



**RANGER**  
**4 Burner GAS Grill**  
**Operating Instruction**  
**Product Code: G4NEXRANG**  
**Model Number: 720-0925PG**  
(See also Assembly Instructions Manual)



**THIS APPLIANCE IS DESIGNED TO SUIT ONLY LCC27 SAFETY GAS CYLINDERS. FOR LPG CYLINDER USE, YOU WILL REQUIRE AN LCC27 VERSION GAS CYLINDER. CONTACT YOUR LOCAL BARBEQUES GALORE STORE FOR MORE DETAILS.**

- **This instruction manual contains important information necessary for the proper assembly and safe use of the appliance.**
- **Read and follow all warnings and instructions before assembling and using the appliance.**
- **Keep this manual for future reference.**



**Questions, problems, missing parts?** Before returning to the retailer, please call your Barbeques Galore customer care at 1 300 139 867 for after sales service and support or the store locator at 1 800 978 555 .

**FOR OUTDOOR USE ONLY. NOT FOR COMMERCIAL USE.**

Part Number: 19001153A1

Safety Instruction . . . . .	2	Care and Maintenance . . . . .	12
Gas Hook-Up . . . . .	8	Troubleshooting . . . . .	13
Installer Final Check List. . . . .	8	Ordering Parts . . . . .	14
Leak Testing . . . . .	9	Cooking Chart . . . . .	15
Operation Instructions . . . . .	9	Recipe Suggestion . . . . .	17
Lighting Instructions . . . . .	10	Limited Warranty . . . . .	19
Component Identification . . . . .	11	Exploded View . . . . .	20
Hints . . . . .	11	Parts List . . . . .	21

## IMPORTANT SAFETY INSTRUCTIONS

**WARNING:** To reduce the risk of fire, electrical shock, injury to persons, or damage when using the outdoor cooking gas appliance, follow basic precautions, including the following:

- Do not install portable or built-in outdoor cooking gas appliances in or on a recreational vehicle, portable trailer, boat or in any other moving installation.
- Always maintain minimum clearances from combustible construction, see “Location Requirements” section.
- The outdoor cooking gas appliance shall not be located under overhead unprotected combustible construction.
- This outdoor cooking gas appliance shall be used only outdoors and shall not be used in a building, garage, or any other enclosed area.
- Keep any electrical supply cord and fuel supply hose away from any heated surfaces.
- Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapours and liquids.
- Do not obstruct the flow of combustion and ventilation air.
- Inspect the gas cylinder supply hose before each use of the outdoor cooking gas appliance. If the hose shows excessive abrasion or wear, or is cut, it **MUST** be replaced before using the outdoor cooking gas appliance. Contact your dealer and use only replacement hoses specified for use with the outdoor cooking gas appliance.
- Check and clean burner/venturi tube for insects and insect nest. A clogged tube can lead to fire under the outdoor cooking gas appliance.
- Always check connections for leaks each time you connect and disconnect the LP gas cylinder supply. See “Installation Instructions” section.
- When the outdoor cooking gas appliance is not in use, the gas is best turned off at the gas cylinder.
- Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.

**WARNING:** The appliance shall not be used indoors.

- The LP gas supply cylinder to be used must be:
  - Gas bottles with a LCC27 connection are to be used with this BBQ. Bottle sizes of 4.5-9 kg are recommended for use with this BBQ. Ensure that a 100% propane (LPG) refillable gas cylinder currently certificated to Australian Standard AS2030.1:2009 is used . Do not use disposable gas cylinders.
  - The pressure regulator and hose assembly supplied with the outdoor cooking gas appliance must be used. A replacement pressure regulator and hose assembly specific to your model is available from your outdoor cooking gas appliance dealer.
  - Suitable regulators must have outlet pressure of 2.75 kPa. Please note the hose and regulator supplied with this BBQ are of an approved type and are specifically designed for use with your BBQ.
- Cylinders must be stored outdoors and out of the reach of children and must not be stored in a building, garage, or any other enclosed area.

If the following information is not followed exactly, a fire causing death or serious injury may occur.

- Do not store a spare LP gas cylinder under or near this outdoor cooking gas appliance.
- Only use authorised gas refillers / swap suppliers. The cylinder must not be overfilled.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Do not use or store flammable materials in or near this appliance .
- Do not place articles on or against this appliance.
- Do not modify this appliance.
- Do not use an adaptor at the cylinder connection.
- **DO NOT** install in, or connect to the consumer piping or gas supply system of a boat or caravan.

## SAVE THESE INSTRUCTIONS

**⚠ DANGER**

If you smell gas:

- Shut off gas to the appliance.
- Extinguish any open flame.
- If odour continues, keep away from the appliance and immediately call your gas supplier or your fire department.

**⚠ WARNING**

1. Do not store or use gasoline or other flammable liquids or vapours in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use with the appliance shall not be stored in the vicinity of this or any other appliance.

**⚠ DANGER**

1. Remove all packaging, including straps, before using the hotplate barbeque.
2. Never operate this appliance unattended.
3. Never operate this appliance within 3.05 m / 10 ft. of any structure, combustible material or other gas cylinder.
4. Never operate this appliance within 7.62 m / 25 ft. of any flammable liquid.
5. Do not fill cooking vessels used beyond the maximum fill line.
6. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 46 °C / 115 °F or less.
7. This appliance is not intended for and should never be used as a heater.
8. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.

**⚠ Failure to comply with these instructions could result in a fire or explosion that could cause serious bodily injury, death, or property damage.**

**⚠ Your barbeque will be very hot. Never lean over the cooking area while using your barbeque. Do not touch cooking surfaces, firebox or any other parts while the barbeque is in operation, or until the barbeque has cooled down after use.**

**⚠ WARNING**

Do not try lighting this appliance without reading the "LIGHTING INSTRUCTIONS" section of this manual.

CERTIFIED IN ACCORDANCE WITH AS/NZS 5263.1.7-2020 & AS/NZS 5263.0-2023 ; Australian Standard® Domestic Outdoor Gas Barbecues.  
THIS APPLIANCE IS FOR OUTDOOR USE ONLY.

**Installation Codes**

This installation must conform with all local codes and ordinances and the installation must conform with code AS 5601/AG 601.

**Correct LP Gas Cylinder Use**

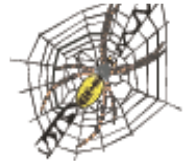
LP gas barbecue models are designed for use with a standard 9 kg LP gas cylinder with LCC27 outlet (gas cylinder not supplied).

**Never** connect your gas barbecue to an LP gas cylinder that exceeds this capacity.

**NOTE:** The normal flow of gas through the regulator and hose assembly can create a humming noise. A low volume of noise is perfectly normal and will not interfere with operation of the barbecue.

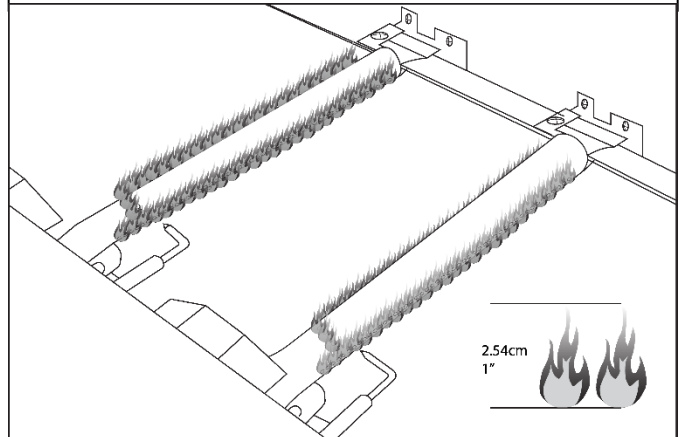
**CAUTION: Beware of Flashback**

**CAUTION:** Spiders and small insects occasionally spin webs or make nests in the burner tubes during transit and warehousing. These webs can lead to gas flow obstruction, which could result in a fire in and around burner tubes. This type of fire is known as "FLASH-BACK" and can cause serious damage to your barbecue and create an unsafe operating condition for the user.



Although an obstructed burner tube is not the only cause of "FLASH-BACK", it is the most common cause.

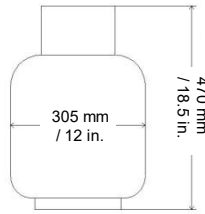
To reduce the chance of "FLASH-BACK", you must clean the burner tubes before assembling your barbecue, and at least once a month in late summer or early fall when spiders are most active. Also perform this burner tube cleaning procedure if your barbecue has not been used for an extended period of time. A clogged tube can lead to a fire beneath the barbecue.



