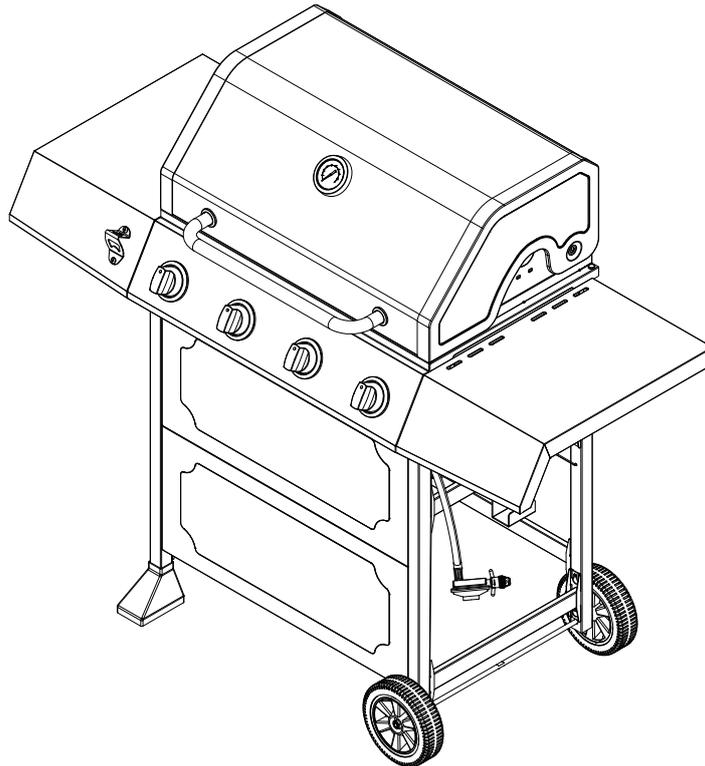


WELCOME TO THE WORLD OF BARBEQUES GALORE OUTDOOR COOKING
**INSTRUCTIONS FOR ASSEMBLY AND USE OF
BARBEQUE MASTER 4B BBQ ON CART BARBEQUES**

Code: G4RANQ

For the safe use and enjoyment of your new barbeque.

RANGER



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

Take care to remove all packaging materials and protective coatings from the barbeque before first use.

For Code: G4RANQ

Tools required:

1 x Phillips head screwdriver

1 x Adjustable spanner

1 x Pair pliers

IMPORTANT: READ ALL OPERATING INSTRUCTION BEFORE LIGHTING.

By following these instructions for safe and easy operation, you will enjoy years of satisfying, trouble free outdoor cooking. And when you're fully up and running, you can visit your retailer for some great accessories and cooking tips to make your experience even more rewarding. But first things first....

Safety warnings

HAZARDOUS FIRE OR EXPLOSION MAY RESULT IF THESE INSTRUCTIONS ARE IGNORED

It is the consumer's responsibility to see that the barbeque is properly assembled, installed, and taken care of. Failure to follow instructions in this manual could result in bodily injury and/or property damage.

FOR YOUR SAFETY IF YOU SMELL GAS:

1. Turn **OFF** gas supply at the gas cylinder.
2. Turn the control knobs to **OFF** position.
3. Open barbeque hood
4. Extinguish all naked flames; do not operate any electrical appliances.
5. Ventilate the area.
6. Check for leaks as detailed in this manual whenever the gas cylinder is replaced or reconnected.

If odour continues or you have a fire you cannot extinguish, call your fire department.

Do not call from near the LPG gas cylinder because your telephone is an electrical device and could create a spark resulting in fire and or explosion.

PRECAUTIONS:

1. Leak test all connections after each cylinder refill, see page 16.
2. **Never** check for leaks with a lit match or open flame.
3. Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.
4. Any LP cylinder not connected for use shall not be stored in the vicinity of this or any other gas, electrical or motorised appliance.

