

Ziegler
& Brown

ELITE NOMAD GRILL

OPERATING INSTRUCTIONS



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.

Take care to remove all packaging materials from the barbeque during assembly and before first use.

When unpacking the barbeque and removing it from the carton, keep it upright at all times.

This will avoid any damage to parts until the unit is installed in place.

This appliance has a flame safeguard and may be connected to the consumer piping or gas supply system of a boat or caravan (as required by AS/NZS 5601.2 and AS/NZS 5263.1.7).

Special tools are required for NG conversion. See inside for details.

For Models:
ZG1GFFE
ZG1GRFFE

Important Safety Information - read before assembly and 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 should it be used indoors. It must be placed on a stable, firm, level outdoor surface for use. If using on a wheeled cart, ensure at least two wheels can lock (or at least 2 legs fixed without wheels). These wheels must remain locked when the barbeque is in use.
- If using the barbeque on an outdoor table, always refer to the table manufacturer's instructions regarding maximum weight capacity and heat resistance. If you are unsure about the suitability of the table surface to resist heat, place a heat resistant mat on the surface. Use only tables or support structures that safely support at least 100kg and are safe at temperatures of at least to 100°C.
- 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 gas or cylinder connection is made. See how to perform a **Precautionary Leak Test** (page 12).
- This barbeque is not approved for marine use.
- The barbeque gets extremely hot while in use. Keep pets and unsupervised children away from the appliance during use, and 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 barbeque fires. They are caused by a build-up of grease in the drip tray and around the burner inside the 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. If necessary, call the Fire Brigade on 000 (AUS) or 111 (New Zealand).
- **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, other than configurations specified in this manual.
- **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.
- **DO NOT** attempt to move or transport this appliance while it is hot. Always allow the barbeque to completely cool down before moving or covering. Once the barbeque has cooled, always remove and empty the grease cup. See page 13.
- **DO NOT** use an adaptor at the cylinder connection.

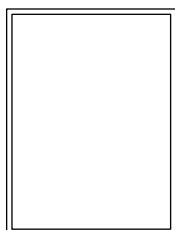
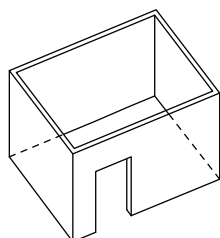
Important Safety Information - read before assembly and use

- **NEVER** use this barbeque **inside** a boat or a caravan.
- **NEVER** light the barbeque with the hood closed. **The hood must remain vertically open when lighting the barbeque.**
- **NEVER** leave this barbeque unattended with the burner on. A lit barbeque must be attended at all times. Always turn the burner to **OFF** and close the cylinder supply valve when the barbeque is not in use.
- **NEVER** let the temperature on the hood thermometer exceed 250°C. The hood may be closed for pre-heating or cooking, but if the hood thermometer reaches or exceeds 250°C the burner must be turned to **LOW** or **OFF** to prevent the barbeque from overheating.
- **NEVER** leave the burner on **HIGH** for more than 10 minutes with the hood closed. Always control the burner between **HIGH, LOW** and **OFF** as required to maintain suitable pre-heating and cooking temperatures.
- **NEVER** use lighter fluid, charcoal, gasoline or any other flammable fuels near this barbeque.
- Please dispose of all packaging such as boxes, paperboard padding and plastic bags carefully, and keep discarded packaging out of the reach of children and pets.
- **⚠ DANGER!** Never use this barbeque as a heater, in a confined and/or habitable space, e.g. houses, tents, caravans, motor homes and boats. Confined use can lead to carbon monoxide poisoning and death.
- **⚠ CAUTION!** HOT SURFACES. Take care when touching a hot barbeque, especially on surfaces close to the firebox or roasting hood. Use heat resistant gloves when operating or cleaning the barbeque, and allow the barbeque to cool before touching.
- Follow the instructions on page 12 to periodically check for gas leaks.
- Avoid dousing the barbeque with water while it is in use or still hot.
- Clean and inspect the barbeque and gas cylinder before each use and on a regular basis. Always check the hose for cuts, abrasions or wear before using the barbeque. See **Cleaning and Maintenance** (pages 22-23). If any parts appear damaged or worn, do not attempt to repair or service these parts yourself. Contact customer service. See page 29 for contact details.
- For safety reasons it is advisable to keep a fire extinguisher and fire blanket close to hand whenever you are using a barbeque. Unsupervised children should not be allowed close to the barbeque during pre-heating, cooking, burn-off or cooling down of the unit, or when it is connected to a gas supply.
- Spare or extra gas bottles must **NOT** be stored within close proximity of this barbeque or any other gas or electric appliance.
- Spare or extra gas bottles should not be stored where they are exposed to continuous direct sunlight, as this is a potentially dangerous practice. **NEVER** store gas bottles where the ambient temperature exceeds 50°C.
- The position of the assembled barbeque should be such that the gas bottle is not left exposed to direct sunlight as this is a potentially dangerous situation.
- For storage and gas cylinder exchange, disconnect the gas cylinder only. Do not disconnect the hose from the barbeque.

Guidelines for positioning your barbeque outdoors (including in an 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 1000mm 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:



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

See Figure 1.

FIGURE 1 - OUTDOOR AREA - EXAMPLE 1

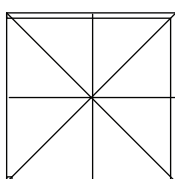
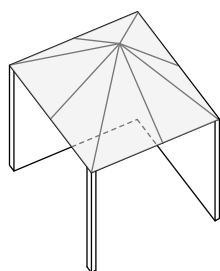


FIGURE 2 - OUTDOOR AREA - EXAMPLE 2

Both ends open

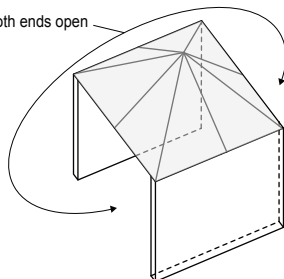


FIGURE 3 - OUTDOOR AREA - EXAMPLE 3

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

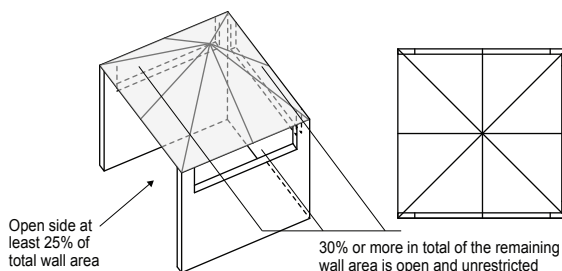


FIGURE 4 - OUTDOOR AREA - EXAMPLE 4

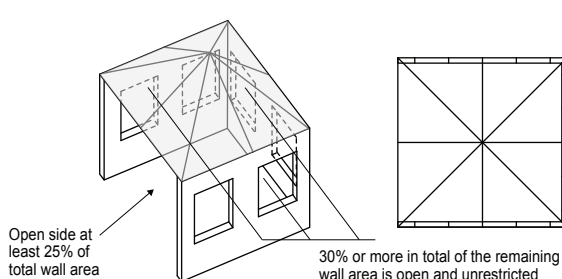


FIGURE 5 - OUTDOOR AREA - EXAMPLE 5

- (3) Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:
- (i) At least 25% of the total wall area is completely open; and
 - (ii) At least 30% of the remaining wall area is open and unrestricted.
- See Figure 4 and Figure 5.
- (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.

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 **SECURING THE GAS CYLINDER** (page 11).

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. 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.

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 Ziggy Elite Nomad 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 20-21).

If connecting to a standard Natural Gas bayonet outlet, the correct hose and governor assembly must be used (**code: ZGTG045NGE**) 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 12).

Installing to a Fixed Gas Supply

There are two types of fixed supply installations:

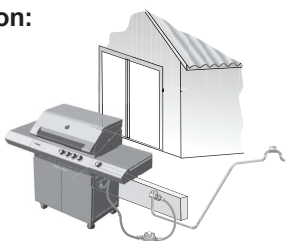
(1) Direct Permanent Piped Connection: Your barbeque may be permanently connected to the Natural Gas main gas lines or LPG cylinder via copper pipe. This must be done entirely by the gas fitter, in accordance with requirements of AS/NZS 5601, and local gas authority requirements. Your gas fitter will 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.

(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 **ZGTG045NGE**. 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 the safety chain shown on the part diagrams (next page) to a strong point at the bayonet connection point and to the right-hand side of the bottom shelf of the barbeque. This is to prevent the flexible hose from being stretched and becoming damaged.

Even if your barbeque area already has a bayonet point, you will still need to call upon a gas fitter to ensure that 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.

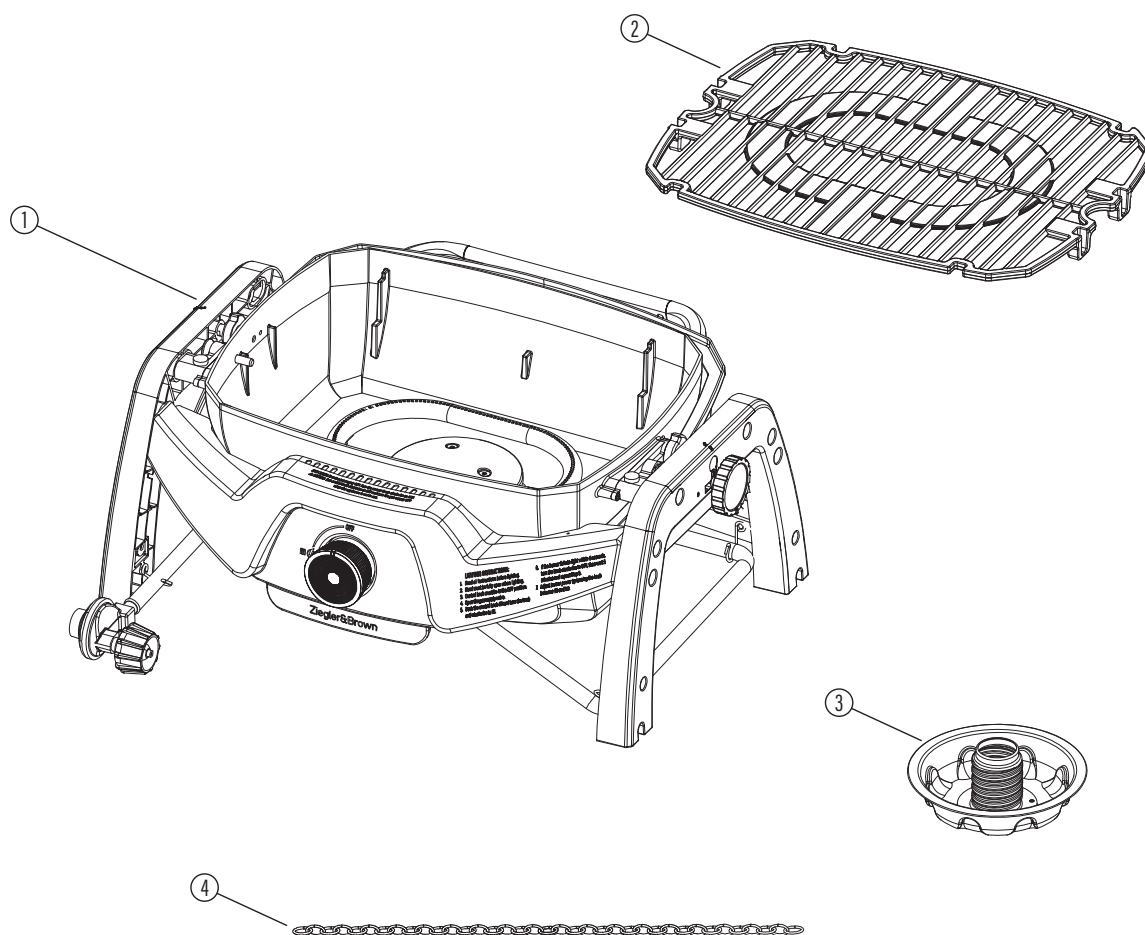
Assembly and Installation

Unpack and check the carton contents. The carton should contain the below parts:

Prior to assembly, check you have all the parts shown below. Remove all parts 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, and be careful not to damage the hood surface which is retracted under the barbeque.

