP)	ER0905BS-55T	10	Door handle	ER0905BS-DRHDL
4	Left panel - (C/E)	ER0905BS-51C	11	Storage Hook	ERHOOK
4A	Left panel - (EP)	ER0905BS-51T	12	Locking castor	ER0905BS-95T
5	Right panel - (CE)	ER0905BS-52C	13	Drawer runner set (EP)	ERRUNNER
5A	Right panel - (EP)	ER0905BS-52T	14	Center column	ERCOLUMN

\*C = Classic; E = Elite; EP = Elite Pro

## SPARE PARTS - Diagrams and Codes - TURBO CARTS

AUSTRALIA: Tel. 1300 139 867 or email: [CSR1@bbqgalore.com.au](mailto:CSR1@bbqgalore.com.au)

NEW ZEALAND: Tel. 0800 666 2824 or email: [consumer.support@glendimplex.com.au](mailto:consumer.support@glendimplex.com.au)



## SPARE PARTS - Diagrams and Codes - TURBO SIDE SHELVES/BURNERS

SPARE PART CODES    Side Shelves and Side Burners    Models ZGTCWSBT / MCTEDRLT / MCTEDRRT / ZGTESBRT / ZGTESBRT					
NO.	PART NAME	GLG CODE	NO.	PART NAME	GLG CODE
1	Side burner tray rear support (C*)	ER0905BS-40TC	17	Control knob bezel (C/E/EP)	ER0905BS-87
2	Side burner tray rear support (E/EP*)	ER0905BS-40T	18	Manifold and valve assembly (C/E/EP)	ER0905BS-97
3	Control knob (C)	ER0905BS-94TC	19	Corrugated tube - valve to injector (C/E/EP)	Y238031
3A	Control Knob (E/EP)	ER0905BS-94T	20	Corrugated tube - side to main (C/E/EP)	CBGASEXT
4	Side burner hinged lid (C)	ER0905BS-HLIDTC	21	Shelf/Burner runner set (E/EP)	ER0905BS-SBRUN
4A	Side burner hinged lid (E/EP)	ER0905BS-HLIDT	22		
5	Side burner sliding lid (E/EP)	ER0905BS-SLIDT	23	Side burner tray front support (C)	ER0905BS-34TC
6	Side burner fascia trim (C)	ER0905BS-SBGLASS	24	Side burner tray front support (E/EP)	ER0905BS-34T
7	Side burner fascia (C)	ER0905BS-37C	25	Side shelf trim panel (C)	ER0905BS-36TC
7A	Side burner fascia (E/EP)	ER0905BS-37T	25A	Side shelf trim panel (E/EP)	ER0905BS-36T
8	Side burner fascia trim (E/EP)	ER0905BS-83	26	Side shelf fascia (C)	ER0905BS-30TC
9	Side burner trivet (C/E/EP)	Y220018	26A	Side shelf fascia (E/EP)	ER0905BS-30T
10	Burner assembly (C/E/EP)	Y224022	27	Side shelf fascia trim (C)	ER0905BS-84TC
11	Side burner trim panel (C)	ER0905BS-32C	28	Side shelf fascia trim (E/EP)	ER0905BS-84T
11A	Side burner trim panel (E/EP)	ER0905BS-32T	29	Side shelf top (C)	ER0905BS-31TC
12	Side burner tray (C/E/EP)	ER0905BS-38	30	Side shelf sliding lid (E/EP)	ER0905BS-31T
13	Side burner support bracket (C/E/EP)	BZ340016	31	Side shelf front support (C)	ER0905BS-34TC
14	Injector support (C/E/EP)	BZ335017	32	Side shelf front support (E/EP)	ER0905BS-34T
15	Injector ULPG-1.42 (C/E/EP)	Refer NGLPCJTT	33	Storage tray - side shelf	ER0905BS-38T
15A	NG injector tip -3.00 (C/E/EP)		34	Thermocouple - 450mm	ER0905BS-74T
16	Injector windbreak (C/E/EP)	ER0905BS-39			