WARNINGS

- **THIS BARBEQUE MUST NOT BE USED INDOORS. SEE PAGE 4 FOR OUTDOOR DEFINITION.**
- **DO NOT OPERATE THIS APPLIANCE BEFORE READING THE INSTRUCTION BOOKLET**
- **DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE**
- **DO NOT STORE CHEMICALS OR FLAMMABLE MATERIALS, OR SPRAY AEROSOLS NEAR THIS APPLIANCE**
- **DO NOT OPERATE THE APPLIANCE INDOORS**
- **DO NOT OPERATE IN AN ENCLOSED AREA**
- **DO NOT OPERATE THIS APPLIANCE BEFORE LEAK CHECKING HOSES AND GAS CYLINDER CONNECTION**
- **DO NOT MOVE THE APPLIANCE DURING USE.**
- **ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AND THE INFIRM AT A SAFE DISTANCE AWAY.**
- **ANY MODIFICATION OF THE APPLIANCE MAY BE DANGEROUS.**
- **TURN ALL GAS VALVES "OFF" INCLUDING THE GAS CYLINDER AFTER USE.**
- **THIS BARBEQUE HAS NOT BEEN APPROVED FOR MARINE USE.**

Safety warnings (continued)

- Do not perform any servicing on the barbeque yourself. This includes internal adjustment of the regulator and gas valves. Servicing can only be carried out by authorised technicians.
- It is important that you install your barbeque exactly as described in these instructions. In particular: you should keep the barbeque clear of combustible material, and you should check for leaks whenever a new connection is made.
- It is a good idea to tie back long hair and loose clothing while cooking in case of unexpected flare ups.
- Fat fires are the most common cause of problems in barbeques. They are caused by a build-up of grease in the grease channelling tray and the inside of the barbeque frame. A fat fire can be difficult to put out, and will be dangerous if it spreads to the gas hose. You should keep your barbeque clean to avoid this occurrence. Fat fire damage is not covered under warranty. In case of fat fire, turn gas cylinder off and close the bbq hood if safe do so. **DO NOT** try and extinguish with water. Call the fire brigade if necessary.
- Do not transport the barbeque whilst it is hot because there is a risk that the contents of the grease cup will fall out.
- **NEVER** leave a barbeque unattended with any burners switched on. Always switch off all burners and cylinders when the barbeque is not in use.
- Take care when touching a hot barbeque, especially on surfaces close to the firebox or roasting hood.
- Particular care must be taken when removing the grease channelling tray or grease cup. Hot fat can cause serious injury. Let the barbeque cool completely before removing grease cup.
- It is fine to pre-heat with all burners on **HIGH** and the hood closed for up to 10 minutes, but **NEVER** let the temperature on the hood thermometer exceed 250°C.
- When cooking with the hood closed: Turn burners to **LOW** or **OFF** as required to keep the barbeque from getting too hot; **NEVER** let the temperature on the hood thermometer exceed 250°C; **NEVER** leave all burners on **HIGH** for more than 15 minutes; for periods longer than 15 minutes, burners must be on **LOW** or **OFF** only.
- **NEVER** leave all burners on **HIGH** for more than 15 minutes, always stay in control by adjusting burners to **LOW** and **OFF** as required to maintain suitable cooking temperatures.
- If the burner makes hissing sound when lit, it may be burning internally. Turn burner **OFF**, allow it to fully extinguish and cool a little, then try again.
- Follow all manufacturers' instructions to periodically check for gas leaks.
- Do not allow build up of unburned gas.

Strong winds and low temperatures can affect the heating and performance of your gas barbeque so factor in these elements when positioning your barbeque outdoors for cooking.

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. **Minimum clearances from combustible surfaces: Sides of appliance - 600mm; Back of appliance - 600mm; Vertically above appliance cooking surface - 1200mm.** Do not obstruct the flow of ventilation air around the gas grill housing. This gas barbeque is not intended to be installed in or on recreational vehicles and/or boats.