The barbeque is packed with the hood in the retracted (open) position. This means the top of the hood is exposed underneath the barbeque. When the hood is open like this, take care not to place the barbeque on any objects or surfaces where the top of the hood could be struck or damaged when you put it down. Put it down on an unobstructed flat surface only.

Part Diagrams



Part Descriptions

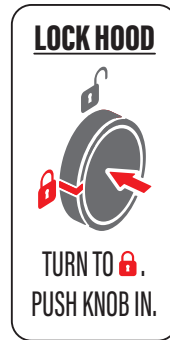
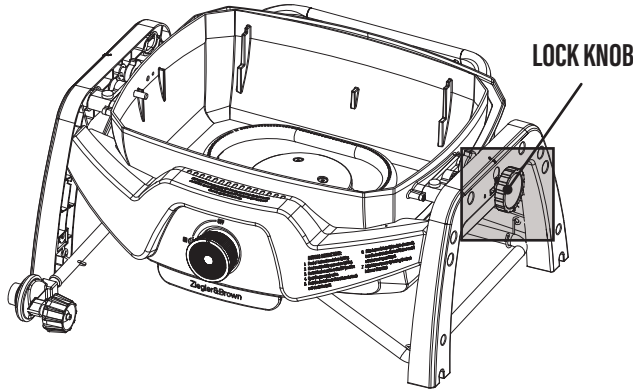
| | | | |
|---|------------|---|--------------|
| 1 | Barbeque | 2 | Grill |
| 3 | Grease Cup | 4 | Safety Chain |

Releasing the Hood - How to operate the Hood Lock

The hood lock keeps the hood in a windbreak position, or fully retracted under the barbeque for easy transport and storage. The lock mechanism also locks the cooking grill in place when carrying. When the barbeque is unpacked from the box, the hood is in the fully retracted position and the lock is engaged. To unlock and release the hood, follow the steps below:

To release the hood: Pull the knob out and turn it a quarter turn until it engages in the unlocked  position.

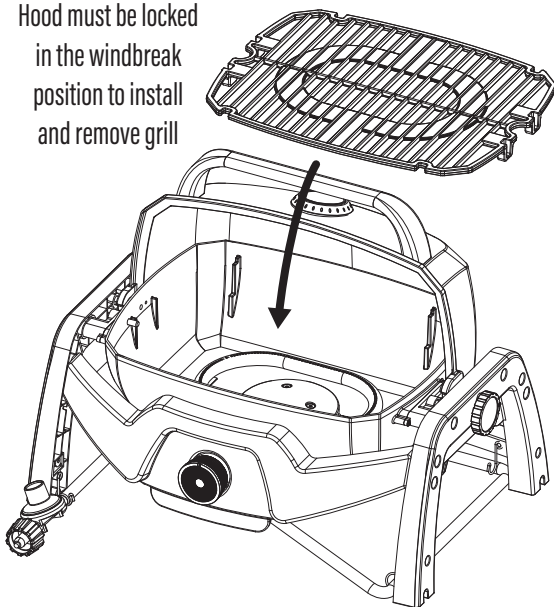
OPERATING THE HOOD LOCK



NOTE: The hood can only be locked in the positions A or B shown below:

A) WINDBREAK POSITION

Hood must be locked in the windbreak position to install and remove grill

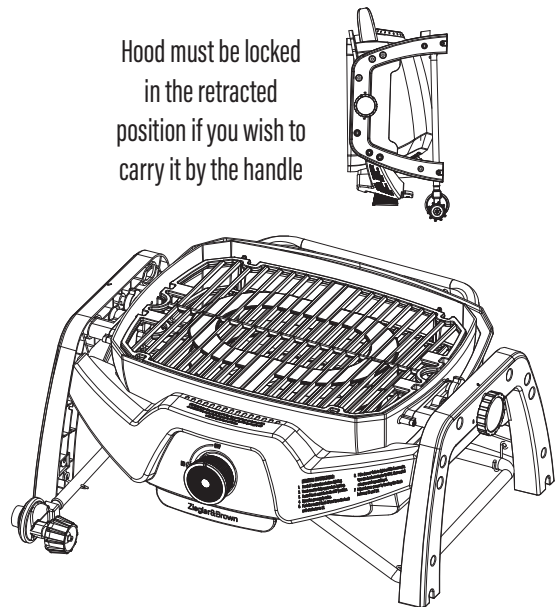


LOCK the hood in the windbreak position when:

- Installing/removing grill, or changing grill position

B) RETRACTED POSITION

Hood must be locked in the retracted position if you wish to carry it by the handle



LOCK the hood in the retracted position when:

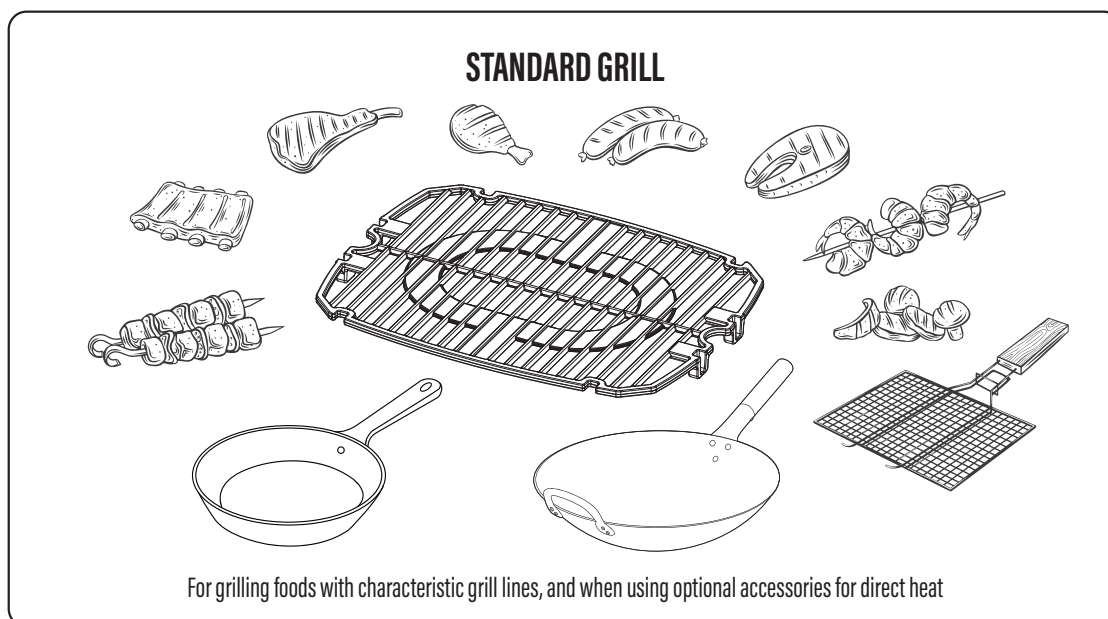
- Carrying the barbeque by the handle
- When transporting it (the grill automatically locks in place)

⚠ **IMPORTANT!** Hold the handle at all times when lowering the hood into the retracted position underneath the barbeque. Letting go of the handle and allowing the lid to drop underneath the barbeque under its own weight is not recommended.

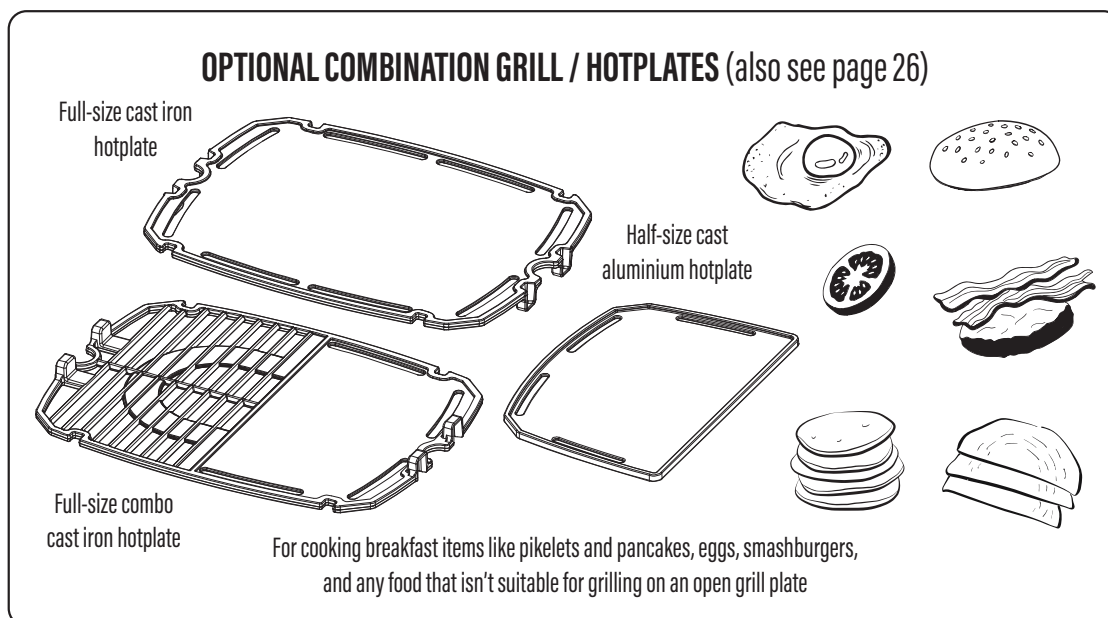
⚠ **CAUTION!** Keep hands away from underside of barbeque when operating the hood lock to avoid potential injury if the hood falls.