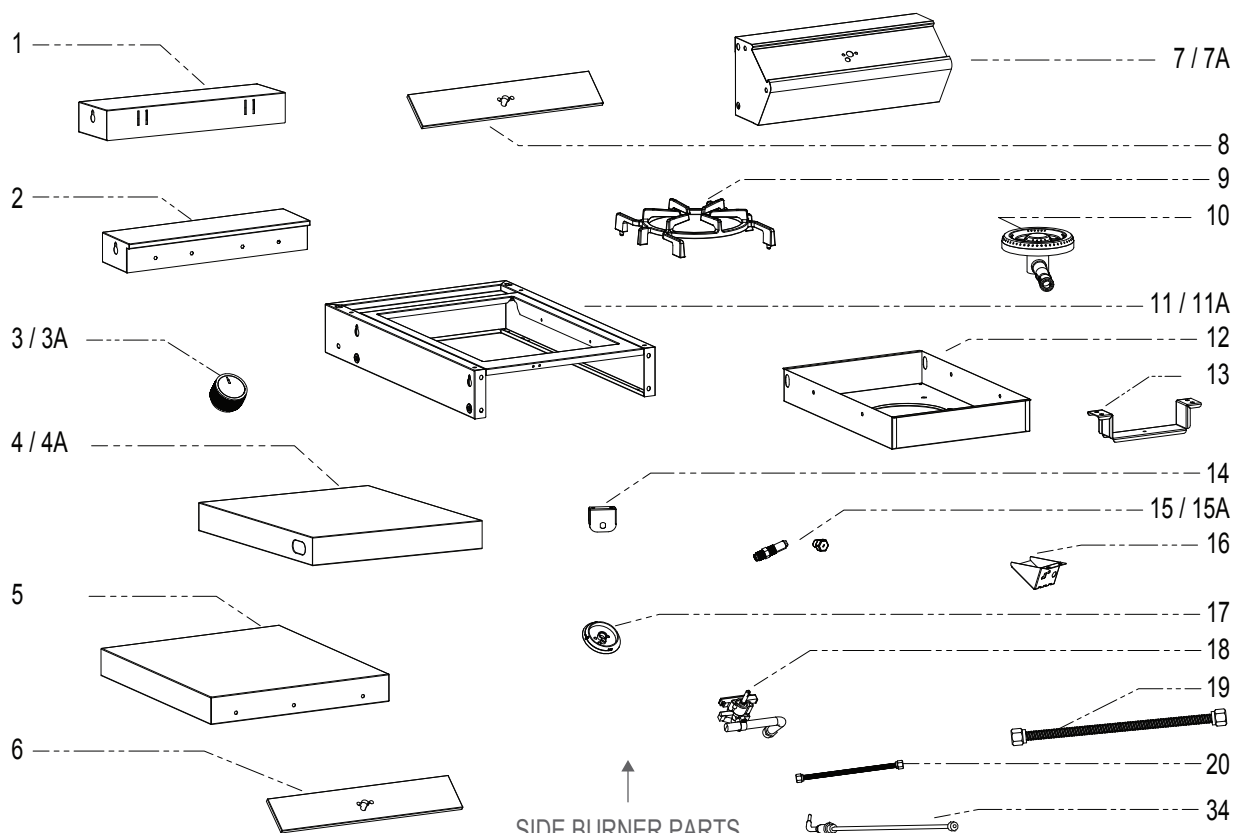
\*C = Classic; E = Elite; EP = Elite Pro