Where to put your barbeque

This barbeque must only be used in an above ground, open air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection. Any enclosure in which the appliance is used must comply with one of the following:

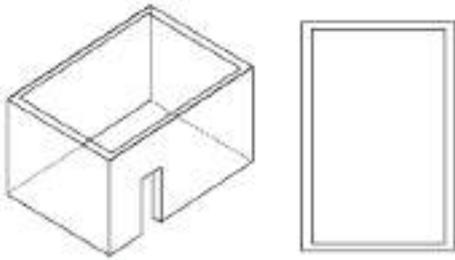


FIGURE F1—OUTDOOR AREA—EXAMPLE 1

(1) Any enclosure with walls on all sides, but at least one permanent opening at ground level, and no overhead cover. See figure F1.

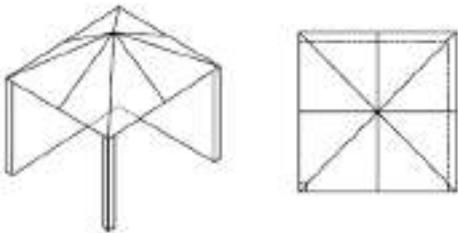


FIGURE F2—OUTDOOR AREA—EXAMPLE 2

(2) Within a partial enclosure that includes an overhead cover and no more than two walls. See figures F2 and F3.

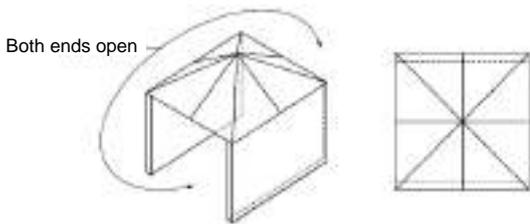


FIGURE F3—OUTDOOR AREA—EXAMPLE 3

(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.

(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.

See figures F4 and F5.

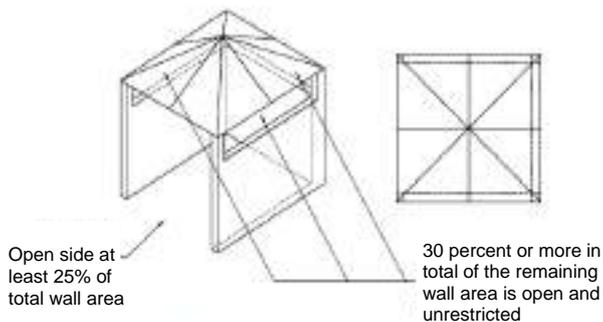


FIGURE F4—OUTDOOR AREA—EXAMPLE 4

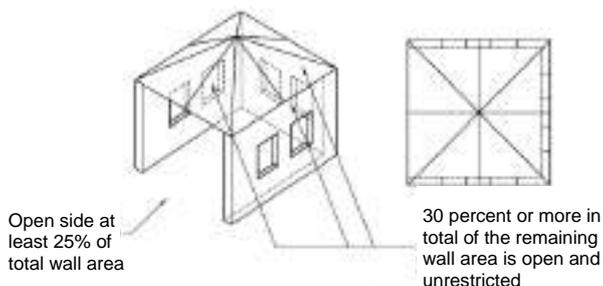
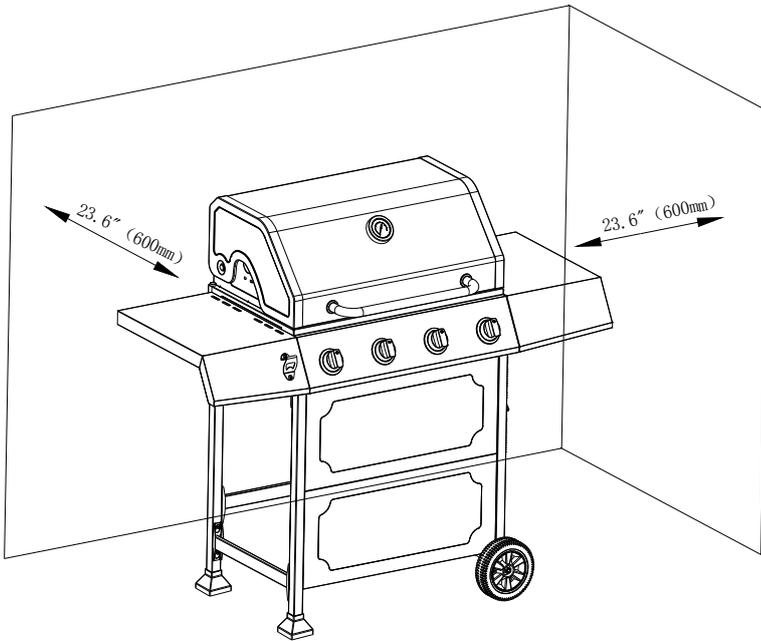