Choosing a Grill Plate

Assembly is simple and only requires installing the cooking grill in place. This barbeque has other optional grills and hotplates available (see page 26). You can purchase the cooking grill that best suits your cooking preference:



This grill consists of open bars and a centre shield that protects the burner from fat and grease run-off. Use this grill for grilling and searing foods that are suitable for cooking over an open flame, such as skewers, steaks, and fillets, or when cooking in an optional basket or topper. The open grill lines produce characteristic grill patterns on food. When placed in the lower position, the grill can serve as a trivet for pots, pans and woks.



Our optional combo, full and half hotplates are designed to fit your Elite Nomad Grill and offer a variety of solid hotplate cooking surfaces. Any of these solid hotplate options are ideal for cooking eggs, pikelets, tacos, smashburgers and small or fragile items that could fall through the open grill, or need more delicate cooking.

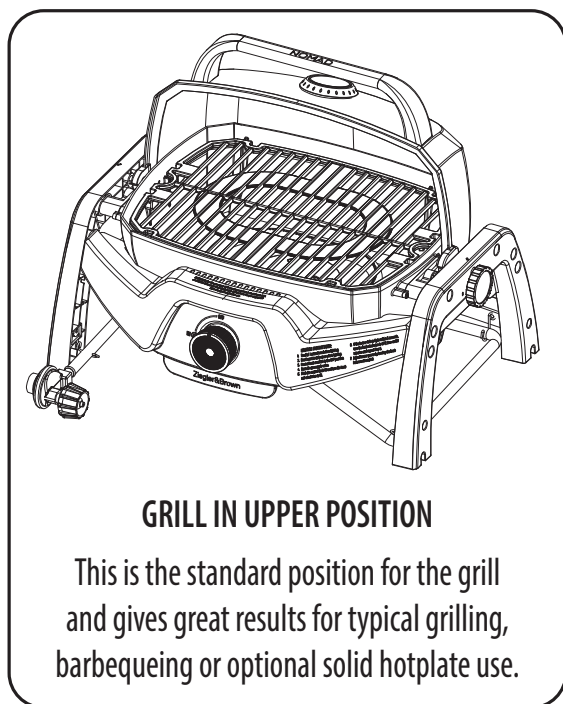
△ IMPORTANT! The open grill that ships with your barbeque is cast iron with a durable dishwasher safe vitreous enamel coating. Handle and store it with care, and avoid dropping it. Before use, remove any labels and wash the grill in warm, soapy water. Dry thoroughly, then coat the grill all over with a light coat of canola oil. See page 16.

Choosing a high/low position for the Grill

The grill can be set higher or lower in the barbecue. While cooking with the grill in the upper position is typical, using the grill in the lower position creates 25% more interior height for roasting. It also directs more heat to the cooking surface when you need it, such as for intense searing, or when cooking outside in colder weather. Note that fatter foods will generate flare-ups more easily when the grill is in the lower position.

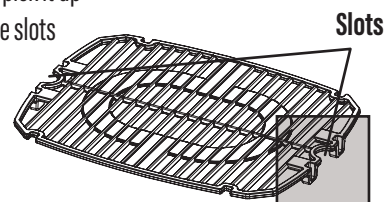
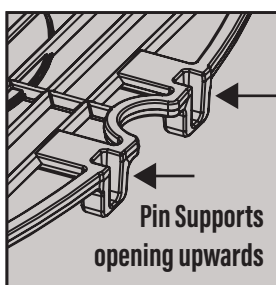
The reversible grill design allows you to easily flip the grill from either position to suit your cooking needs:

Fig. A - Using the grill plate in the UPPER position



Grip the plate firmly at each end and pick it up

TIP: Place your index fingers in the slots



then, with the pin supports opening upwards, gently lower the grill onto the interior supports

Note:
The Hood must be **LOCKED** in the windbreak position (see page 8)

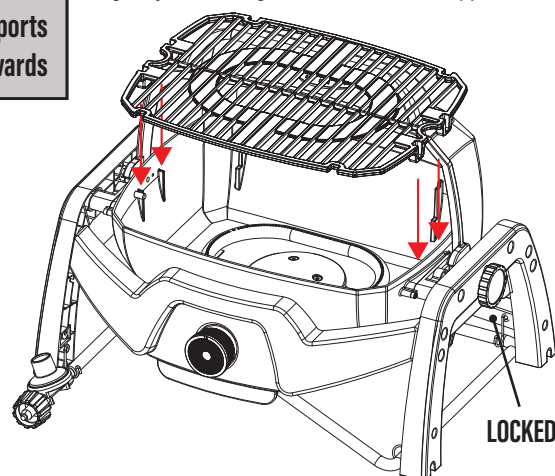
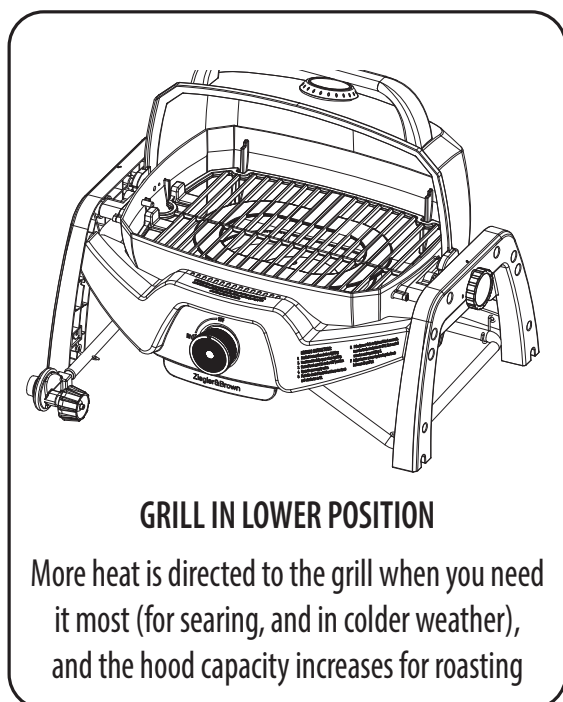
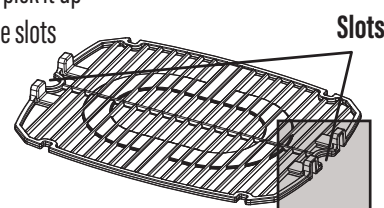
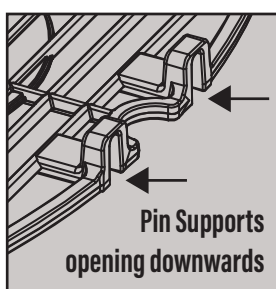


Fig. B - Using the grill plate in the LOWER position



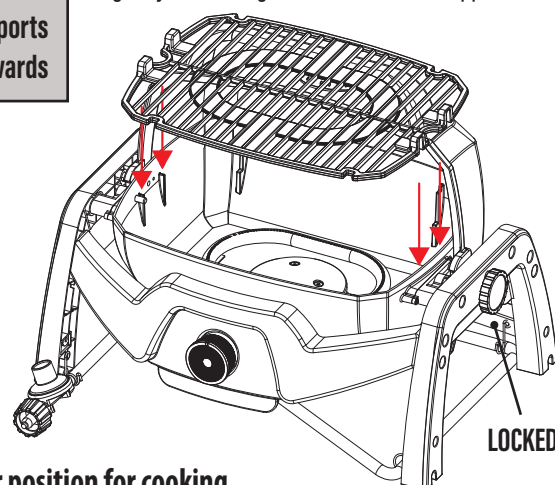
Grip the plate firmly at each end and pick it up

TIP: Place your index fingers in the slots



then, with the pin supports opening downwards, gently lower the grill onto the interior supports

Note:
The Hood must be **LOCKED** in the windbreak position (see page 8)



⚠ WARNING! The full-size hotplate accessory cannot be used in the lower position for cooking.
Ensure you read all instructions and warnings before using any accessories.

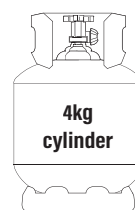
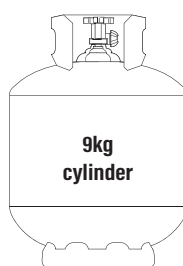
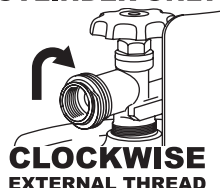
Setting up and using your barbeque

Once you have installed the grill see page 4 before selecting a spot for your barbeque. Choose a firm, level surface for your barbeque and ensure all required distances from walls and overhangs are observed before connecting the gas supply.

USING A ULPG CYLINDER (for connecting to a fixed gas supply see page 5)

If you are using a portable ULPG (LPG) cylinder, you will need a standard UPLG cylinder with external valve threads (LCC27 cylinder connection).

**LCC27
CYLINDER ONLY**

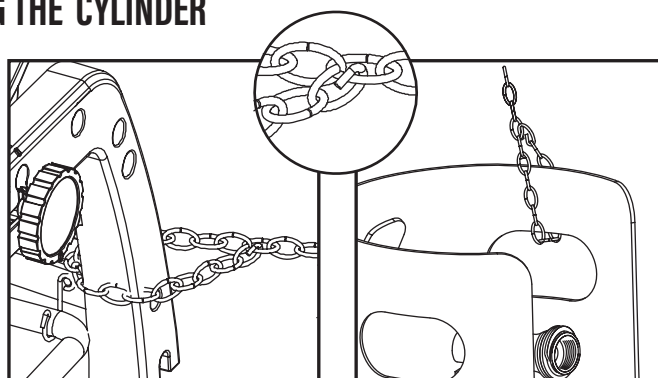


- This barbeque must only be used with cylinders complying with AS2469 and AS2030.
- A portable gas cylinder of maximum 9kg and minimum of 4kg is recommended.
- The regulator supplied should be firmly tightened but care must be taken not to overtighten the connections.
- The regulator supplied is the correct regulator for this appliance. It is recommended to inspect the hose before each use and to replace the hose and regulator every 2-3 years.
- **DO NOT** attempt to connect gas to a barbeque that is not secure on a surface, or not securely mounted on a cart.

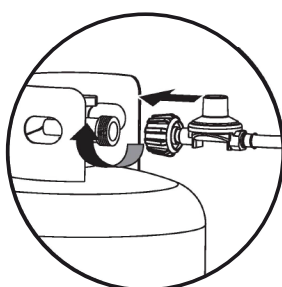
SECURING THE CYLINDER

If the barbeque is on a tabletop surface and the gas cylinder is on the ground, the Safety Chain (4) must secure the cylinder to prevent the gas hose from being accidentally stretched if the barbeque is moved.

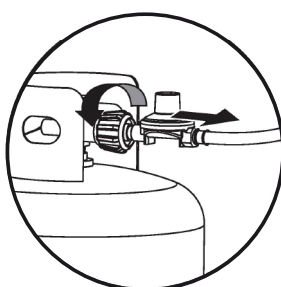
TO ATTACH THE SAFETY CHAIN: pass one end of the chain around the back leg (above the rail) and hook the free end onto the chain. Pass the other end of the chain through any opening in the gas cylinder collar and hook it onto the chain.