Visually check the burner flames prior to each use. The flames should look like this picture, with flame size each at 2.54 cm / 1 inch in height. If they do not, refer to the burner maintenance part of this manual.

## LP-Gas Supply System

- If the information is not followed exactly, a fire resulting in death or serious injury could occur.
- A 9 kg gas cylinder of approximately 305 mm / 12 in diameter by 470 mm / 18.5 in high is the maximum size LP gas cylinder to use.
- Ensure that a 100% propane (LPG) refillable gas cylinder currently certified to Australian Standard AS2030.1:2009 is used. Do not use disposable gas cylinders.
- The gas cylinder supply system must be arranged for vapour withdrawal.
- The LP gas cylinder used must have a collar to protect the valve.
- Place dust cap on cylinder valve outlet whenever the cylinder is not connected. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of cap or plugs may result in leakage of propane.
- Never connect an unregulated LP gas cylinder to your gas barbeque.
- This outdoor cooking gas appliance is equipped with a high capacity hose/regulator assembly for connection to a standard 9 kg liquid propane cylinder.
- Have your LP gas cylinder filled by a reputable propane gas dealer and visually inspected and checked at each filling.
- Do not store a spare LP gas cylinder under or near this appliance.
- Never fill the cylinder beyond 80 percent capacity.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Do not use or store flammable materials in or near this appliance .
- Do not place articles on or against this appliance.
- Do not modify this appliance.
- Always keep LP gas cylinders in an upright position.
- Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.
- Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.
- When your gas barbeque is not in use the gas must be turned off at LP gas cylinder.
- Do not install in, or connect to the consumer piping or gas supply system of a boat or caravan.
- Do not use adaptor at the cylinder connection.



## Proper Placement And Clearance Of barbeque

- Never use your gas barbeque in a garage, porch, shed, breezeway or any other enclosed area. Your gas barbeque is to be used outdoors only.

- **DO NOT** install this unit into combustible enclosures. Minimum clearance from sides and back of unit to combustible construction, 92 cm / 36 in. from sides and 92 cm / 36 in. from back.
- Minimum clearance of this appliance to combustible surfaces is 150 cm at the overhead. This outdoor cooking gas appliance is not intended to be installed in or on recreational vehicles and/or boats.
- LP gas cylinders must be stored outdoors in a well-ventilated area and out of reach of children. Disconnected LP gas cylinders must not be stored in a building, garage or any other enclosed area.
- **DO NOT** obstruct the flow of ventilation air around the firebox. Only use the regulator and the hose assembly supplied with your gas barbeque. Replacement regulators and hose assemblies must be those specified in this manual.
- The regulator and hose assembly must be inspected before each use of the barbeque. If there is excessive abrasion or wear or if the hose is cut, it must be replaced prior to the barbeque being put into operation. The replacement hose assembly shall be that specified by the manufacturer.
- Only the pressure regulator and hose assembly supplied with this outdoor cooking gas appliance must be used. Never substitute other types of regulator. Contact customer service for manufacturer specified replacement parts.
- This outdoor cooking gas appliance is equipped with a pressure regulator compliant with standard AS 4621-2019.
- Do not use charcoal or briquettes of any kind in the barbeque.
- The barbeque is designed for optimum performance without the use of charcoal or briquettes. Do not place charcoal or briquettes on the flame tamer as this will block off the air for the burners. Adding charcoal or briquettes will damage ignition components and knobs, and void the warranty.
- Keep the back and sides of the trolley free and clear from debris.
- Keep any electrical supply cord, or the rotisserie motor cord away from the heated areas of the barbeque.
- Never use the barbeque in extremely windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a windbreak will be required. Always adhere to the specified clearance.
- Never use a dented or rusty propane cylinder.
- Keep any electrical supply cord and the fuel supply hose away from any heated surface.
- While lighting, keep your face and hands as far away from the barbeque as possible. Tie back long hair and loose clothing.
- Burner adjustment should only be performed after the burners have cooled.



### WARNING

Your barbeque will get very hot. Never lean over the cooking area while using your barbeque. Do not touch cooking surfaces, housing, lid or any other barbeque parts while the barbeque is in operation, or until the gas barbeque has cooled down after use.

**Failure to comply with these instructions may result in serious bodily injury.**

**WARNING**

Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use.

**WARNING**

This outdoor cooking gas appliance is not intended to be installed in or on boats, or other recreational vehicles.

**DO NOT USE ALUMINUM FOIL TO LINE THE COOKING RACKS OR FIREBOX BASE.**

This can severely upset combustion airflow or trap excessive heat in the control area.

**SAFETY PRACTICES TO AVOID PERSONAL INJURY**

When properly cared for your barbeque will provide safe, reliable service for many years. However, extreme care must be used as the barbeque produces intense heat that can increase accident potential. When using this appliance basic safety practices must be followed, including the following: Do not repair or replace any part of the barbeque unless specifically recommended in this manual. All other service should be referred to a qualified technician. This barbeque is not intended to be installed in or on recreational vehicles or boats.

Children or the infirm should not be left alone or unattended in an area where the barbeque is being used. Do not allow them to sit, stand or play in or around the barbeque at any time.

Do not store items of interest to children around or below the barbeque.

Do not permit clothing, pot holders or other flammable materials to come in contact with or too close to any barbeque, hot plate, burner, or hot surface until it has cooled. The fabric could ignite and cause personal injury.

For personal safety, wear proper apparel. Loose fitting garments or sleeves should never be worn while using this appliance. Some synthetic fabrics are highly flammable and should not be worn while cooking.

Only special types of glass, heat-proof glass ceramic, earthenware, or other glazed utensils are suitable for barbeque use. These materials may break with sudden temperature changes. Use only on low or medium heat settings in accordance with the manufacturer's guidelines.

Do not heat unopened food containers. A build-up of pressure may cause the containers to burst.

When lighting a burner, pay close attention to what you are doing. Make certain you are aware of which burner you are lighting so your body and clothing remain clear of open flames.

When using the barbeque, do not touch the cooking surfaces, flame tamer or immediate surroundings as these areas become extremely hot and could cause burns. Use only dry potholders. Moist or damp potholders on hot surfaces may cause steam burns. Do not use a towel or bulky cloth in place of potholders. Do not allow potholders to touch hot portions of the barbeque.

Grease is flammable. Let hot grease cool to room temperature before attempting to handle it. Do not allow grease deposits to collect in the grease tray at the bottom of the barbeque's firebox. Clean the grease tray after each use.

Do not use aluminum foil to line the hotplate or firebox base. This can severely upset combustion air flow or trap excessive heat in the control area.

For proper lighting and performance of the burners keep the burner ports clean. It is necessary to clean them periodically for optimum performance. The burners will only operate in one position and must be mounted correctly for safe operation.

Clean the barbeque with caution. To avoid steam burns, do not use a wet sponge or cloth to clean the barbeque while it is hot. Some cleaners produce toxic fumes or can ignite if applied to a hot surface.

Turn off barbeque controls and make certain the barbeque is cool before using any type of aerosol cleaner on or around the barbeque. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.

Do not operate the barbeque under unprotected combustible constructions. Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeways or other such enclosed areas.

Keep the area surrounding the barbeque free from combustible materials including, fluids, trash, and vapours such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion and ventilation air.