# SPARE PARTS - Diagrams and Codes - TURBO SIDE SHELVES/BURNERS

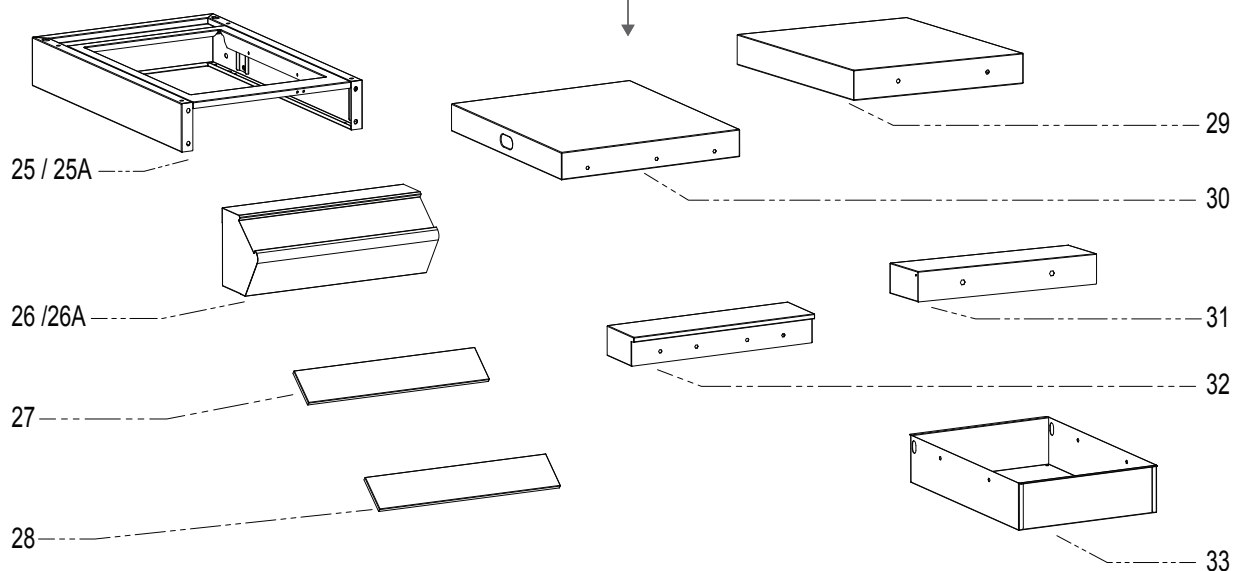
AUSTRALIA: Tel. 1300 139 867 or email: [CSR1@bbqgalore.com.au](mailto:CSR1@bbqgalore.com.au)

NEW ZEALAND: Tel. 0800 666 2824 or email: [consumer.support@glendimplex.com.au](mailto:consumer.support@glendimplex.com.au)