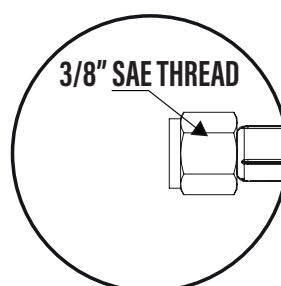
CONNECTING THE CYLINDER



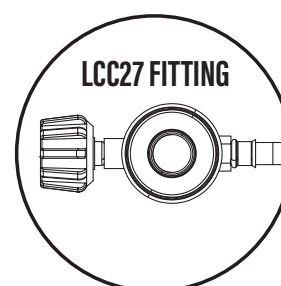
A. To connect cylinder, screw end of hose tightly onto cylinder in a clockwise direction.



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)

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 ADAPTER 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 29).

Checking the gas connections and Leak Testing

1. Make sure the regulator hose and valve connections are securely fastened to the barbeque and to the cylinder. (You will need to look under the control panel to see these parts.)
2. Visually check the connection between the burner/venturi tube and orifice (see FIG. 1)
3. Make sure the burner/venturi tube fits over the valve outlet.
4. Please refer to diagram for proper installation. If the burner/venturi tube does not rest flush on the valve outlet, as shown, please contact customer service for assistance.

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

HOW TO PERFORM A PRECAUTIONARY LEAK TEST

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

1. Make about 60mL of leak detection solution by mixing one part dishwashing liquid with three parts water.
2. Make sure control knob is in the '**OFF**' position.
3. Connect ULPG cylinder (see previous page).
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 in FIGS. 1 and 2).
6. Also apply the solution to the gas hose or any copper piping, including any joints or bends.
7. If any bubbles appear, turn ULPG cylinder valve to '**CLOSED**', reconnect any connections you made, and re-test.
8. If you continue to see bubbles after several attempts, turn ULPG cylinder valve to '**CLOSED**' and disconnect ULPG cylinder (see previous page). Contact customer care for assistance. If you have a bayonet connection, disconnect the hose from the wall fitting and consult customer care.

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

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

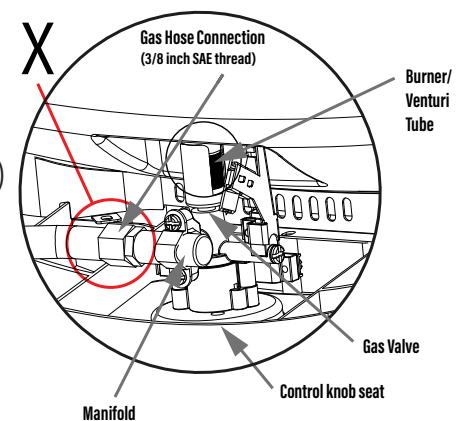


FIG. 1 - VIEW FROM UNDER CONTROL PANEL
(Hose connection leak test location is marked with an 'X')

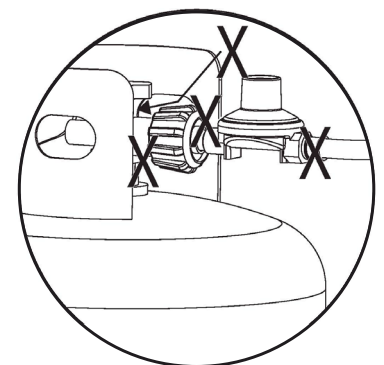


FIG. 2 - CYLINDER / GAS HOSE CONNECTION
(Cylinder connection leak test locations are marked with an 'X')

Opening and Closing the Grease Cup

Your barbeque is equipped with a vented grease cup that stays open for cooking and is closed for transport and storage.

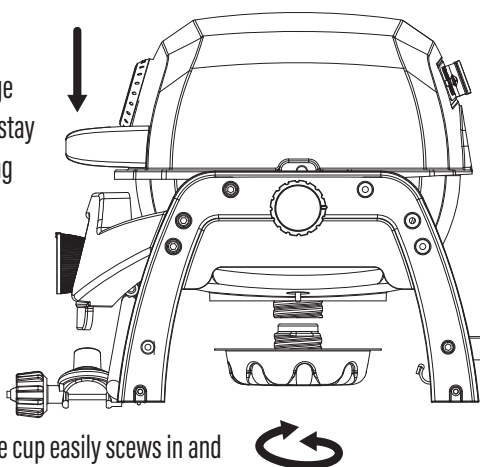
Install the grease cup by screwing it onto the mounting underneath the barbeque.

Once installed, simply turn the cup to the left (clockwise from above) to open it or remove it, and right (anticlockwise from above) to close it. See the diagrams below. Please also note the cautions and warnings.

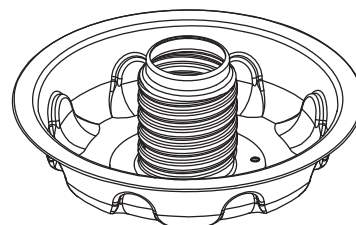
⚠ **WARNING!** The grease cup gets hot when the barbeque is operating. Wait for the barbeque to cool completely before removing and emptying the grease cup. The hood must remain closed when emptying. Use heat-resistant gloves to prevent burns. Failure to regularly empty the grease cup after cooking increases the danger of a fat fire. **Fat fires are not covered under the warranty.**

⚠ **CAUTION!** For best cooking results, the grease cup should always be OPENED 1 full turn when pre-heating and cooking. Before transporting the barbeque ensure the grease cup has been emptied and cleaned, and is closed against the bottom of the barbeque.

⚠ **WARNING!**
To avoid risk of damage or injury the hood must stay **CLOSED** while handling the grease cup.



The grease cup easily screws in and out of the bottom of the barbeque

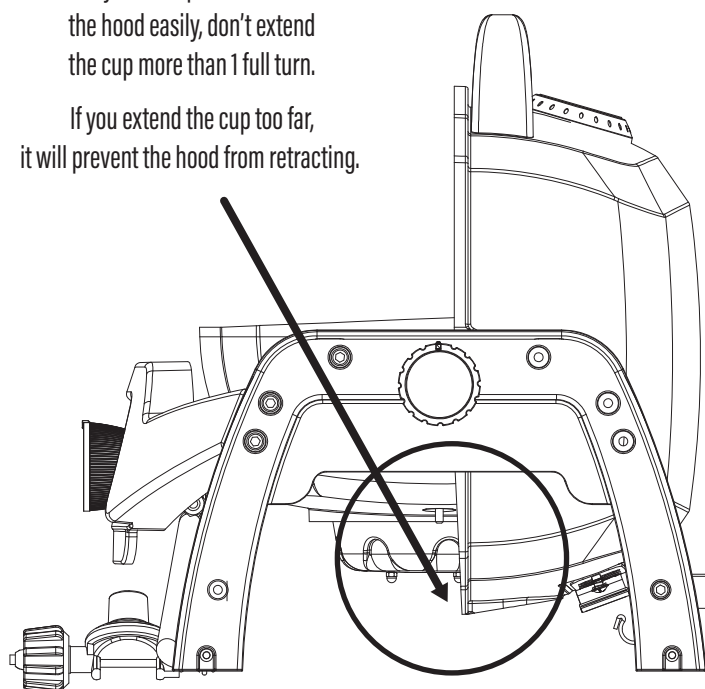
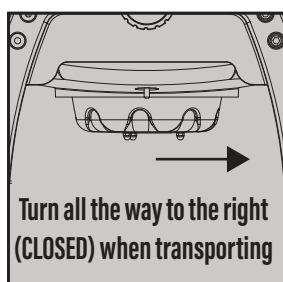
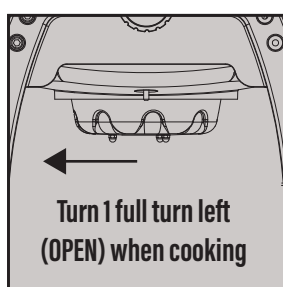


GREASE CUP

Note:

So you can open and close the hood easily, don't extend the cup more than 1 full turn.

If you extend the cup too far, it will prevent the hood from retracting.



Lighting Instructions

⚠ **CAUTION! THE HOOD MUST REMAIN IN THE WINDBREAK POSITION WHEN LIGHTING.**

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

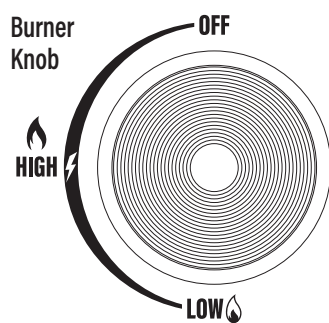
⚠ **WARNING! BEFORE LIGHTING, ENSURE THE GREASE CUP IS OPEN 1 FULL TURN (see previous page).**

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 burner. Spiders, webs, insects and debris can clog the burner/ venturi tube. 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. Ensure the grease cup is in the cooking position (open) by making sure it is turned 1 full turn (to the left) from the closed position. (The grease cup is open if there is a gap between the top of the grease cup and the bottom of the firebox.)
4. If using a portable gas cylinder, make sure the ULPG cylinder is connected correctly (see pages 11 and 12) and gas hose is not in contact with any surfaces that may become hot.
5. Turn ULPG cylinder valve to '**OPEN**'.
6. Push '**IN**' and turn control knob to '**HIGH**'. You will hear an ignition '**click**' and the burner should light. Keep holding the knob '**IN**' for another 10 seconds in the '**HIGH**' position. If it does not stay alight, repeat this step up to three times. If burner still does not light, turn control knob to '**OFF**', wait 5 minutes and repeat lighting procedure.

MANUAL LIGHTING

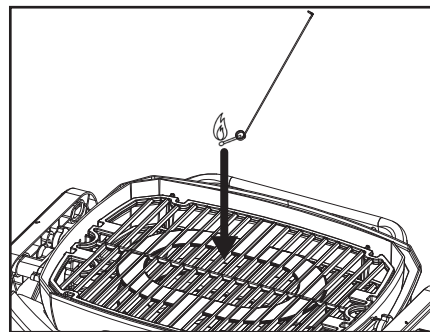
1. If igniter does not light burner, use a long lit match inserted in the ring of the match holder (attached to the back of the barbeque) to light the burner (matches are not included). Access the burner through the holes in the grill or hotplate. Use the match holder to position the lit match near the side of burner. Push the burner control knob '**IN**' and turn it to '**HIGH**' and the burner should light immediately. Keep holding the knob '**IN**' for another 10 seconds in the '**HIGH**' position.
2. If you are unable to light the barbeque, refer to the Troubleshooting Guide (page 25) or contact Customer Care (see page 29).