**NEVER CONNECT AN UNREGULATED GAS SUPPLY LINE TO THE APPLIANCE. USE THE REGULATOR/HOSE ASSEMBLY SUPPLIED.**

This is a liquid propane configured barbeque. Do not attempt to use a natural gas supply with this barbeque. Gas consumption (per hour) of this gas barbeque:

Main burner	4 x 11.5 MJ/h (each)
Total	46.0 MJ/h

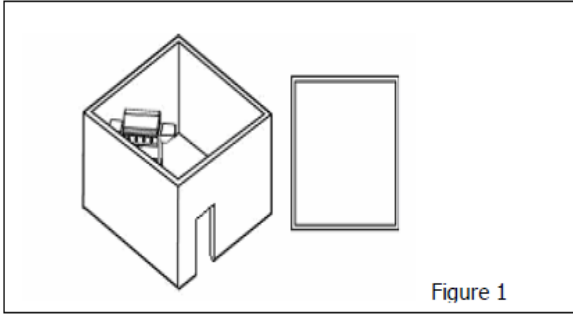
Main Burner Orifice Size: Ø 0.94 mm

**Diagrammatical Representation Of “Outdoor Areas”**

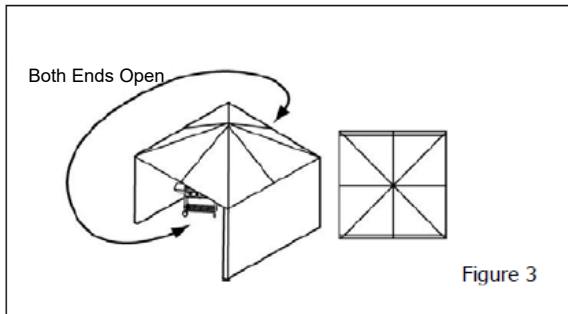
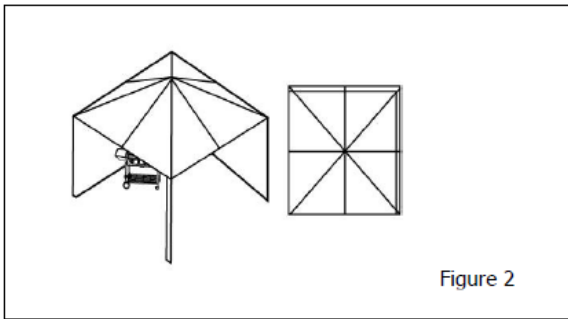
This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

Any enclosure in which the appliance is used shall comply with one of the following:

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

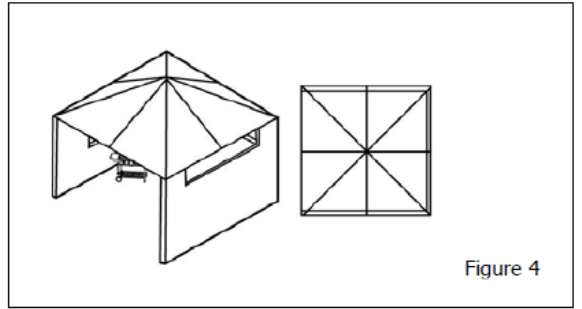


Within a partial enclosure that includes an overhead cover and no more than two walls. These walls may be parallel or at right angles to each other. (Figures 2 & 3)

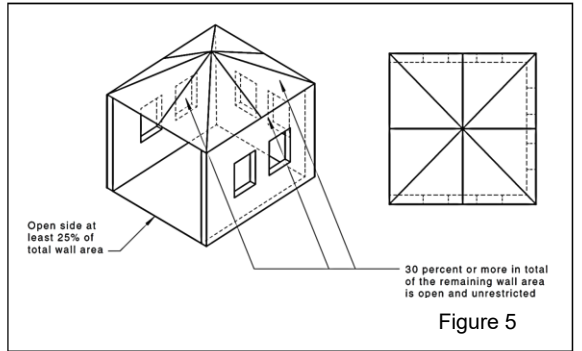


Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply-

- a) at least 25% of the total wall area is completely open (Figure 4); and



- b) at least 30% of the remaining wall area is open and unrestricted (Figure 5)



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.

## L.P. CYLINDER REQUIREMENT

Gas cylinders with a LCC27 connection are to be used with this BBQ. Bottle sizes of 4.5 - 9 kg are recommended for use with this BBQ. Suitable regulators must have an outlet pressure of 2.75 kPa. You must have the proper regulator and bottle in order for the BBQ to operate safely and efficiently. Ensure that a 100% propane (LPG) refillable gas cylinder currently certified to Australian Standard AS2030.1:2009 is used. Do not use disposable gas cylinders. PLEASE NOTE THE HOSE AND REGULATOR SUPPLIED WITH THIS BBQ ARE OF AN APPROVED TYPE AND ARE SPECIFICALLY DESIGNED FOR USE WITH YOUR BBQ.

Observe all governing codes and ordinances.

## L.P. GAS HOOK-UP

Ensure that the regulator hose does not come into contact with the firebox.

## CONNECTION

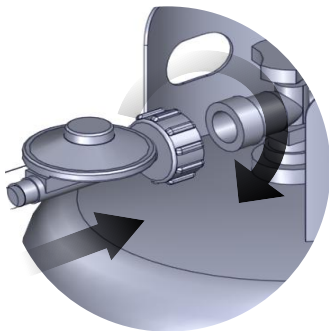
This barbeque is equipped for use with a 9 kg LP gas cylinder (gas cylinder not supplied). A gas pressure regulator/hose assembly is supplied and factory fitted to the barbeque.

Check the cylinder you use is compatible with the barbeque's retention means and uses LCC27 connections.

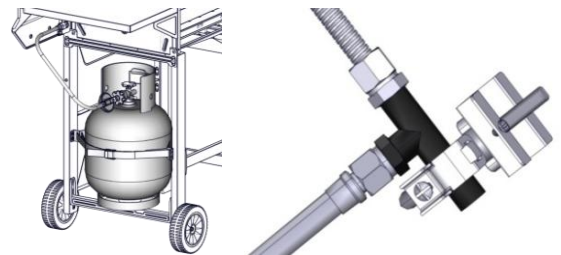
It is also design-certified by AGA International for local LP gas supply.

To connect the L.P. gas supply cylinder, please follow the steps below:

1. Make sure cylinder valve is in its fully OFF position (turn valve clockwise to stop).
2. Check that the 9 kg LP gas cylinder valve has the proper LCC27 male thread.



3. Make sure all burner valves are in their OFF position.
4. Inspect valve connections, burner ports, and regulator assembly. Look for any damage or debris. Remove any debris. Inspect hose for damage. Never attempt to use damaged or obstructed equipment. See your local L.P. gas dealer for repair.
5. When connecting regulator assembly to the cylinder valve, hand tighten the fitting clockwise to a complete stop. Do not use a spanner to tighten. Use of a spanner may damage the thread and result in a hazardous condition.
6. Open the cylinder valve fully (counterclockwise). Apply a soap solution with a clean brush to all gas connections. See below diagram. If growing bubbles appear in the solution the connections are not properly sealed. Check each fitting and tighten or repair as necessary.
7. If you have a gas connection leak you cannot resolve, turn gas OFF at the gas cylinder, disconnect the hose and regulator from your barbeque and contact your Barbeques Galore customer service department at 1300 139 867 for after sales service and support.
8. Also apply soapy solution to the gas cylinder seams. If growing bubbles appear, shut gas cylinder OFF and do not use or move it! Contact an LP gas supplier or your fire department for assistance.



To disconnect L.P. gas cylinder:

1. Turn the burner valves off.
2. Turn the gas cylinder valve OFF fully (turn clockwise to stop).
3. Detach the regulator assembly from the gas cylinder valve by turning the fitting anticlockwise.

## Installer Final Check List

- ✓ Minimum clearance from sides and back of unit to combustible construction, 92 cm / 36 in. from sides and 92 cm / 36 in. from back
- ✓ All internal packaging removed.
- ✓ Knobs turn freely.
- ✓ Burners are tight and sitting properly on orifices.
- ✓ Pressure regulator connected and set. Gas connected to barbeque using hose & regulator assembly provided.
- ✓ Unit tested and free of leaks.
- ✓ User informed of gas supply shut off valve location

**USER, PLEASE RETAIN THIS MANUAL FOR FUTURE REFERENCE.**

### PROPANE CYLINDER CAUTIONS

- a) Do Not store a spare LP-gas cylinder under or near this appliance.
- b) NEVER fill the cylinder beyond 80 percent capacity.
- c) If the information in above is not followed exactly, a fire or explosion causing death or serious injury may occur.

## GENERAL

Although all gas connections on the barbeque are leak tested at the factory prior to shipment, a complete gas leak test check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly being applied to the unit. Periodically check the whole system for leaks following the procedures listed below. If the smell of gas is detected at anytime, you should immediately shut down gas supply at the cylinder supply valve, then check the entire system for leaks.

## BEFORE TESTING

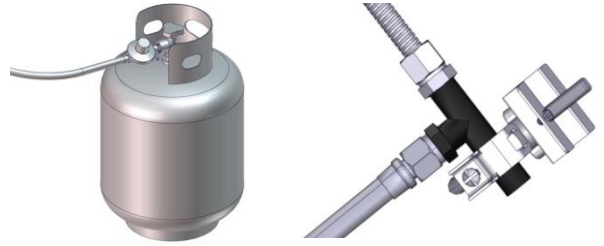
Make sure that all packing material is removed from the barbeque including tie-down straps and protective coatings.