FIGURE F5—OUTDOOR AREA—EXAMPLE 5

Where to put your barbeque (continued)



⚠ A minimum clearance of 600mm from combustible constructions to the sides of the grill and 600mm from the back of the grill to Combustible constructions must be maintained.

When used on the ground always place the appliance and cylinder on firm, flat, level ground. **NEVER** light the BARBEQUE with the HOOD in the closed position.

This barbeque is designed for use outdoors only, away from any flammable materials. It is important that there are no overhead obstructions within 1200mm. It is important that the ventilation openings of the appliance are not obstructed. The barbeque must be used on a level, stable, surface. The appliance should be protected from direct draughts and shall be positioned or protected against direct penetration by any trickling water (e.g. rain).

Storage of Appliance

Storage of this appliance indoors is only permissible if the gas cylinder is disconnected and removed from the appliance. When the appliance is not to be used for a period of time it should be stored protected from the elements and in a dry dust free environment.

Parts sealed by the manufacturer must not be altered by the user. No modifications should be made to any part of this barbeque and repairs and maintenance should only be carried out by an authorised service technician.

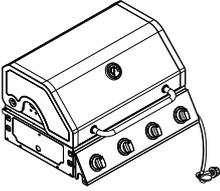
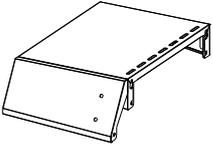
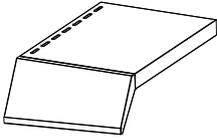
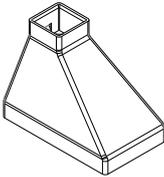
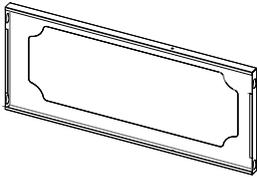
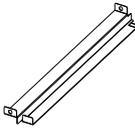
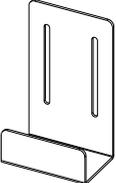
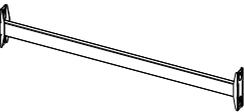
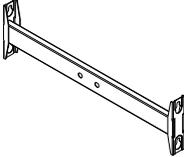
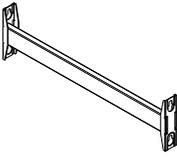
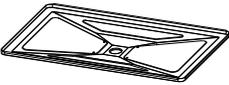
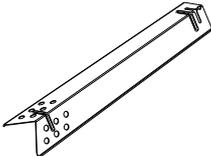
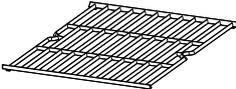
Connection to Appliance

Before connection, ensure that there is no debris caught in the head of the gas cylinder, regulator, burner and burner ports. Spiders and insects can nest within and clog the burner/venturi tube at the orifice. A clogged burner can lead to a fire beneath the appliance.

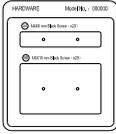
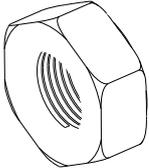
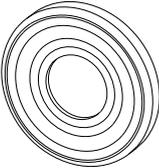
Clean burner holes if necessary with a heavy-duty pipe cleaner.