Manual Lighting

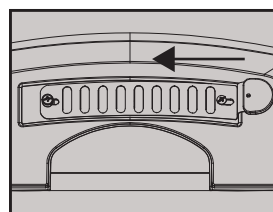
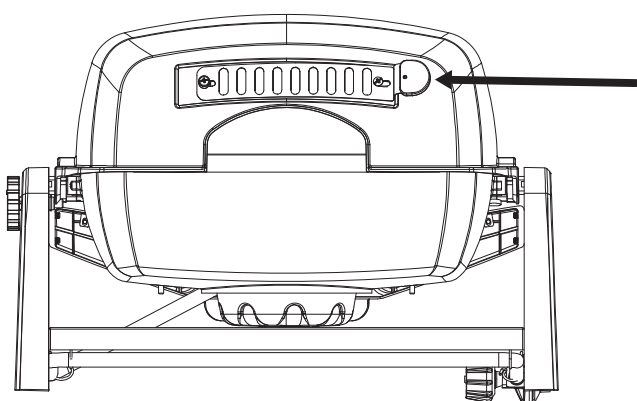
If lighting the barbeque manually, use the match holder on the back of barbeque to insert a lit match through the grill or hotplate. Push the burner control knob '**IN**' and turn it to '**HIGH**' and the burner should light immediately.

Hold the lit match next to the burner, turn the control knob to '**HIGH**' and the burner should light immediately.

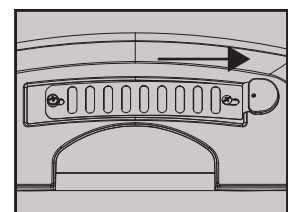


REAR HOOD VENT

When cooking dishes like roasts that take longer to cook, you generally want lower cooking temperatures. If the burner has been set to '**LOW**' for a while and the cooking temperature is still too high, open the air vent on the back of the hood to lower the cooking temperature. Open the vent and check the temperature again in 5 minutes, then re-adjust as needed.



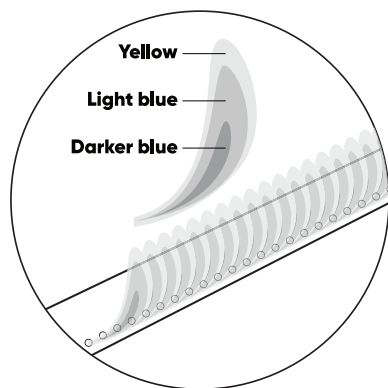
DECREASE the cooking temperature by sliding the vent to the left to open it.



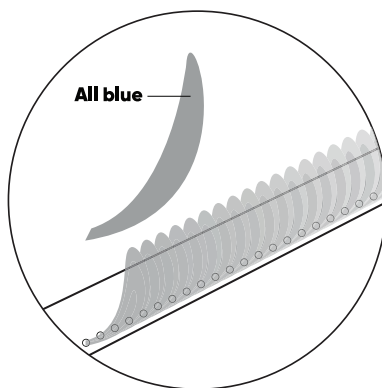
INCREASE the cooking temperature by sliding the vent to the right to close it.

⚠ **CAUTION! To avoid risk of injury use heat-resistant gloves when adjusting the rear hood vent.**

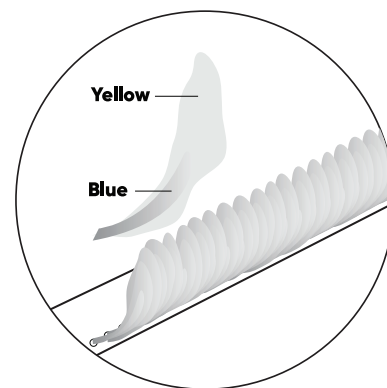
After lighting, observe the burner flame. Make sure all burner ports are lit and flame height and appearance matches the correct flame appearance below:



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

The burner can be adjusted between 'HIGH' and 'LOW' settings by turning the burner control knob between those two settings. To turn burner off, return knob to 'OFF' position.

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 THE BURNER IS TURNED TO 'HIGH', THE HOOD MUST REMAIN OPEN (except for a 10 minute maximum initial preheat time). WHEN COOKING WITH THE HOOD CLOSED DO NOT USE BURNER ON 'HIGH' FOR MORE THAN 10 MINUTES. NEVER ALLOW THE HOOD THERMOMETER READING TO EXCEED 250°C.

TURNING THE BARBEQUE OFF

When you've finished cooking, leave the burner control on 'HIGH' for a maximum of 5 minutes to burn off excess grease from the griddle. 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 control 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 control 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.

IF YOU SMELL GAS

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

1. Immediately isolate the gas supply by turning the gas off at the gas cylinder.
2. Extinguish all naked flames.
3. Open the hood.
4. Ensure that the immediate area is well ventilated to remove any excess gas.
5. Check for leaks as described on page 12 under OPERATING INSTRUCTIONS: 'PRECAUTIONARY LEAK TEST'.

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

First time use and grilling tips

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 grill and wash in warm, soapy water. Dry thoroughly, then coat the grill all over with a light coat of canola oil. Install the grill, light the barbeque and set the burner to **'HIGH'**.

With the hood open, leave the barbeque and grill to heat for a minimum of 15 minutes.

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

CONTROLLING FLARE-UPS

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

- Set the cooking grill in the upper position to minimise flare.
- Cooking very fatty foods is more likely to cause a lot of flare-ups. Trim excess fat off meat to reduce flare-ups.
- Excess flaring usually means the burner control is up too high. Turn the heat up only as much as necessary to prevent flare-ups.
- Reposition the meat away from the flare-up to reduce the problem.
- Some very fatty foods are best cooked on the optional hotplate or in a baking dish to collect the fat and shield the food from direct heat.

KEEPING YOUR FOOD MOIST

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

- Use tongs instead of a meat fork when turning meat and poultry. Forks pierce meat and cause juices to seep out.
- Juices tend to rise to the top of a piece of meat and then settle. Each time you turn the meat over, juices that haven't absorbed are lost. It's better to quickly sear the meat on each side (about half a minute) then leave the meat to cook on one side at a time, turning only once before resting 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.
- Baste food with a light marinade or oil a couple of times while cooking, but watch out for excessive flare-ups if too much oil is used.
- Using the roasting hood as outlined later in these instructions is an excellent way to lock in moisture and juices when barbequeing.

OTHER USEFUL TIPS

You don't need to be an expert to serve up a tasty, appealing meal. Try these ideas:

- Although cooking on the optional hotplate might be easier, cooking on the grill gives you a more authentic barbeque flavour.
- It's always a good idea to lightly coat or spray the grill with a light coating of canola oil before preheating and cooking.
- As an alternative to simply grilling, try marinating your meat, fish, poultry or vegetables first, or coating them in a rub. The longer you leave food to stand, the more thoroughly the marinade or rub flavour will absorb. Several pre-made marinades and rubs are available, and quick, easy recipes are easily accessible. It is best to leave food marinading in the refrigerator.
- If you use a tomato or sugar based sauce for basting, such as a barbeque sauce, apply it in the last 5-10 minutes of cooking. Using these sauces over a longer period of time will result in over-browning.
- To prevent meat from curling, slash the remaining fat at roughly 5cm intervals, taking care not to cut into the meat.
- **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.**
- Avoid burning or charring food as this has been shown to be unhealthy. Don't leave cooked food standing for too long before eating.

Cooking with the Roasting Hood

Using the roasting hood traps heat, moisture and flavour that is normally lost on an open top barbeque. The Ziegler and Brown Elite Nomad Grill is designed with plenty of power to heat up quickly and cook lots of food with the hood either open or closed.

With the hood closed and the barbeque already pre-heated, it's important to turn the burner to '**LOW**' and occasionally even to '**OFF**' as required, in order to not overheat the barbeque. Overheating can result in the barbeque getting too hot and overcooking your food.

NEVER let the hood temperature gauge exceed 250°C when cooking with the hood closed.

There are two basic ways to cook with the hood closed: **COVERED DIRECT COOKING** and **COVERED INDIRECT COOKING**.

COVERED DIRECT COOKING

When you place the food directly over the lit burner, either on the grill or the hotplate and close the hood, you are using the covered direct cooking method. This method is great for frying, searing and grilling, especially with thinner cuts and foods that require a shorter cooking time. Cooking takes less time than with the hood open, and the results are more tender and juicy.

- Preheat the barbeque with both the burner on '**HIGH**' and the hood closed until the hood thermometer reads around 200°C.
- Importantly, once the barbeque is pre-heated and the hood is closed, heat is trapped around the food, so the burner will usually only need to be on '**LOW**' and in some rare cases, even '**OFF**' for short periods.
- Heat will circulate throughout the hood, resulting in even cooking. Pay close attention to the food, and adjust the burner frequently to prevent overheating and overcooking.
- Don't be afraid to open the hood frequently to check progress. You have full control of the temperature by turning the burner higher, lower or off as required. The gas burner will respond instantly to your control.
- Most importantly, use the hood thermometer as a guide to tell you if the barbeque is getting too hot. For grilling most foods, aim to keep the thermometer below 250°C.
- Always make sure food reaches an internal temperature appropriate for the level of doneness that you desire. If you do not have one, meat thermometers are available from all Barbeques Galore stores for this purpose. These take the guesswork out of knowing when your food is cooked. Remember that the internal temperature of cooked food rises slightly once it is removed from the barbeque.

COVERED INDIRECT COOKING

Indirect cooking is when you cook in any type of roasting or foil pans, baking dishes, skillets, or on anything that shields food from the open burner flame. The burner is adjusted from '**LOW**' to '**HIGH**' and occasionally '**OFF**' for short periods to maintain a constant roasting temperature, which is typically much lower than ideal direct grilling temperature. This method is ideal for thicker cuts of meat, such as legs of lamb, pork legs, pork loins and shoulders, larger cuts of beef, and whole birds and fish. Covered indirect cooking generally takes longer and is done at a lower temperature than direct cooking.

TIP: If roasting a larger cut, set the grill plate on the lower level (see page 10). Setting the grill plate on the lower level increases the hood capacity and means there is more space between the food and the hood, allowing hot air to circulate properly and brown the food.

- Preheat the barbeque (and ideally the roasting pan or dish) with the burner on '**HIGH**' and the hood closed for 5-10 minutes, or until the hood thermometer reads 200°C.
- When this temperature is reached, transfer the food to the preheated pan or dish. Best roasting results are achieved by placing your roast on a rack in the pan. The rack elevates the food and allows heat to circulate all the way around the food so it browns all over. Position the pan centrally in the barbeque and close the hood.
- Some people prefer to continue cooking on '**HIGH**' for 15-20 minutes before lowering the temperature while others prefer to lower the temperature immediately. Follow your recipe or your best judgment for the temperature setting during this initial cooking period, then lower it according to the recipe or instructions you are following. 175°C is a typical roasting temperature.
- If you are using a rack, maintain a level of liquid (water, juice, even wine) in the drip pan to keep the roast moist and flavoured, and the roasting temperature lower. Water, wine, juices and herbs can be added to the drip pan to help flavour the roast and make a baste or gravy while the cooked food is resting. Try not to open the hood too often during cooking, but turn the pan around halfway during cooking to ensure even browning.