## DO NOT SMOKE WHILE LEAK TESTING. NEVER PERFORM LEAK TEST WITH AN OPEN FLAME.

Make a soap solution of one part liquid detergent and one part water. You will need a spray bottle, brush, or rag to apply the solution to the fittings. For the initial leak test, make sure the L.P. cylinder is full (to 80% capacity).

## TO TEST

1. Make sure the control valves are in the OFF position and turn on the gas supply.
2. Check all connections from the L.P. gas regulator and supply valve up to and including the connection to the manifold pipe assembly (the pipe that goes to the burners). Soap bubbles will appear where a leak is present.
3. If a leak is present, immediately turn off the gas supply and tighten the leaky fittings.
4. Turn the gas back on and recheck.
5. Should the gas continue to leak from any of the fittings, turn off the gas supply and contact your nearest Barbeques Galore store on 1 300 139 867 or 1 800 978 555 for after sales service and support.



Only those parts recommended by the manufacturer should be used on the barbeque.

Substitution will void the warranty. Do not use the barbeque until all connections have been checked and do not leak.

## GAS FLOW CHECK

Each burner is tested and adjusted at the factory prior to shipment; however, variations in the local gas supply may make it necessary to adjust the burners. The flames of the burners should be visually checked.

Flames should be blue and stable with no yellow tips, excessive noise or lifting. If any of these conditions exist, check to see if the air shutter or burner ports are blocked by dirt, debris, spider webs, etc. If you have any questions regarding flame stability, please contact your local Barbeques Galore store on 1 300 139 867 or 1 800 978 555 for after sales service and support.

**ALWAYS CHECK FOR LEAKS AFTER EVERY L.P. GAS CYLINDER CHANGE**

**Check all gas supply fittings for leaks before each use. It is handy to keep a spray bottle of soapy water near the shut-off valve of the gas supply line. Spray all the fittings. Bubbles indicate leaks.**

## Operating Instructions

## GENERAL USE OF THE BARBEQUE

Each main burner is rated at 11.5 MJ/h. The main burners encompass the entire cooking area and are side ported to minimize blockage from falling grease and debris. The knobs are located on the lower center portion of the control panel. Each knob is labeled on the control panel.

This grill is designed to grill efficiently without the use of lava rocks or briquettes of any kind. Heat is radiated by the stainless steel flame tamers positioned above each burner.

### WARNING

**Ensure the hood is open when the barbeque is on HIGH heat setting.**

**DO NOT LEAVE THE BARBEQUE UNATTENDED WHILE COOKING.**

## USING THE BARBEQUE

Cooking requires high heat for proper browning. Some foods are cooked at the high heat setting for the entire cooking time. However, when cooking many types of meat or poultry, it may be necessary to turn the heat to the lower setting after the initial browning. This allows the food to cook through without burning the outside. Foods cooked for a long time or foods basted with a sugary marinade may need the lower heat setting near the end of the cooking time.

NOTE: The hot barbeque sears the food, sealing in the juices. The more thoroughly the barbeque is preheated, the faster the meat browns and the darker the barbeque marks.

## **⚠ WARNING: IMPORTANT!**

### **BEFORE LIGHTING**

Inspect the gas supply hose prior to turning the gas "ON". If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use. Do not use the barbeque if the odour of gas is present. Only the pressure regulator and hose assembly supplied with the unit should be used.

Never substitute regulators and hose assembly for those supplied with the barbeque. If a replacement is necessary, contact the manufacturer for proper replacement. The replacement must be that specified in the manual.

Remove all packaging material and transit protection prior to first use.

## **⚠ WARNING**

**Always keep your face and body as far away from the burner as possible when lighting.**

### **TO LIGHT A BURNER**

Make sure all knobs are off then turn on the gas supply from the LP (Liquid Propane) gas cylinder. Always keep your face and body as far from the barbeque as possible when lighting.

#### **LIGHTING INSTRUCTIONS:**

1. Open the hood before lighting.
2. Check control knobs are all off and then turn on the gas supply.
3. Push and turn the knob slowly to "⚡", at the same time, press and hold electronic ignition button to light the burner. Once the burner is lit, release the electronic ignition button and knob.
4. If burner does not ignite, turn the knob to **O**, wait 5 minutes for any excess gas to dissipate and then repeat step 3.

**Keep a spray bottle of soapy water near the gas supply valve and check the connections before each use.**

**Do not attempt to light the barbeque if odour of gas is present. Contact your Barbeques Galore nearest store on 1 300 139 867 or 1 800 978 555 for after sales service and support.**

**Each burner is adjusted prior to shipment; however, variations in the local gas supply may make minor adjustments necessary.**

## **CAUTIONS**

**Place dust cap on cylinder valve outlet when the cylinder is not in use. Only install the type of dust cap on the cylinder valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of propane.**

**The gas must be turned off at the supply cylinder when the unit is not in use.**

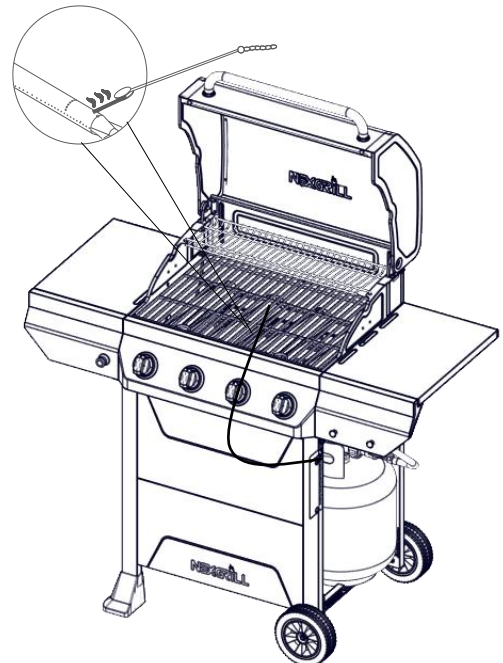
**If the appliance is stored indoors the cylinder must be disconnected and removed from the appliance. Cylinders must be stored outdoors in a well-ventilated area out of the reach of children.**

### **Match Light**

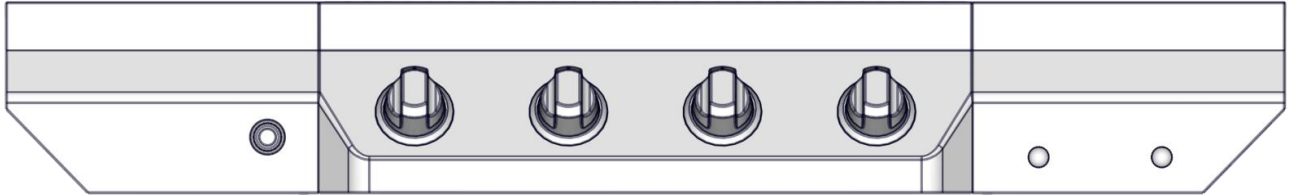
1. If the burner will not light after several attempts then the burner can be match lit. Before using the match, turn the knobs clockwise to OFF and allow 5 minutes for any accumulated gas to dissipate.
2. Clip a match on one end of the lighting rod.
3. Light match.
4. Hold the lighting rod and insert the lighted match beside the burner ports.
5. Push and turn the designated control knob anticlockwise to **⚡**.
6. Burner should ignite immediately.

**NOTE:** Once lit, burners can be adjusted between HIGH and LOW settings.

#### **Main burner**

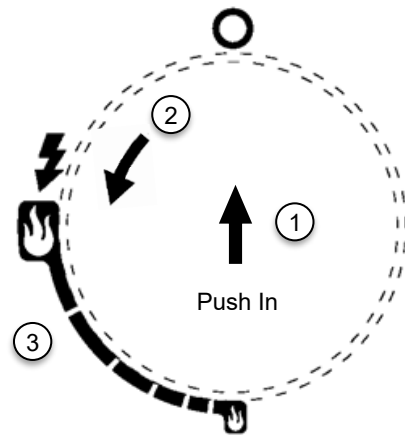


**Note: Remove all packaging, including straps, before using the barbeque.**



Main Burners

1. Push
2. Turn knob to ⚡
3. Adjust flame



Control Knob, Label

## Hints

The doneness of meat, whether rare, medium, or well done, is affected to a large degree by the thickness of the cut. Expert chefs say it is impossible to have a rare doneness with a thin cut of meat.

The cooking time is affected by the kind of meat, the size and shape of the cut, the temperature of the meat when cooking begins, and the degree of doneness desired.