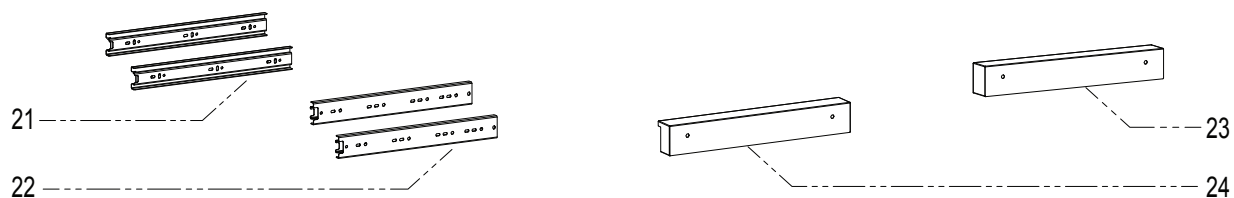


SIDE BURNER PARTS

SIDE SHELF PARTS



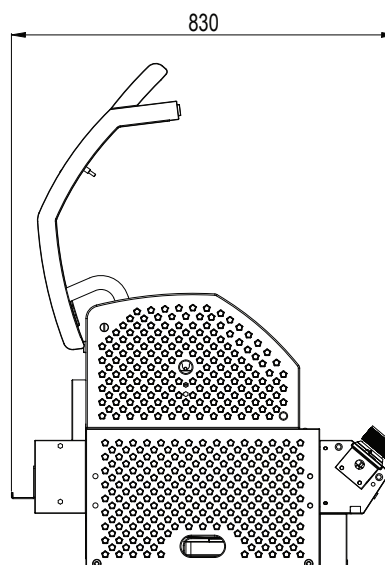
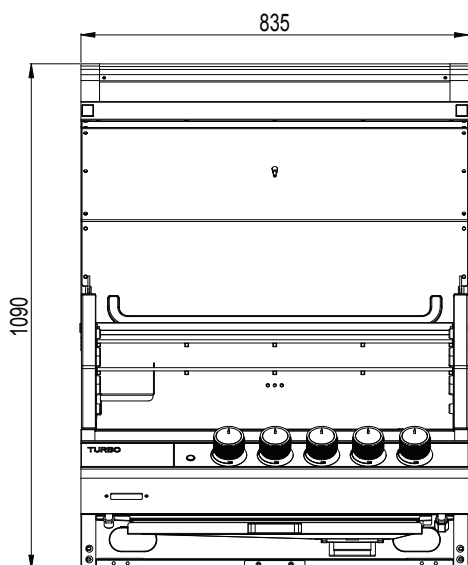
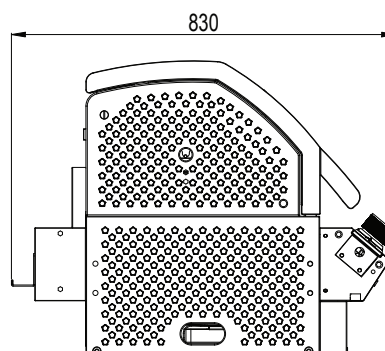
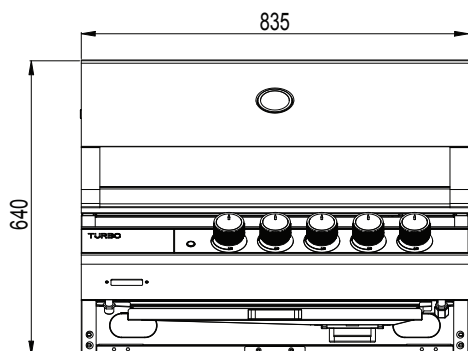
COMMON PARTS FOR SIDE SHELVES AND SIDE BURNERS