Cooking with the Roasting Hood (continued)

- Use the hood thermometer as a guide for controlling the temperature. After adjusting the burner higher or lower, it will take a few minutes for the cooking temperature to rise or fall. If you want to brown the roast some more or make pork crackling crispy, raise the barbeque to full power for 10 minute periods toward the end of the cook.
- For slow roasting and more tender results, cook for longer at a lower temperature such as 150°C - 160°C. A pan of water placed on the grill will help keep lower cooking temperatures more stable. Open the hood rear vent to reduce the temperature.
- Regardless of cooking time or temperature, always use a meat thermometer or probe to make sure food has reached an appropriate internal temperature to indicate it has been properly cooked before removing it from the barbeque.

REAR HOOD VENT: If you have set the burner to the lowest setting and the cooking temperature is still too high, open the vent on the back of the hood to reduce the cooking temperature. The vent can be partially or fully opened. After adjusting the vent opening, it will take a few minutes for the cooking temperature to fall. See page 14.

NOTE: Lower cooking temperatures are subject to ambient outside temperatures. When the burner is set to '**LOW**' on a hot summer day, the barbeque will run at a higher temperature than when it is set to '**LOW**' on a cold winter day. For this reason, you will need to adjust the burner setting and rear hood vent setting accordingly.

Food safety and cooking preparation

It's 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 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 by refrigeration. 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.

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 meat cooking temperatures

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 / 66°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 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

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

Thermometer Temperature: 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 if it flakes easily when 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.

Conversion from LPG to Natural Gas (NG)

⚠ IMPORTANT! CONVERSION CAN ONLY BE PERFORMED BY AN AUTHORISED PERSON. INSTALLATION CAN ONLY BE PERFORMED BY A LICENSED GAS FITTER. FOLLOW THESE CONVERSION INSTRUCTIONS.
NG INJECTOR IS FACTORY FITTED BEHIND THE REMOVABLE LP INJECTOR.

WHAT YOU NEED:

- Suitable governor, hoses and fittings (supplied separately). For bayonet connections use hose and governor.
- NATURAL GAS label (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:

1. Turn the gas supply '**OFF**' and disconnect barbeque from the gas supply.
2. Remove the grill (see pages 8 and 10). Remove burner by releasing from the pins attaching it to the firebox (see page 22).
3. Note that the valve is already fitted with 2-stage injectors (natural gas and LPG) as shown in Figure 1.
Use a socket spanner to remove the LPG injector (located on the valve tip) by turning in an anticlockwise direction as shown in Figure 2. Carefully remove the LPG injector as shown in Figure 3.

Ensure that the natural gas injector remains firmly in place.

After removing the LPG injector, re-tighten the natural gas injector (if necessary).

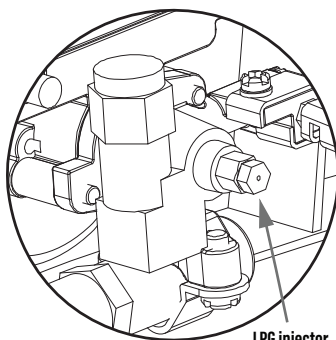


FIG. 1 - 2-STAGE GAS VALVE
(Natural Gas injector is located behind LPG injector)

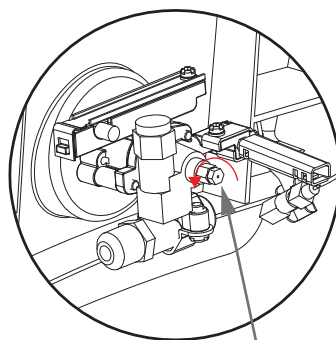


FIG. 2 - REMOVE LPG INJECTOR FROM 2-STAGE INJECTOR
(Diagram shows burner removed)

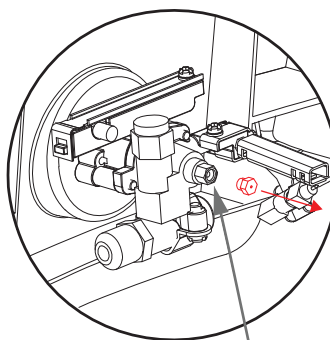


FIG. 3 - VALVE WITH LPG INJECTOR REMOVED
Ensure natural gas injector remains attached and re-tighten if necessary.

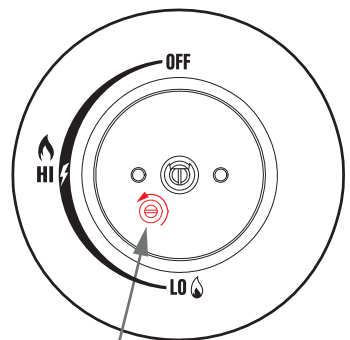


FIG. 4 - VALVE REGULATION SCREW
Remove control knob from valve stem and turn valve regulation screw fully anticlockwise until the limit/stop is reached. (diagram shows control knob removed)

4. Reinstall the burner making sure that the burner is properly engaged onto the valve:
 - a) Remove the burner control knob by pulling the knob straight out from the valve stem.
 - b) Locate the burner's valve regulation screw as shown in Figure 4. Adjust gas flow to natural gas by turning the valve regulation screw in an anticlockwise direction until the limit/stop is reached (for reference the ULPG position for this is 3.5 turns clockwise from the NG position).
 - c) Replace the burner control knob by pushing it all the way back onto the valve spindle.

Conversion from LPG to Natural Gas (NG) - continued

4. Using two spanners, remove the LPG hose and regulator assembly, and attach the NG gas connection.
Note that the manifold connections are 3/8" SAE fittings. **If your gasfitter is connecting directly to the gas supply with appropriate fittings not using a bayonet, then a NG Regulator (RCV250Q) must be fitted to the appliance.**

For bayonet connections, use separately supplied **ZGTG045NGE** NG hose which includes an NG governor.

- 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 burner 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.
- Ensure the owner / users are aware of the new gas type and how to operate the appliance.
- Check the installation meets AS/NZS 5601 and issue a compliance certificate to the owner.

CONVERSION CAN ONLY BE PERFORMED BY AN AUTHORISED PERSON.

INSTALLATION CAN ONLY BE PERFORMED BY A LICENSED GAS FITTER.

A COMPLIANCE CERTIFICATE MUST BE ISSUED AFTER INSTALLATION.

Cleaning 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.

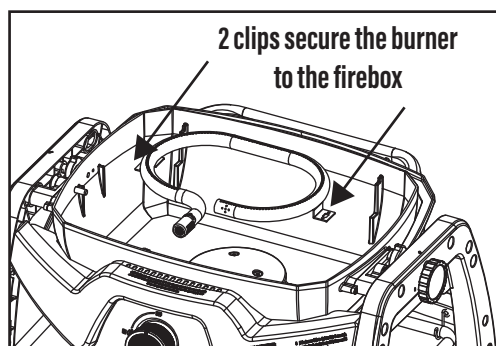
USE ONLY MILD DETERGENTS SUCH AS DISHWASHING LIQUID TO CLEAN THIS PRODUCT.

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.

Avoid handling and touching parts of the barbeque when they are hot, such as the burner.

1. When you've finished cooking, remove all excess food from the grill with a long-handled scraper or brush.
2. Turn the burner control on '**HIGH**' for a maximum of 5 minutes to burn off excess grease from the grill. The hood must remain open when the burner is turned to '**HIGH**'. When finished, turn the burner to '**OFF**' and turn the gas cylinder valve or gas supply valve to '**OFF**'. Disconnect the regulator from the gas cylinder.
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. Unscrew the grease cup to remove it (see page 13) then empty and clean it by wiping it out with paper towel. The grease cup can also be washed in warm, soapy water. Hand wash only. Replace the grease cup immediately after you have cleaned it. Keep the thread lubricated with a little vegetable oil or canola oil so it turns easily.
5. If the cast iron grill needs more thorough cleaning, use a heavy duty, non-abrasive barbeque cleaner and warm water. Follow the manufacturer's directions. The grill is dishwasher safe. Use fragrance- and phosphate-free dishwashing detergents, and rinse well.
6. If the barbeque needs cleaning inside, remove the grill and the grease cup and the burner (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 burner to clean around it. (see below)



TO REMOVE THE BURNER:

Place your fingers under one of the clips and pop it off the clip mount.

Repeat on the other side to release the second clip.

Lift the back of the burner upwards to disengage it from the valve.

Use a wire brush or such to clean burner holes. Do not immerse in water.

TO REPLACE THE BURNER:

Engage the open end of the burner onto the valve outlet, then push the sides of the burner down firmly onto the locating pins until it clicks into place on both sides.

Make sure the open end is engaged onto the valve outlet, then test by lighting the barbeque.

7. Wipe the inside and the outside of the hood, the handle, the knob, 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.
8. 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. A barbeque carry bag is also available (see page 26 for available accessories).
9. If you cannot store your barbeque under cover, then you can use a barbeque cover instead. Remove the cover regularly (every week or two) to allow the barbeque to air out. Place sponges or cloths between the cover and the hood to prevent moisture build-up. Be sure to keep the gas cylinder away from fuel sources when storing.

B. CLEANING THE NON-STICK SURFACE OF THE OPTIONAL ALUMINIUM HOTPLATE

NEVER put the aluminium half hotplate in the dishwasher.

1. Wipe the cooking surface clean with a damp paper towel.
2. For stubborn baked on grease, first soak the hotplate in warm water and dishwashing detergent.
3. Scrub gently with a non-abrasive pad or cloth.
4. Rinse thoroughly with warm, clean water and dry thoroughly.

Cleaning and Maintenance (continued)

C. 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 Barbeques Galore to ensure proper gas connection compatibility. Connect the nut of the hose to the gas inlet on the right 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 12).
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 burner 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.

D. BURNER MAINTENANCE

Occasionally the burner holes may get clogged with grease and food particles. Leaving the burner 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 burner periodically for any sort of blockage. In particular, you should ensure that the aeration vents are free of insect nests and spider webs. To clean the burner, 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 residue. Use a wire brush to unclog the holes. Then very lightly coat the burner with vegetable oil for ongoing protection.

Occasionally the burner ignition port 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.