Disconnect the regulator from the gas cylinder when the barbeque is not in use. Do not disconnect the hose at the barbeque. If the hose is replaced, fit the new hose to the appliance using two spanners (one to hold the connection firm, the other to tighten the hose onto the connection). Check for leaks, see page 16.

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

<p>A. One Firebox & Hood Assembly</p> 	<p>B. One Temperature Gauge Assembly</p> 	<p>C. One Hood Handle</p> 	<p>D. Four Control Knobs</p> 	<p>E. One Left Side Shelf</p> 
<p>F. One Bottle Opener</p> 	<p>G. One Right Side Shelf</p> 	<p>H. Two Leg End Caps</p> 	<p>I. Two Front Panels</p> 	<p>J. One Left Front Leg</p> 
<p>K. One Left Back Leg</p> 	<p>L. One Right Front Leg</p> 	<p>M. One Right Back Leg</p> 	<p>N. Two Drip Tray Supports</p> 	<p>O. One Cylinder Hook</p> 
<p>P. One Rear Beam</p> 	<p>Q. One Cylinder Support Beam</p>  <p>Note: two holes!</p>	<p>R. Two Side Beams</p>  <p>Note: no holes!</p>	<p>S. Axle</p> 	
<p>U. One Drip Tray</p> 	<p>V. One Grease Cup</p> 	<p>W. Three Flame Tamers</p> 	<p>XX. Two Cooking Grills</p> 	<p>YY. One Warming Rack</p> 

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

<p>Z. One Hotplate</p> 	<p>TT. Two Wheels</p> 	<p>UU. One Bolt Pack</p> 	<p>VV. Two Rubber Cushions (spare)</p> 	
<p>Bolt Pack includes:</p>				
<p>AA. Twenty M6*16mm Screws</p> 	<p>BB. One M10 Flange nuts</p> 	<p>CC. Two M6 Washers</p> 		

Before you start, check that you have all the contents as above. Remove all items, including any packing materials from the firebox and hood assembly. Dispose of all packing materials only after assembly is complete.

Check your barbeque is the correct gas type, see page 15.

STEP 1: Attach LEFT Leg End Caps

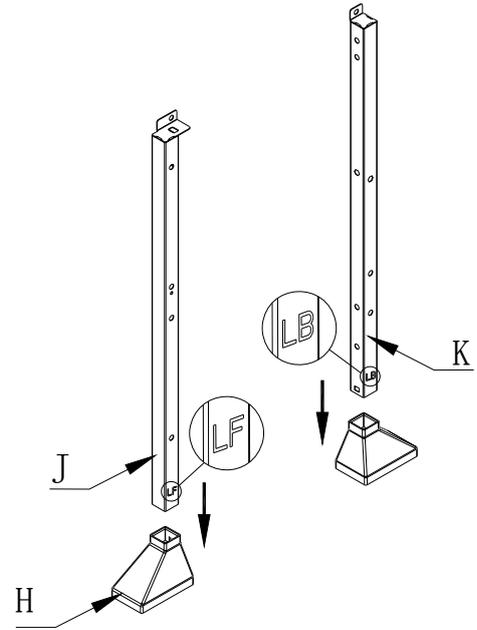
WHAT YOU NEED:

- One x Left Back Leg (J)
- One x Left Front Leg (K)
- Two x Leg End Caps (H)

LF = LEFT FRONT

LB = LEFT BACK

Put Left Back Leg (J) and Left Front Leg (K) into Leg End Caps (H) as shown.



STEP 2: Attach LEFT Side Beam and Drip Tray Support.