## PRODUCT DIMENSIONS

### 5 Burner Turbo Barbeque - all models

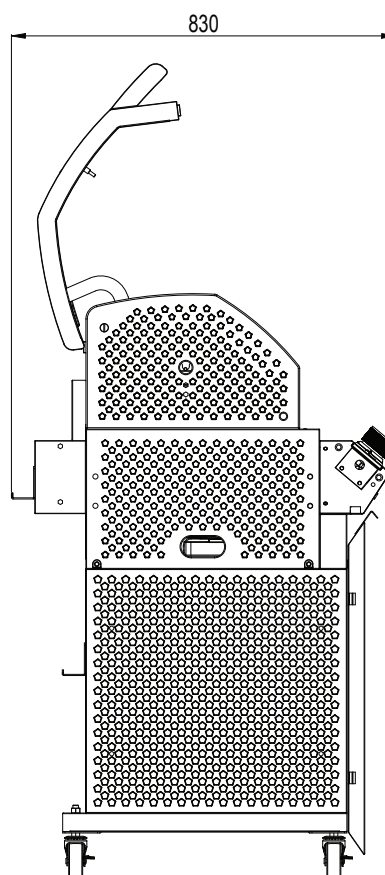
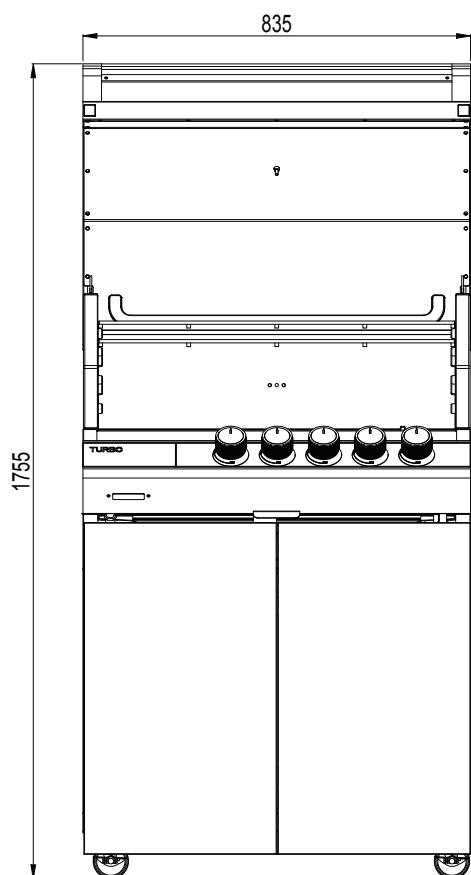
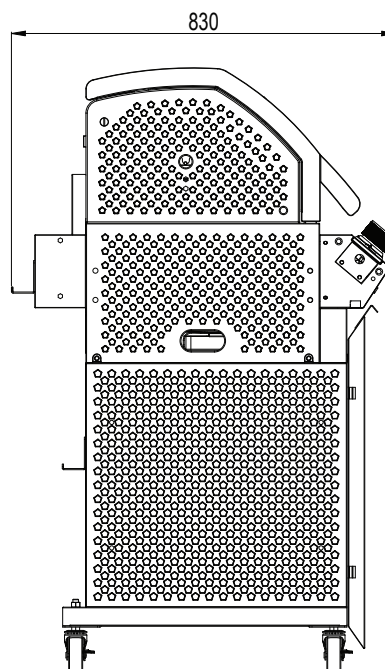
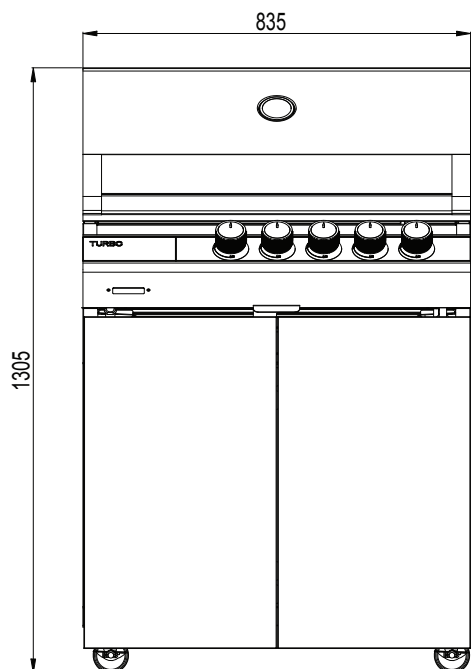
Dimensions in mm