When defrosting meats, it is recommended that it be done overnight in the refrigerator as opposed to a microwave. This in general yields a juicier cut of meat.

Use a spatula instead of tongs or a fork to turn the meat, as a spatula will not puncture the meat and let the juices run out.

To get the juiciest meats, add seasoning or salt after the cooking is finished on each side and turn the meat only once (juices are lost when the meat is turned several times). Turn the meat just after the juices begin to bubble to the surface.

Trim any excess fat from the meat before cooking. To prevent steaks or chops from curling during cooking, slit the fat around the edges at 51mm / 2-in. intervals.

**DO NOT LEAVE THE BARBEQUE UNATTENDED WHILE COOKING.**

## STAINLESS STEEL

Stainless steel is very durable if regularly cleaned and washed with fresh water. There are many different stainless steel cleaners available. Always use the mildest cleaning procedure first, scrubbing in the direction of the grain. Do not use steel wool as it will scratch the surface. To touch up noticeable scratches in the stainless steel, sand very lightly with dry 100 grit emery paper in the direction of the grain. Specks of grease can gather on the surfaces of the stainless steel and bake on to the surface and give the appearance of rust. For removal use a mild abrasive pad in conjunction with a stainless steel cleaner.

## COOKING GRILLS

The easiest way to clean the barbeque is immediately after cooking is completed and after turning off the flame. Wear a barbeque mitt to protect your hand from the heat and steam. Dip a brass bristle barbeque brush in water and scrub the hot grill. Dip the brush frequently in the bowl of water. Steam, created as water contacts the hot grill, assists the cleaning process by softening any food particles. If the barbeque is allowed to cool before cleaning, cleaning will be more difficult. **ENSURE THAT THE GAS SUPPLY AND THE KNOBS ARE IN THE "O" (OFF) POSITION. MAKE SURE THE BURNER IS COOL BEFORE REMOVAL.**

## BURNERS

Extreme care should be taken when moving a burner as it must be correctly centered on the orifice before any attempt is made to relight the barbeque. Frequency of cleaning will depend on how often you use the barbeque.

## MAIN BURNER CLEANING

Ensure the gas supply is off and the knobs are in the "O" position. Make sure the barbeque is cool. Clean the exterior of the burner with a wire brush. Clear stubborn scale with a metal scraper. Clear any clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port. Please note if insects or other obstructions are blocking the flow of gas through the burner, and if so you will need to contact your Barbeques Galore local store on 1 300 139 867 or 1 800 978 555 for after sales service and support.

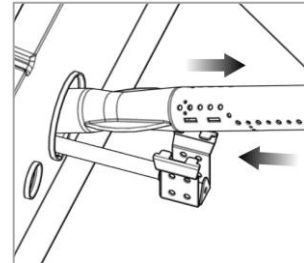
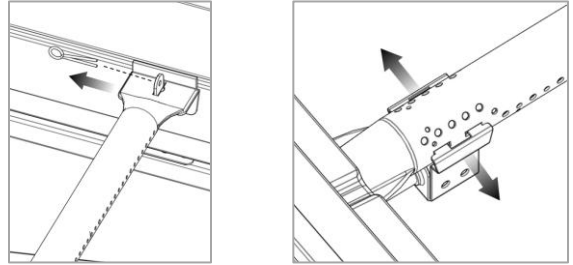
## GREASE TRAY CLEANING

The grease tray should be emptied and wiped down periodically and washed with a mild detergent and warm water solution. A small amount of sand may be placed in bottom of grease tray to absorb the grease. Check the grease tray frequently, do not allow excess grease to accumulate and overflow out of the grease tray.

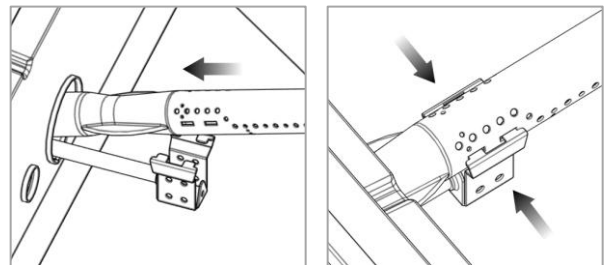
**Warning: If you wish to replace main burner, we strongly recommend that you hire a professionally trained technician to replace it. Please understand that we will not be responsible for any liability, personal injury, or property damage resulting from an improperly assembled burner.**

## HOW TO REPLACE MAIN BURNER

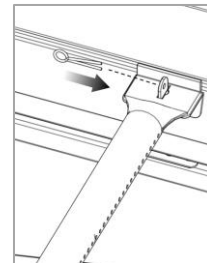
**Step 1.** Remove the main burner "R" pin on the back wall of fire box by using needle nose pliers. Use a flathead screwdriver to remove burner pin cover, then remove the burner on the front wall of fire box, as shown below.



**Step 2.** Insert the burner onto the orifice and secure the burner pin cover on the burner, as shown below, make sure burner hole aim at orifice.



**Step 3.** Secure the main burner on the back wall of fire box with "R" Pin.



## CAUTION

1. Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapours and liquids.
2. Do not obstruct the flow of combustible and ventilation air.
3. Keep the ventilation openings of the cylinder enclosure free and clear from debris.

PROBLEM	SOLUTION
When attempting to light my barbeque, it will not light immediately.	<p>Make sure you have a spark while you are trying to light the burner (if no spark).            Check if the battery is installed properly.            Ensure that the wire is connected to the electrode assembly.            Clean wire (s) and / or electrode with rubbing alcohol and a clean swab. Wipe with a clean cloth.            Check to see if the other burners operate. If so. Check the gas orifice on the malfunctioning burner for an obstruction.</p>
Regulator makes noise.	<p>Vent hose on the regulator may be plugged or regulator may be faulty. Ensure the vent hole on the regulator is not obstructed. Clear the hole, close the gas control valves. Wait ten minutes and re-start.            Check your flames for proper performance. If the flames are not correct, replace regulator.</p>
Full size cover does not fit the barbeque.	<p>Cover may be incorrect for your barbeque. It may be a tight fit.            Ensure the cover is the correct length for your barbeque.            Measure it left to right. Compare to the barbeque's measurement.            Compare the location and size of the hood portion of the cover to your barbeque.            Spread the cover and allow it to relax, preferably in warm sunlight or in a warm room.            For barbeque with a side shelf bunch the cover like a sock, put on left to right.</p>
Barbeque only heats to 93-149°C / 200-300°F.	<p>Check to see if the fuel hose is bent or kinked.            Make sure the barbeque area is clear of dust.            Make sure the burner and orifices are clean.            Check for spiders and insects.            The regulator has a safety device that restricts the flow of gas in the event of a leak. This safety device can be triggered without a gas leak. To reset the safety device, turn off all burners and close the LP cylinder valve. Disconnect the regulator from the LP cylinder and wait one minute. Reconnect the regulator to the LP cylinder and slowly open the LP cylinder valve until the valve is fully open. Light all burners and observe the temperature.</p>
Barbeque takes a long time to preheat.	<p>Normal preheat 260-316°C / 500-600°F, takes about 10-15 min. Cold weather and wind may effect your preheat time.            If you are using volcanic rock or briquettes they can increase the preheat time and maximum temperature.</p>
Burner flames are not light blue.	<p>Too much or not enough air for the flame.            Elevation is the principal cause, however cold weather can affect the mixture.            Burner adjustment may be required.            Barbeque is in a windy location. Change position to avoid wind.</p>

## SPIDER AND INSECT WARNING

Checking and cleaning burner/ venturi tubes for insects and insect nests. A clogged tube can lead to a fire beneath the barbeque.

Although an obstructed burner tube is not the only cause of "FLASH-BACK", it is the most common cause.

To reduce the chance of "FLASH-BACK", you must clean the burner tubes before assembling your barbeque, and at least once a month in late summer or early fall when spiders are most active. Also perform this burner tube cleaning procedure if your barbeque has not been used for an extended period of time.

## WHEN TO LOOK FOR SPIDERS

You should inspect the burners at least once a year or immediately after any of the following conditions occur:

1. The smell of gas in conjunction with the burner flames appearing yellow.
2. The barbeque does not reach temperature.
3. The barbeque heats unevenly.
4. The burners make popping noises.

## BEFORE CALLING FOR SERVICE

If the barbeque does not function properly, use the following check list before contacting your dealer for service. You may save the cost of a service call.