WHAT YOU NEED:

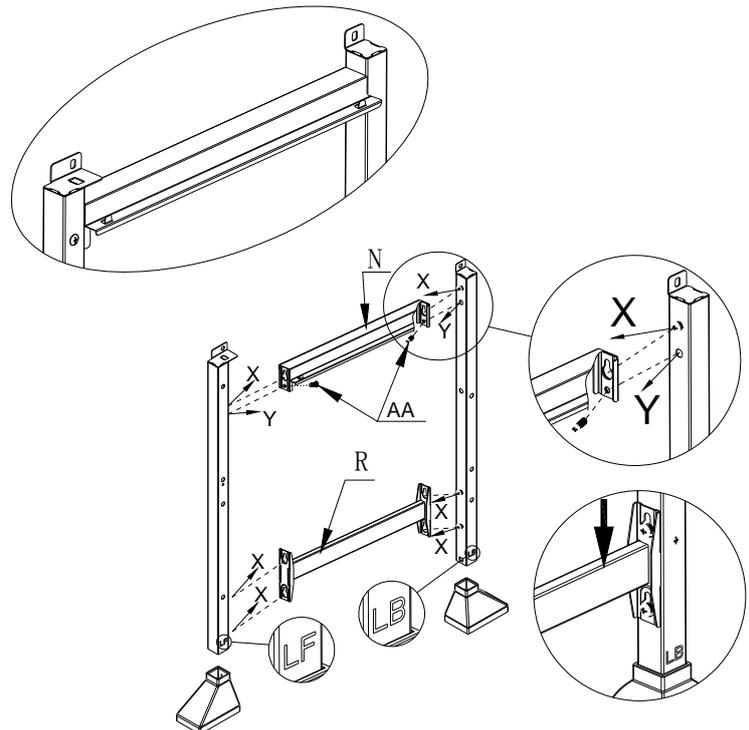
- Two x M6*16mm screws (AA)
- One x Side Beam (R) (no holes)
- One x Drip Tray Support (N)
- One x Left Front Leg (J)
- One x Left Back Leg (K)

Loosen Six pre-assembled M6*16mm screws (AA) from "X" positions and leave the screw heads protruding approximately 5mm.

Hang Side Beam (R) and Drip Tray Support (N) to Left Front Leg (J) and Left Back Leg (K), then tighten the screws at the "X" positions.

Take Two M6*16mm screws (AA) from the hardware pack, and fasten the screws into the "Y" positions.

Note: Be sure part (R) and (N) are installed correctly as shown.



Assembly instructions (continued)

STEP 3: Attach RIGHT Side Beams and Drip Tray Support.

WHAT YOU NEED:

- Two x M6*16mm screws (AA)
- One x Side Beam (R) (no holes)
- One x Drip Tray Support (N)
- One x Right Front Leg (L)
- One x Right Back Leg (M)
- One x Cylinder Support Beam (Q) (with two holes)

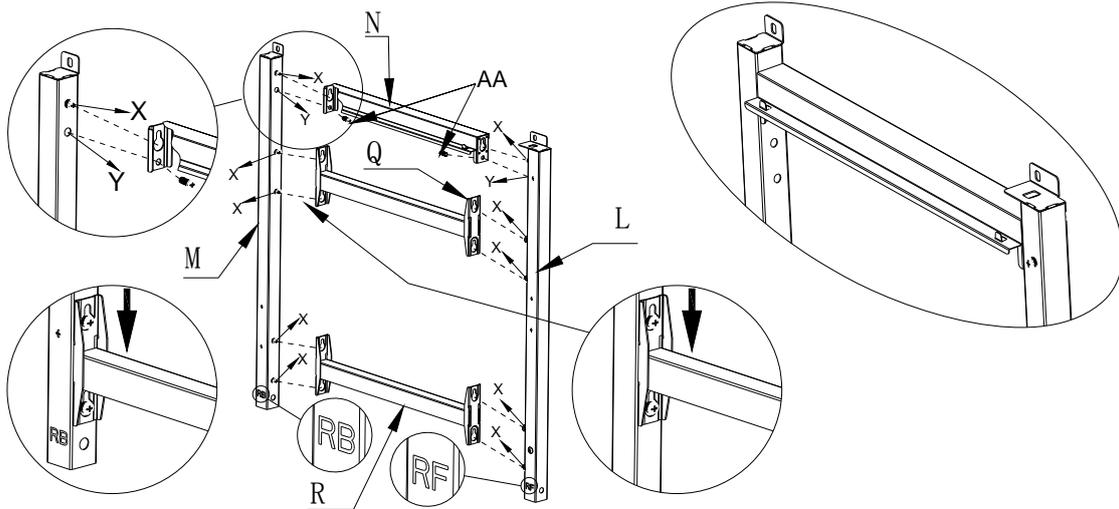
RF = RIGHT FRONT

RB = RIGHT BACK

Loosen Six pre-assembled M6*16mm screws (AA) from "X" positions, and leave the screw heads protruding approximately 5mm.