## PRODUCT DIMENSIONS

### 5 Burner Turbo Barbeque with Cart - all models

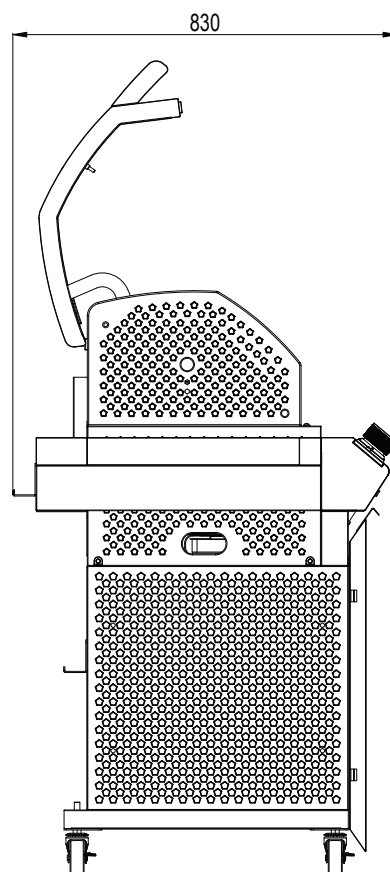
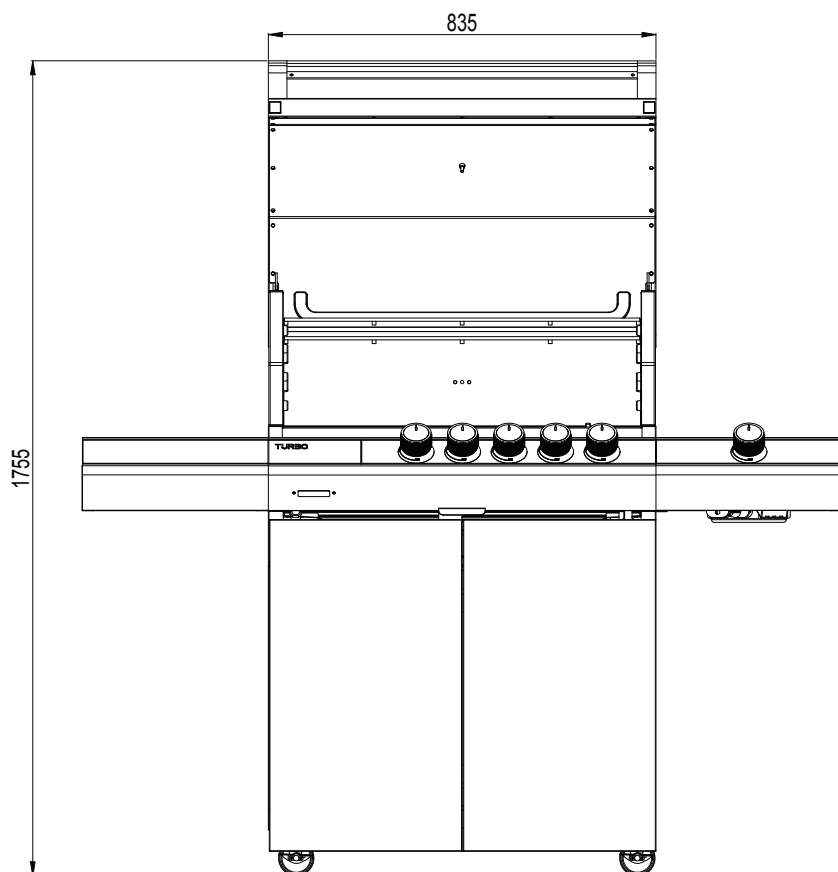
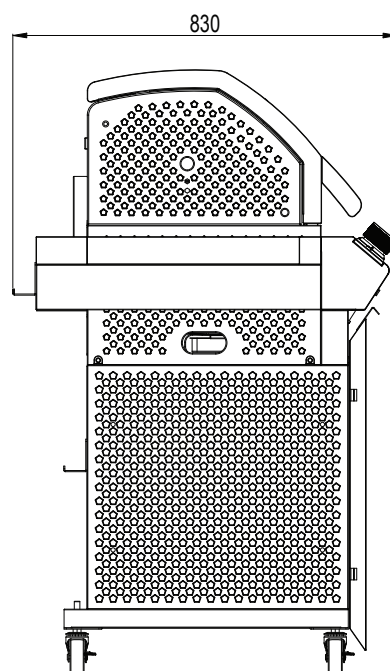
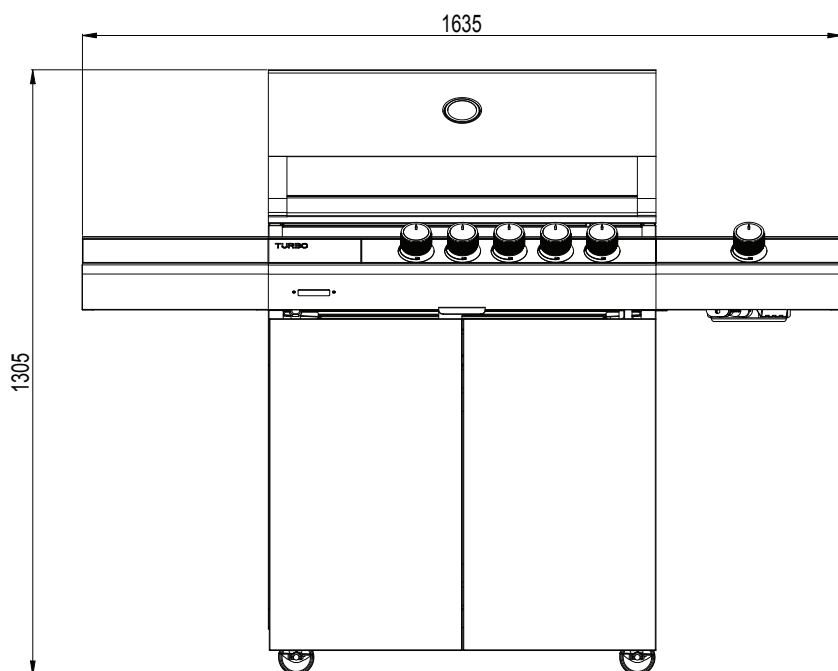
Dimensions in mm