**PREHEATING:** The hood should be in a closed position during the preheat time period. It is necessary to preheat the barbeque before cooking certain foods, depending on the type of food and the cooking temperature. Food that requires a high cooking temperature needs a pre-heat period of five minutes; food that requires a lower cooking temperature needs only a period of two to three minutes.

## COOKING TEMPERATURES

High setting-Use this setting for fast warm-up, for searing steaks and chops, and grilling.

Low setting-Use this setting for all roasting, baking, and when cooking very lean cuts such as fish.

These temperatures vary with the outside temperature and the amount of wind.

Cooking with in-direct Heat: You can cook poultry and large cuts of meat slowly to perfection on one side of the barbeque by indirect heat from the burner on the other side. Heat from the lit burner circulates gently throughout the barbeque, cooking the meat or poultry without any direct flame touching it. This method greatly reduces flare-ups when cooking extra fatty cuts, because there is no direct flame to light the fats and juices that drip down during cooking.

**CAUTION:** If burners go out during operation, close gas supply at source, and turn all gas valves off. Open the hood and wait five minutes before attempting to relight (this allows accumulated gas fumes to clear).

**CAUTION:** Should a grease fire occur, close gas supply at source, turn off all burners and leave the hood closed until fire is out.

**CAUTION:** DO NOT attempt to disconnect any gas fittings while your barbeque is in operation. As with all appliances, proper care and maintenance will keep them in top operating condition and prolong their life. Your gas barbeque is no exception.

# Ordering Parts

## HOW TO ORDER REPLACEMENT PARTS

To make sure you obtain the correct replacement part (s) for your gas barbeque, please refer to the parts list on page 21. The following information is required to assure getting the correct part. Please note the shipping cost for the delivery of any replacement parts will be on yourself.

- Gas barbeque model number (see data sticker on barbeque).
- Part number of replacement part needed.
- Description of replacement part needed.
- Quantity of parts needed.

To obtain replacement parts, contact your Barbeques Galore local store on 1 300 139 867 or 1 800 978 555 for after sales service and support.

## IMPORTANT

Use only factory authorised parts. The use of any part that is not factory authorised can be dangerous. This will also void your warranty.

Keep the assembly and operating instruction manuals for convenient referral, and for replacement parts ordering.

# Cooking Chart

FOOD	WEIGHT OR THICKNESS	HEAT SETTING	APPROXIMATE TIME	SPECIAL INSTRUCTIONS AND TIPS
Vegetables				Slice. Dot with butter or margarine. Wrap in heavy -duty foil. Grill, turning occasionally.
Fresh Beets Carrots Turnips		Medium	12 to 20 minutes	Grill, turning once. Brush occasionally with melted butter or margarine.
Onion	1.3mm / 1/2 in. slices	Medium	8 to 20 minutes	Season with Italian dressing, butter, or margarine.
Potatoes Sweet White	Whole 170 to 226g / 6 to 8 oz	Medium High	40 to 60 minutes 45 to 60 minutes	Wrap individually in heavy - duty foil. Grill, rotating occasionally.
Frozen Asparagus Peas Green beans Sprouts		Medium	15 to 30 minutes	Dot with butter or margarine. Wrap in heavy -duty foil. Grill, turning occasionally.
French fries		Medium	15 to 30 minutes	Place in aluminum foil pan. Grill, stirring occasionally
Meats Beef Hamburgers	1-2 cm / 1/2 - 3/4 in.	Medium	10 to 18 minutes	Grill, turning once when juices rise to the surfaces. Do not leave hamburgers unattended since a flare-up could occur quickly. Cook to internal temperature of 160 degrees
Tenderloin		High	8 to 15 minutes	
Rare	2.5 cm / 1 in.	High	8 to 14 minutes	Trim edges. Grill, turning once
Medium	1.3 cm / 1/2 in. 2.5 cm / 1 in. 2.5 - 3.8 cm / 1-1/2 in.	High Medium to High	11 to 18 minutes 12 to 22 minutes 16 to 27 minutes	
Well - done	2.5 cm / 1 in. 2.5 - 3.8 cm / 1-1/2 in.	Medium Medium	18 to 30 minutes 16 to 35 minutes	
Lamb Chop & Steaks Rare	2.5 cm / 1 in. 2.5 - 3.8 cm / 1-1/2 in.	Medium to High	10 to 15 minutes 14 to 18 minutes	
Medium	2.5 cm / 1 in. 2.5 - 3.8 cm / 1-1/2 in.	Medium to High	13 to 20 minutes 18 to 25 minutes	Trim edges. Grill, turning once.
Pork Chops	2.5 cm / 1 in.	Medium	20 to 30 minutes	Trim edges. Grill, turning once. Cook to desired doneness.
Well -done	2.5 - 3.8 cm / 1-1/2 in.	Medium	30 to 40 minutes	

FOOD	WEIGHT OR THICKNESS	HEAT SETTING	APPROXIMATE TIME	SPECIAL INSTRUCTIONS AND TIPS
Ribs		Medium	30 to 40 minutes	Grill, turning occasionally. During last few minutes brush with barbecue sauce. Turn several times.
Ham steaks (precooked)	2.5 cm / 1 in. slices	High	4 to 8 minutes	Trim edges. Grill, turning once.
Hot dogs		Low	5 to 10 minutes	Slit skin. Grill, turning once.
Poultry	900 to 1400 g / 2 to 3 lb	Low or Medium	Up to 1 hour	Place skin side up. Grill, turning and brushing frequently with melted butter, margarine, oil or marinade.
Breasts well –done		Medium	30 to 45 minutes	Marinate as desired.
Fish and Seafood Halibut Salmon Swordfish	2 to 2.5 cm / 3/4 to 1 in.	Medium to High	8 to 15 minutes	Grill, turning once. Brush with melted butter, margarine or oil to keep moist.
Whole Catfish Rainbow trout	113 to 226 g / 4 to 8 oz	Medium to High	12 to 20 minutes	Grill, turning once. Brush with melted butter, margarine or oil. Brush with melted butter and lemon juice.

## BBQ SALMON

2 large salmon steaks  
2 tbs. Oil  
Salt & pepper  
2 oz. thin bacon slices  
2 tbs. Butter  
1 tbs. Lemon juice  
Spring of parsley  
Lemon wedges

Preheat the BBQ. Brush the steaks with oil and season with salt and pepper. Place on BBQ grill and cook for 10 minutes, turning steaks over halfway cooking time.

Meanwhile, fry the bacon in a pan on the side burner. Drain on paper towels. Melt the butter in a small saucepan taking care not to discolor it. Arrange the fish and bacon on serving plates. Pour the butter over and sprinkle with lemon juice. Garnish with parsley springs and lemon wedges. Serve with boiled potatoes tossed in butter and sprinkled with chopped parsley and a crisp lettuce salad.

Note: Substitute catfish, halibut or cod for salmon.

## BAKED CHILI CORN

6 medium ears corn, husked  
3 tbs. Butter or margarine, melted  
Dash ground cumin  
Dash ground coriander

About ½ hour before cooking, turn the butter on for grill. Place each corn on a heavy-duty foil. In a bowl, combine remaining ingredients. Mix well. Brush 1-1/2 tsp. Butter mixture over each ear. Close foil and fold up ends to seal. Place on grill. Cook, turning packets occasionally 10 to 12 minutes or until cooked through.

## TANGY SEAFOOD KABOBS

1 lb. Large shrimp, shelled & deveined  
¾ lbs. sea scallops  
2/3 c. chili sauce  
¼ c. cider vinegar

butter and sprinkled with chopped parsley and a crisp lettuce salad

In medium bowl, combine shrimp and scallops. In small bowl combine chili sauce and next six ingredients. Pour over seafood. Toss to coat. Cover, refrigerate 2 hours.

3 tbs. chopped parsley  
1 tbs. vegetable oil  
1 tbs. Worcestershire sauce  
½ tsp. prepared horseradish  
1 clove garlic, minced

1 20 oz. Can pineapple chunks in juice, drained half hour before cooking, turn the burner to the grill on full. Drain seafood reserving marinade. On each of twelve 10" skewers, thread 2 shrimps and 2 scallops, alternating with pineapple chunks. Place skewers on grill. Cook 7-10 minutes, often basting and turning.

## PORK CHOPS

4 Pork chops  
Marinade  
1 large onion  
2 tbs. lemon juice or vinegar  
2 tbs. oil  
½ tsp. powdered mustard  
2 tsp. Worcestershire sauce  
½ tsp. freshly ground black pepper  
1 tsp. sugar  
½ tsp. paprika  
1 clove garlic

Peel, grate onion, and add rest of the ingredients except the pork chops. Mix well. Pour over chops and marinate one hour in a cool place. Turn the BBQ grill on full. Heat 10 minutes.