E. CLEANING SCHEDULE (normal use)

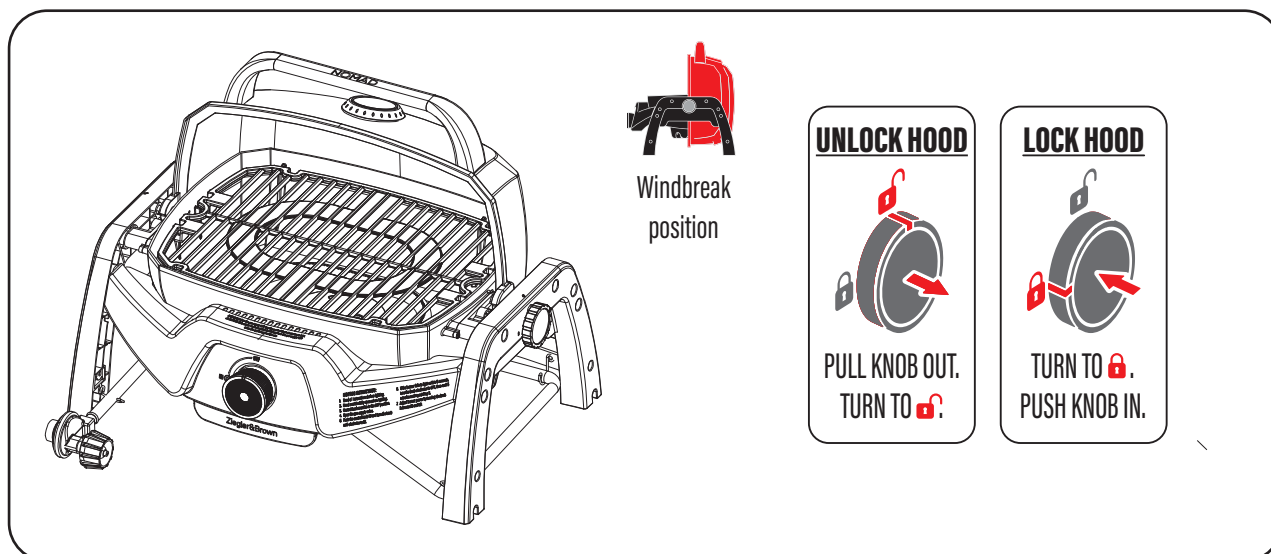
For normal use and cleaning, reference the chart below:

| Item | Cleaning Frequency | Cleaning Method (see instructions on pages 22-23) |
|--------------------------|------------------------------|---|
| Grill Plate, Hotplate | After each use | Burn-off for 5 mins on ' HIGH ', then scrape off residue. Use a non-abrasive cleaner if required. |
| Grease 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. |
| Burner | Every three months to a year | Burn-off 5 mins on ' HIGH ', cool, then remove and clean with a wire brush / cotton tips. Lightly coat with canola or vegetable oil and reinstall. |
| Hood, fascia, knob, legs | 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. |

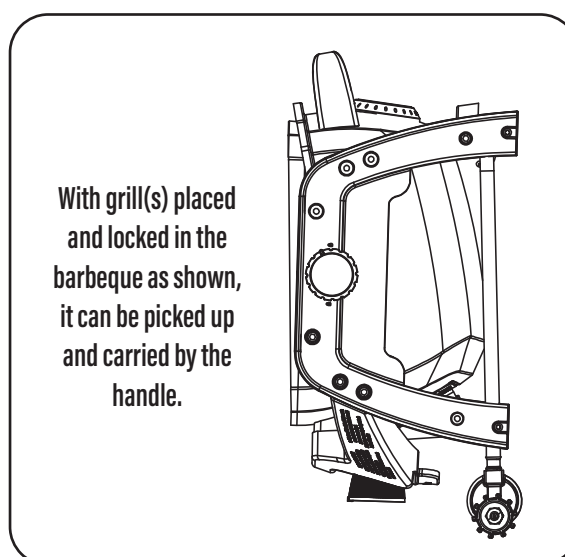
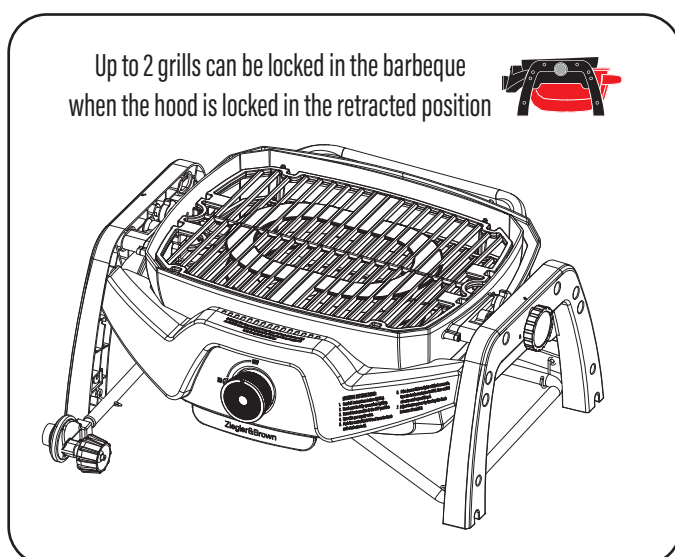
How to securely lock one or two grills inside the barbeque for transport

The locking feature allows you to carry one or two cooking elements in the barbeque and lock them securely in place so they cannot shift or fall out. This convenient feature allows you to carry the barbeque sideways by the handle while the grills are secure inside. See the steps below:

1. Before storing one or both grills in the barbeque, place the hood in the windbreak position and **LOCK** the Lock Knob (see page 8).



2. If you wish to carry two grills in the barbeque, you will need to place one grill in the **LOWER** position first (see page 10). When placing a grill plate in the lower position, flip it upside down before placing it in the barbeque.
3. If you wish to carry only one grill in the barbeque, it must be placed in the **UPPER** position (see page 10).
4. When one (or both) grills have been placed in the barbeque, turn the Lock Knob to the **UNLOCKED** position and place the hood in the retracted (fully open) position (see page 8).
5. When the hood is fully retracted under the barbeque, turn the Lock Knob to the **LOCKED** position. The barbeque can now be picked up and carried by the handle.



⚠ **IMPORTANT!** NEVER light and use the barbeque when two grills are inside the firebox.

⚠ **WARNING!** The full-size hotplate accessory cannot be used in the lower position for cooking. Ensure you read all instructions and warnings before using any accessories.

Troubleshooting Guide

| Problem | Possible Cause | Prevention/Fix |
|--|---|---|
| Burner will not light using the igniter | 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 12 |
| | Ignition electrode(s) covered with cooking residue | Clean electrode with rubbing alcohol |
| | Electrode and burners are wet | Wipe dry with cloth |
| | Electrode cracked/broken - sparks at crack | Replacement part(s) may be needed - contact Customer Care |
| | Ignition injection port blocked | Clean with a very fine wire |
| | Wire is shorting (sparking) between igniter and electrode | Replacement part(s) may be needed - contact Customer Care |
| | Malfunctioning igniter | Replacement part(s) may be needed - contact Customer Care |
| Burner will not light with a match | 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 is low or empty | Exchange, refill or replace ULPG cylinder |
| | 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 12 |
| | Coupling nut and regulator not fully connected | Turn the coupling nut about one-half to three-quarters additional turn until solid stop Tighten by hand only - do NOT use tools |
| | 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 'Cleaning and maintenance' - page 22 |
| | Spider webs or insect in venturi tube | Clean burner/venturi tube - see 'Cleaning and maintenance' - page 22 |
| | Burner ports clogged or blocked | Clean burner ports - see 'Cleaning and maintenance' - page 22 |
| Sudden drop in gas flow or reduced flame height | Out of gas | Exchange or refill ULPG cylinder |
| | Overfilling 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 overfilling prevention device: a. Turn control knob(s) to 'OFF' b. Turn ULPG cylinder valve to 'CLOSED' c. Disconnect regulator d. Turn control knobs to 'HIGH' e. Wait 1 minute f. Turn control knobs to 'OFF' g. Reconnect regulator and leak check connections, being careful to open valve very slowly only 2-3 full turns h. Light barbeque per 'Lighting Instructions' - page 14 |
| Sudden drop in gas flow or reduced flame height | Burner ports are clogged or blocked | Clean burner ports - see 'Care and maintenance' - page 23 |
| Flame is yellow or orange (can also be caused by high salt content in air) | 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' - page 22 |
| | Food residue, grease, etc. on burners | Clean burner tubes - see 'Care and maintenance' - page 22 |
| | Poor alignment of valve to burner/venturi tube | Ensure burner/venturi tube is properly engaged with valve - page 22 |
| Flame goes out | 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 |
| | Overfilling prevention device may have been activated | Refer to 'Sudden drop in gas flow or reduced flame height' - above |
| Flare-up | Grease buildup | Remove and clean barbeque parts per 'Care and maintenance' - pages 22-23 |
| | Excess fat in meat | Trim fat from meat before cooking |
| | Excessive cooking temperature | Adjust to lower cooking temperature |
| Blowback (fire) in burner tube | Burners and/or venturi tube blowback | Adjust to lower cooking temperature, or turn the barbeque off and relight |
| Barbeque Surface | 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 22-23 |

For assistance, please call customer service - Tel. 1300 139 867 (AUS) or 0800 449 422 (NZ), or email: CSR1@bbqgalore.com.au

Optional Accessories for Ziegler & Brown Grills

Whether you are using your new Elite Nomad Grill at home or planning on taking it on the road, we offer a variety of accessories to enhance its cooking capabilities, such as hotplates and pizza stones. We also offer a portable cart, protective covers and storage/carry bags. Go to www.barbequesgalore.com.au to learn more, or visit one of our Australian or New Zealand retail stores.

Elite Nomad Grill - optional accessories

Half Size Aluminium Hotplate (ZG1GHPHALFE)

Made from thick, cast aluminium, but extremely lightweight, this hotplate converts either side of the open grill to a hotplate. Use a pair to convert to a full hotplate. Great for pikelets, eggs, toasted sandwiches and more. Black non-stick finish.

Hotplate (ZG1GHPFULLE)

One piece full-size cast iron hotplate. For use when cooking on the upper level only.

Combo Cast Iron Half Grill/Half Hotplate (ZG1GHPGRFULLE)

Best of both worlds: Half open grill/Half solid hotplate. Cast in one piece with a porcelain enamel finish.

Portable Cart (ZG12FCARTE)

Lightweight and compact, this streamlined cart folds up and goes anywhere with your Zeigler & Brown barbeque fully attached. Once mounted, there's no need to ever detach it. The cart unfolds and forms a firm, counter-height surface for your barbeque. Includes a gas bottle holder and grill plate storage. Also compatible with all one and two burner Zeigler & Brown portable barbeques.

Pizza Stone (ZGPSSML)

30cm pizza stone with integral handles. Black ceramic glazed coating for easy cleaning.

Cover - small (ZG1GCVRSMML)

PVC Cover to protect your barbeque from the elements.