## PRODUCT DIMENSIONS

### 5 Burner Turbo Barbeque with Cart and Side Shelves/Burners - all models

Dimensions in mm



## COMPLIANCE PLATE

<b>GLG AUSTRALIA PTY LTD, HOMEBUSH NSW</b>	Serial Number	
<b>ZIEGLER &amp; BROWN TURBO T SERIES BARBEQUES (GMK 10926)</b>		

GLG Code	-	CLASSIC 5B - ZG5TCT <input type="checkbox"/> / ELITE 5B - ZG5TET <input type="checkbox"/> / ELITE PRO 5B - ZG5TEPT <input type="checkbox"/> / CLASSIC SB - ZGTCWSBT <input type="checkbox"/> / ELITE SB - ZGTESBRT <input type="checkbox"/>			
Gas Type	-	UNIVERSAL LPG		NATURAL GAS	
Burners	-	5 BURNER BBQ	SIDE BURNER	5 BURNER BBQ	SIDE BURNER
Burner Injector Size	-	1.00mm	1.40mm	1.71mm	3.00mm
Burner Gas Consumption	-	13 MJ/hr	24 MJ/hr	13 MJ/hr	24MJ/hr
Burner Gas Pressure	-	2.75 kPa	2.75 kPa	1.00 kPa	1.00 kPa
Total Gas Consumption	-	65 MJ/hr	24 MJ/hr	65 MJ/hr	24 MJ/hr



**Warning:** For Storage and Cylinder exchange, disconnect hose at the cylinder only, do not disconnect hose from appliance.  
Minimum clearances from combustible surfaces. Side of BBQ - 300mm; Back of BBQ - 300mm; Vertical above BBQ - 1000mm  
This barbeque may be connected to the consumer piping or gas supply system of a boat or caravan.

***FOR OUTDOOR USE ONLY***

IAPMO No GMK 10926  
AS/NZS 5263.1.7

**UNIVERSAL LPG**

## NEED MORE INFORMATION?

### IN AUSTRALIA

You can call your local Barbeques Galore store where barbeque experts will be happy to help you.

Phone 1800 978 555

Or, visit us online at: [www.barbequesgalore.com.au](http://www.barbequesgalore.com.au)

**For customer care** (Australia) call **1300 139 867** or email **CSRI@bbqgalore.com.au**

G.L.G. Australia Pty Ltd (ABN 70 001 185 002)  
Building A2, Campus Business Park, 350-374 Parramatta Road, Homebush, NSW 2140  
AUSTRALIA

### IN NEW ZEALAND

Call Glen Dimplex New Zealand where barbeque experts will be happy to help you.

Phone 0800 666 2824

Or, visit us online at: [www.glendimplex.co.nz](http://www.glendimplex.co.nz)

**For customer care** (New Zealand) call **0800 666 2824** or email **consumer.support@glendimplex.com.au**

Glen Dimplex New Zealand  
1 Ron Driver Place, East Tamaki, Auckland 2013  
NEW ZEALAND