BBQ the chops brushing with the marinade occasionally. Serve with mixed salad, dressed with vinaigrette flavored with fresh dill.

## BARBECUED LONDON BROIL

4 to 6 servings  
¾ c. Italian dressing  
1 tsp. Worcestershire sauce  
1 tsp. dry mustard  
¼ tsp. thyme, crushed  
1 medium onion, sliced  
1 pound flank steak, scored  
2 tbs. butter, melted

Combine first 4 ingredients, add onion and marinade flank steak with it. Refrigerate at least 4 hours or overnight. Remove steak and grill on your preheated BBQ grill. Grill 5 to 7 minutes on each side basting frequently with the marinade. In the meantime sauté onions from the marinade in butter in a skillet on your side burner for 3 minutes. To serve, slice steak diagonally into thin slices, sprinkle onions over top. Garnish with vegetable kabobs.

## BARBECUED POTATOES and CHEESE

1-1/2 cups shredded cheddar cheese  
1 can (10-3/4 oz.) condensed cream of mushroom soup  
1/3 cup milk  
2 tbs. barbecue sauce  
¼ tsp. oregano  
¼ tsp. salt

1/8 tsp. pepper  
4 cups thinly sliced potatoes (4 medium-sized potatoes)

Preheat grill. Combine cheese, condensed soup, milk, BBQ sauce, oregano, salt and pepper in a large mixing bowl. Stir in potatoes until well coated. Turn into well buttered 1-1/2 quart rectangular baking dish. Cover dish with aluminum foil. Bake covered 25 minutes on medium with the hood of your BBQ grill closed. Remove foil and continue baking 15 minutes longer or until potatoes are tender. Let stand 5 minutes before serving.

## VEGETABLE KABOBS

3 medium-sized zucchini  
12 cherry tomatoes  
12 fresh mushrooms  
Grated Parmesan cheese

Parboil whole zucchini 5 minutes on your side burner or until just tender. Drain and cut into ½ inch slices. Thread zucchini, tomatoes and mushrooms alternately on each of six skewers. Brush with marinade made of Italian dressing, Worcestershire sauce, mustard and thyme. Grill 5 to 7 minutes turning and basting occasionally. Sprinkle liberally with Parmesan cheese.

## FAJITAS

1-1/2 lb. flank steak or boned chicken breasts  
2 tbs. oil  
½ cup lime juice  
½ tsp. salt  
½ tsp. celery salt  
¼ tsp. garlic powder  
½ tsp. pepper  
¼ tsp. oregano  
¼ tsp. cumin  
Flour tortillas lemon

Pound flank steak to ¼ inch thickness or flatten chicken breasts. Mix oil, lime juice and seasonings in a zip lock bag. Add meat and shake bag to coat the meat. Refrigerate overnight or at least 6 to 8 hours. Wrap tortillas in foil. Remove meat from marinade. Cook on a preheated gas grill for 5 to 8 minutes on each side. While meat is cooking, heat tortillas on grill. Slice meat across grain in thin slices. Place on hot platter. Squeeze lemon juice over. Wrap meat and any of the following toppings in tortillas: chopped tomatoes, guacamole, sour cream, taco sauce.

## FAJITAS

1-1/2 lb. flank steak or boned chicken breasts  
2 tbs. oil  
½ cup lime juice  
½ tsp. salt  
½ tsp. celery salt  
¼ tsp. garlic powder  
½ tsp. pepper  
¼ tsp. oregano  
¼ tsp. cumin  
Flour tortillas lemon

Pound flank steak to ¼ inch thickness or flatten chicken breasts. Mix oil, lime juice and seasonings in a zip lock bag. Add meat and shake bag to coat the meat. Refrigerate overnight or at least 6 to 8 hours. Wrap tortillas in foil. Remove meat from marinade. Cook on a preheated gas grill for 5 to 8 minutes on each side. While meat is cooking, heat tortillas on grill. Slice meat across grain in thin slices. Place on hot platter. Squeeze lemon juice over. Wrap meat and any of the following toppings in tortillas: chopped tomatoes, guacamole, sour cream, taco sauce.

## BEEF AND LAMB KABOBS

Serve 4

½ lb. boneless sirloin or beef cut into 1" cubes  
½ lb. boneless loin of lamb cut into 1" cubes  
2/3 c. water, divided  
¼ c. chopped onion  
2 tbs. soy sauce  
¼ c. vegetable oil, divided  
1 tbs. dark brown sugar  
1 tbs. fresh lemon juice  
2 cloves garlic, minced  
¼ tsp. ground cumin  
¼ tsp. ground coriander  
¼ tsp. ground turmeric  
1/8 tsp. ground red pepper  
1/8 tsp. ground ginger  
1 red pepper cut into chunks  
1 large banana, cut into chunks  
8 small mushrooms  
1/3 c. smooth peanut butter

About ½ hour before cooking, turn the butter on for grill. Place each corn on a heavy-duty foil. In a bowl, combine remaining ingredients. Mix well. Brush 1-1/2 tsp. Butter mixture over each ear. Close foil and fold up ends to seal. Place on grill. Cook, turning packets occasionally 10 to 12 minutes or until cooked through. Bring marinade to boil on the side burner in a saucepan. Add remaining 1/3 c. water and peanut butter. Stir to blend. Heat through. If sauce gets too thick, add 1 tbs. water. Serve sauce with kabobs.

## EGGPLANT CAVIAR

1 large eggplant  
2 tbs. olive oil  
2 tbs. wine vinegar  
2 tbs. finely chopped onion  
½ clove garlic, minced  
1 medium tomato, chopped salt and pepper

Roast eggplant on gas grill over medium flame, turning occasionally until thoroughly cooked. This may take 30 minutes. Remove from grill and cool for handling. Strip off the skin and chop eggplant finely. Add all the seasonings. Chill thoroughly and serve on toast.

## CHICKEN TANDOORI STYLE

8 large chicken thighs or drumsticks  
1 c. plain nonfat yogurt  
½ c. lemon juice  
2 tsp. salt  
½ tsp. cayenne  
½ tsp. black pepper  
½ tsp. crushed garlic  
½ tsp. grated ginger  
1 tbs. corn oil

Combine all the ingredients in a large mixing bowl and marinate the chicken for 8 hours in the refrigerator. Drain the chicken and spread on the spit running the rod on the fleshier side of the bone. Roast using the rotisserie burner. Cook on medium high heat for 40 minutes basting occasionally with the remainder of the marinade mixture. Serve with sliced onions and lemon wedges.

## SPARE RIBS

Marinade:

1 c. soy sauce  
½ c. honey  
½ c. vinegar  
½ c. dry sherry  
2 tsp. chopped garlic  
2 tsp. sugar  
1 c. water  
1 chicken bouillon cube  
1 can beer for basting sauce

Marinate ribs for 3 hours. Use marinade for basting by adding beer to it. Place pan under the ribs and baste frequently. To cook ribs select lean, meaty ribs and accordion pleat them with your spit. Slide four prong meat hook down the length of spit and tighten. At the beginning of the rack and to its center, penetrate the second rib with the pointed end of the spit and push it between the meat. Skip a couple and continue the process until the entire rack is accordion pleated. Fasten the second meat hook into the rack. Turn your rotisserie burner on high. Roast for 50 minutes or until done.

## PORK ROAST

Apple cider vinegar basting sauce:  
1 c. apple cider vinegar  
6 oz. water  
½ stick butter  
Salt, pepper, parsley and garlic seasoning  
2 oz. lemon juice  
10 lbs. pork roast

Time: 1-1/2 hours to 2 hours

Bring pork to room temperature before placing it on the spit rod. Place on the rod and test for balance. Light rotisserie burner. Turn control knob to high. Use the above basting sauce for rotissing.

## TURKEY

12 lb. turkey  
Beer basting sauce:  
1 can beer  
12 oz. water  
1 stick butter  
1 tsp. salt  
1 tsp. pepper  
½ tsp. garlic flakes  
1 tsp. parsley

Thaw the bird completely. Wash inside out. Securely tie the legs and wings. Light rotisserie burner. Turn to high. Combine all the ingredients for basting sauce in a shallow pan. Place it under the turkey 15 to 20 minutes. Cook for approximately 3 hours. The basting sauce combined with turkey drippings makes a delicious gravy.