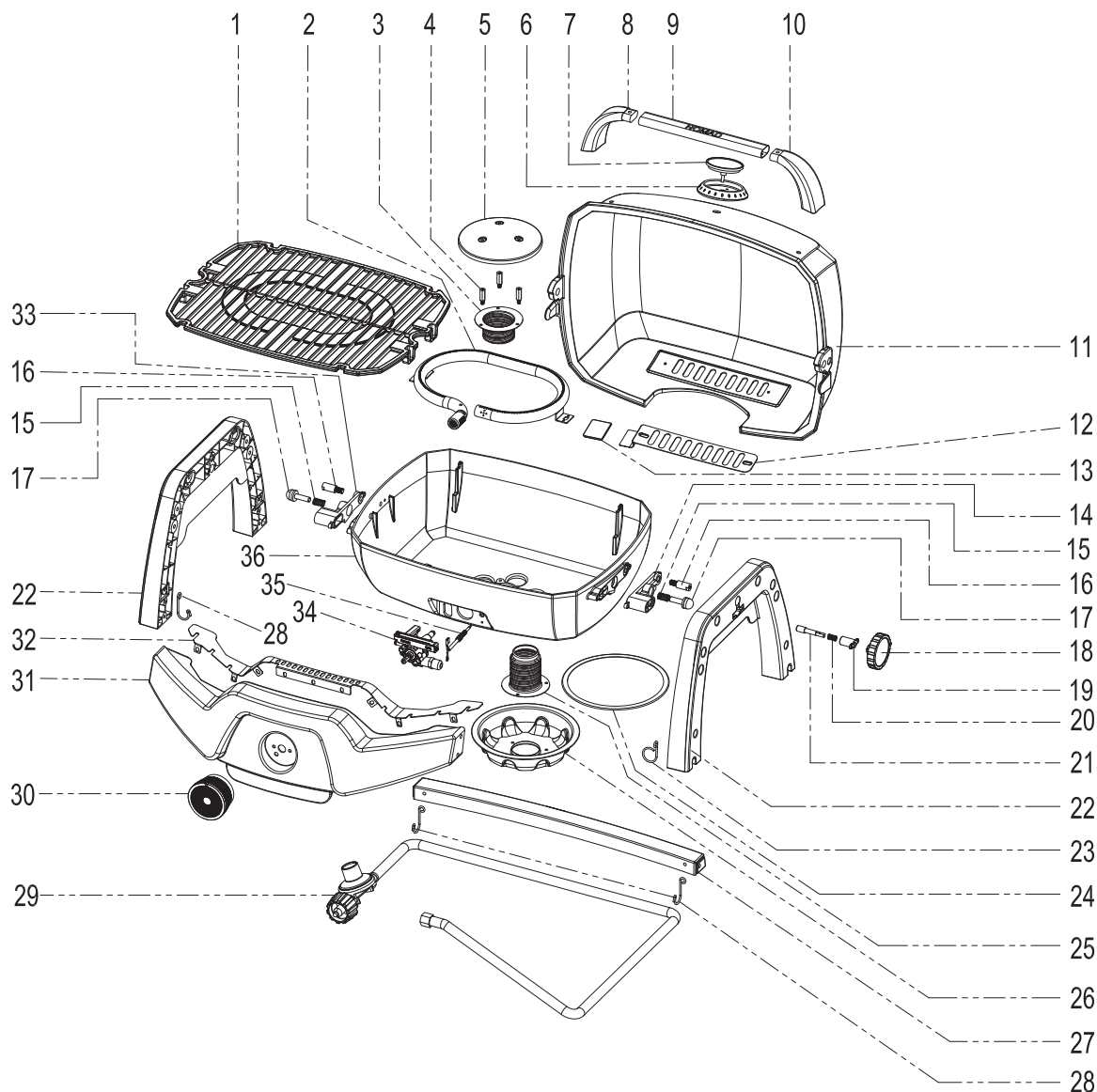
Carry Bag - (ZG1GBAG)

Carry and storage bag to protect and transport your barbeque.

SPARE PARTS - Diagrams and Part Codes

AUSTRALIA: Tel. 1300 139 867 or email: CSRI@bbqgalore.com.au

NEW ZEALAND: Tel. 0800 666 2824 or email: consumer.support@glendimplex.com.au



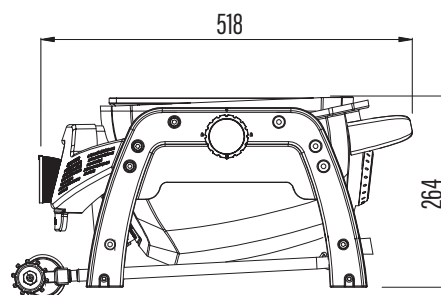
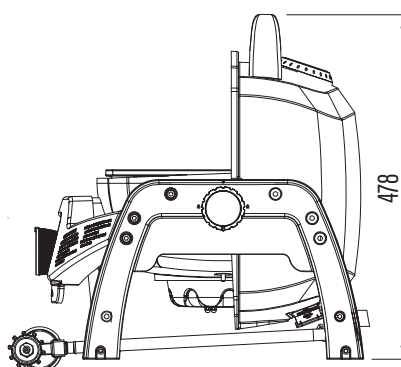
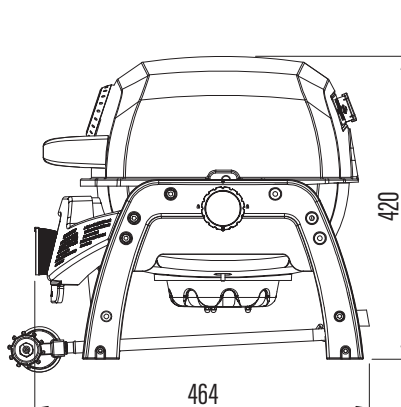
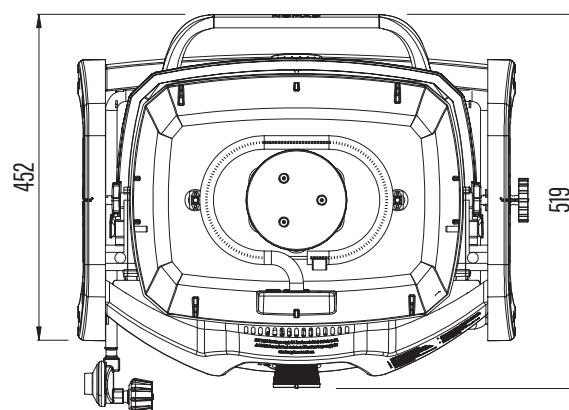
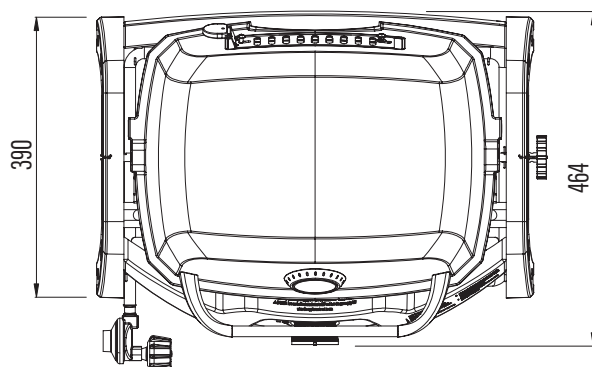
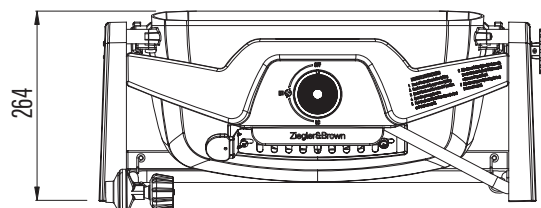
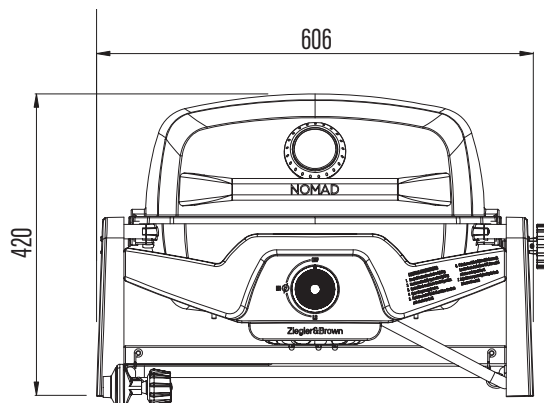
SPARE PART CODES 1 Burner Elite Nomad Grill Model No. ZG1GFFE / ZG1GRFFE

| NO. | PART NAME | GLG CODE | NO. | PART NAME | GLG CODE | NO. | PART NAME | GLG CODE |
|-----|-----------------------|------------------|-----|------------------------|--------------|-----|------------------------|---------------|
| 1 | Cooking grill | HH-1GEGRILL | 13 | Rear hood vent grip | HH-1GEHVG | 25 | Oil cup screw stem | HH-1GEOCSS |
| 2 | Burner | HH-1GEBNR | 14 | Right connector block | HH-1GERCB | 26 | Oil cup pan | HH-1GEOILCUP |
| 3 | Oil cup screw bracket | HH-1GEOCSB | 15 | Connector block spring | HH-1GEBSPR | 27 | Rear crossbar | HH-1GEXBAR |
| 4 | Oil cup screws x3 | HH-1GEOCSCRW | 16 | Hood hinge pin | HH-1GEHHINGE | 28 | Open gas hose clip | HH-1GEOGHC |
| 5 | Oil cup dome | HH-1GEOCD | 17 | Grill lock pin | HH-1GEGLP | 29 | LCC27 hose & regulator | HH-1GEHOSER |
| 6 | Thermometer bezel | HH-1GETB | 18 | Lock Knob | HH-1GEKNOB | 30 | Control knob | HH-1GECKNOB |
| 7 | Temperature gauge | HH-1GETEMP | 19 | Lock knob seat | HH-1GELKSEAT | 31 | Control Panel | HH-1GECPC |
| 8 | Left handle bracket | HH-1GELHB | 20 | Lock knob spring | HH-1GELKSPR | 32 | Vent Trim | HH-1GETVENT |
| 9 | Handle | HH-1GEHDL | 21 | Lock knob pin | HH-1GELKPIN | 33 | Left Connector Block | HH-1GELCB |
| 10 | Right handle bracket | HH-1GERHB | 22 | Leg | HH-1GELEG | 34 | Manifold Assembly | HH-1GEMAN |
| 11 | Hood - C Red / G Grey | HH-1GEHOODR/HOOD | 23 | Closed gas hose clip | HH-1GECGHC | 35 | Thermocouple | HH-1GETHERMOC |
| 12 | Rear hood vent | HH-1GEVENT | 24 | Oil cup seal | HH-1GEOCS | 36 | Firebox | HH-1GEFBOX |

PRODUCT DIMENSIONS


1 Burner Elite Nomad Grill Model No. ZG1GFFE / ZG1GRFFE

Dimensions in mm



COMPLIANCE and SPECIFICATIONS

DO NOT REMOVE



AUSTRALIA AND NEW ZEALAND
GAS SAFETY CERTIFICATION
IAPMO No GMK10087
AS/NZS 5263.1.7

| BARBEQUES GALORE PTY LTD | | RATING LABEL | Serial Number |
|--------------------------|---|--------------------|---------------|
| GLG Code | | ZG16RFFE / ZG16FFE | |
| Gas Type | - | UNIVERSAL LPG | NATURAL GAS |
| Burners | - | 1 | 1 |
| Burner Injector Size | - | 1.03mm | 1.66mm |
| Burner Gas Consumption | - | 13.25 MJ/hr | 13.25 MJ/hr |
| Burner Gas Pressure | - | 2.75 kPa | 1.00 kPa |
| Total Gas Consumption | - | 13.25 MJ/hr | 13.25 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 - 1000mm; Back of BBQ - 1000mm; Vertical above BBQ - 1000mm.
This barbeque may be connected to the consumer piping or gas supply system of a boat or caravan.

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

For customer care (Australia) call **1300 139 867** or email **CSR1@bbqgalore.com.au**

Barbeques Galore 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

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