# WARRANTY AND CONSUMER GUARANTEE

Barbeques Galore Warranty is provided in addition to other rights and remedies as set out below under 'Consumer Guarantees'.

## Warranty Term

Subject to the conditions set out below, this product is warranted to the purchaser to be free from defects in workmanship and materials from the date of purchase for the terms specified below.

**ALL PARTS:** 1 Year LIMITED warranty; does not cover chipping, scratching, cracking surface corrosion, scratches or rust.

## Warranty Conditions

1. Barbeques Galore warranty is non-transferable and is limited to the original purchaser.
2. Satisfactory proof of the purchase (as defined in the Competition and Consumer Act 2010 (CCA)) must be furnished at the time of notification of the defect for a claim under this warranty to be enforceable.
3. This warranty covers all parts found to be defective in workmanship and/or materials during the warranty period. Barbeques Galore total liability in respect of a claim by a consumer under the CCA for a minor problem (as defined in the CCA) with a product is limited, at our option, to providing the consumer with a refund, replacement product or repairing the product.
4. For major failures (as the term is defined in the CCA) you are entitled to a replacement or refund and for compensation for any other reasonably foreseeable loss or damage.
5. To implement this warranty, please return the product to the place of purchase or nominated service agent, otherwise a service call out fee will be charged and refunded if claim is warrantable.

## Installation Conditions

1. All installations must conform to the applicable Gas, Electrical and Building standards as laid down by the local codes for state or region.

## Warranty Exclusions

1. This warranty will be void and accordingly no claim of any nature will be enforceable if the product has not been assembled, installed or operated according to the instructions, or has been subject to abuse, improperly treated, neglected and/or if any repairs, maintenance or service has been done by an unauthorized person.
2. This warranty does not cover
  - rust due to improper care or lack of maintenance. Contact your place of purchase for care and maintenance instructions
  - commercial use
  - claims arising from damage caused by abrasive chemical cleaners, heat discoloration or fat fires

## Consumer Guarantee

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Subject to the above paragraphs, all express or implied representations, conditions, statutory guarantees, warranties and provisions (whether based on statute, common law or otherwise), relating to this warranty, that are not contained in it, are excluded to the fullest extent permitted by law.

Nothing in this warranty excludes, restricts or modifies any condition, warranty, statutory guarantee, right or remedy, implied or imposed by common law, statute or regulation, which cannot be lawfully excluded, restricted or modified.

## For Customer Reference (file in a safe place)

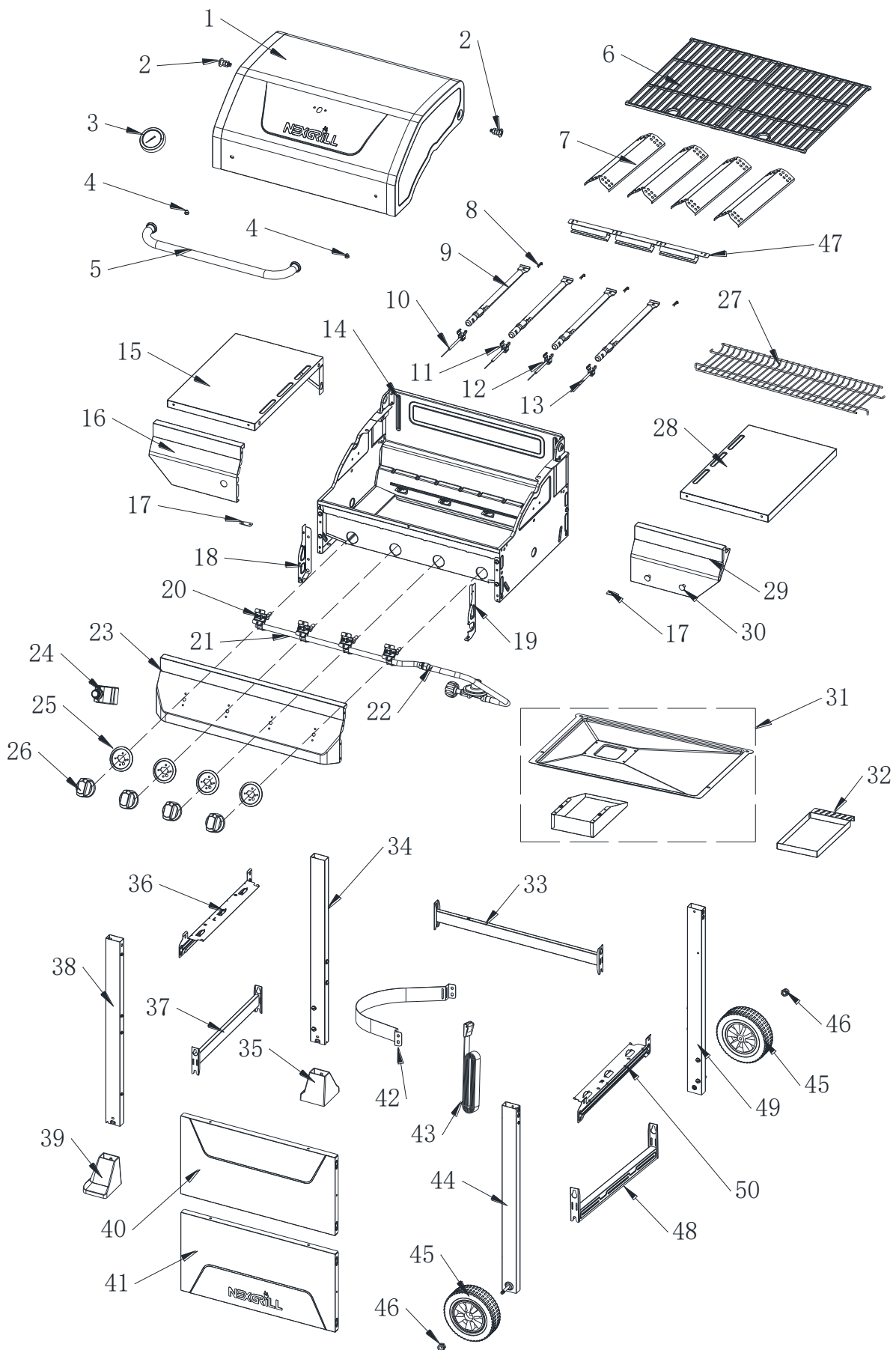
Purchased from \_\_\_\_\_

Date Purchased \_\_\_\_/\_\_\_\_/\_\_\_\_ Record Serial Number \_\_\_\_\_

**N.B Satisfactory proof of purchase like your sales docket must be kept for any claim under this warranty to be enforceable. Service Contact Point – Please contact your place of purchase for warranty repairs or service.**

### BRANCHES AUSTRALIA WIDE

Barbeques Galore Limited,  
Building A2, Campus Business Park, 350-374 Parramatta Road, Homebush, NSW 2140  
Customer Care Telephone 1 300 139 867  
Store Locator Telephone 1 800 978 555  
e-mail: CSR1@bbqgalore.com.au  
Website: www.bbqgalore.com.au



No.	Part (Description)	QTY	No.	Part (Description)	QTY
1	Main lid	1	26	Control knob	4
2	Main lid screw assembly	2	27	Warming rack	1
3	Temperature gauge	1	28	Side shelf, right	1
4	Hood buffer	2	29	Side shelf control panel, right	1
5	Main lid handle	1	30	Tool hook	2
6	Cooking grid	2	31	Grease tray assembly	1
7	Flame tamer	4	32	Grease cup	1
8	R pin	4	33	Rear cart frame	1
9	Main burner	4	34	Cart leg rear, left	1
10	Main burner igniter A	1	35	Cart foot, rear and front	2
11	Main burner igniter B	1	36	Cart frame top, left	1
12	Main burner igniter C	1	37	Cart frame bottom, left	1
13	Main burner igniter D	1	38	Cart leg front, left	1
14	Firebox assembly	1	39	Cart front panel top	1
15	Side shelf, Left	1	40	Cart front panel bottom	1
16	Side shelf control panel, Left	1	41	Second tank wire	1
17	Connect plate	2	42	Gas tank fix belt	1
18	Left panel of main control panel	1	43	Cart leg front, right	1
19	Right panel of main control panel	1	44	Wheel	2
20	Main gas valve	4	45	Wheel screw assembly	2
21	Main manifold	1	46	Cross channel	3
22	LP regulator with hose	1	47	Cart frame bottom, right	1
23	Main control panel	1	48	Cart leg rear, right	1
24	Pulse igniter module	1	49	Cart frame top, right	1
25	Bezel	4			

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