Hang Side Beam (R) and Drip Tray Support (N) to Right Front Leg (L) and Right Back Leg (M), then tighten the screws at the "X" positions. Attach the Cylinder Support Beam (Q) in the same way using two M6*16mm screws (AA) from the hardware pack, and fastening those two screws into the "Y" positions.

Note: Be sure part (R) (Q) and (N) are installed correctly as shown. Part Q should have the two holes facing away (so not visible in the diagram below.) Tighten all screws.



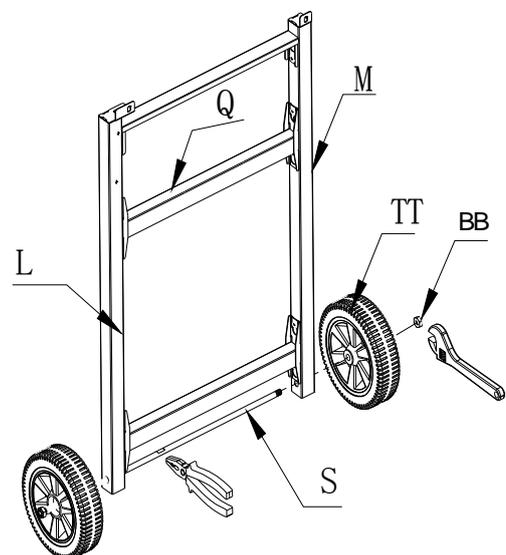
STEP 4: Attach Wheels

WHAT YOU NEED:

- One x M10 Flange nuts (BB)
- One x Axle (S)
- Two x Wheels (TT)

Thread the Axle (S) through Two Wheels (TT), Right Front Leg (L), Right Back Leg (M), then fasten M10 Flange nuts (BB) as shown.

Use pliers to hold the axle firm while tightening the nuts.



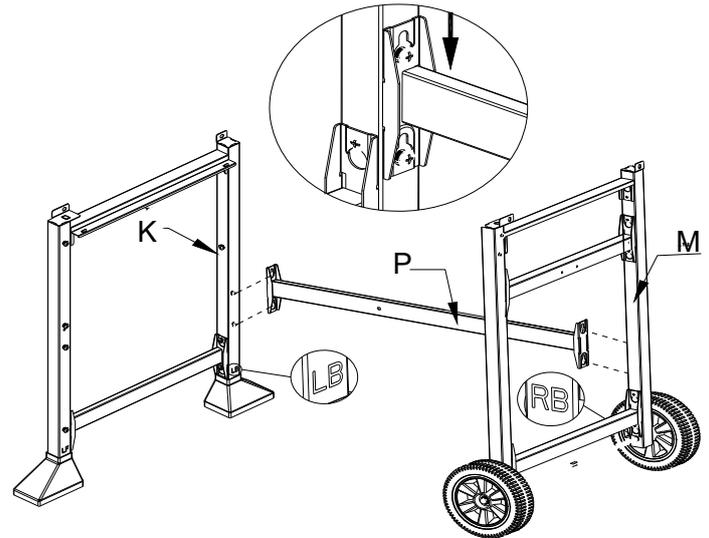
STEP 5: Attach Rear Beam

WHAT YOU NEED:

One x Rear Beam (P)

Loosen Four pre-assembled M6*16mm screws (AA) from Left Back Leg (K) and Right Back Leg (M), leave the screw heads protruding approximately 5mm.

Hang Rear Beam (P) onto Left & Right Back Legs on the screws and tighten loosely.



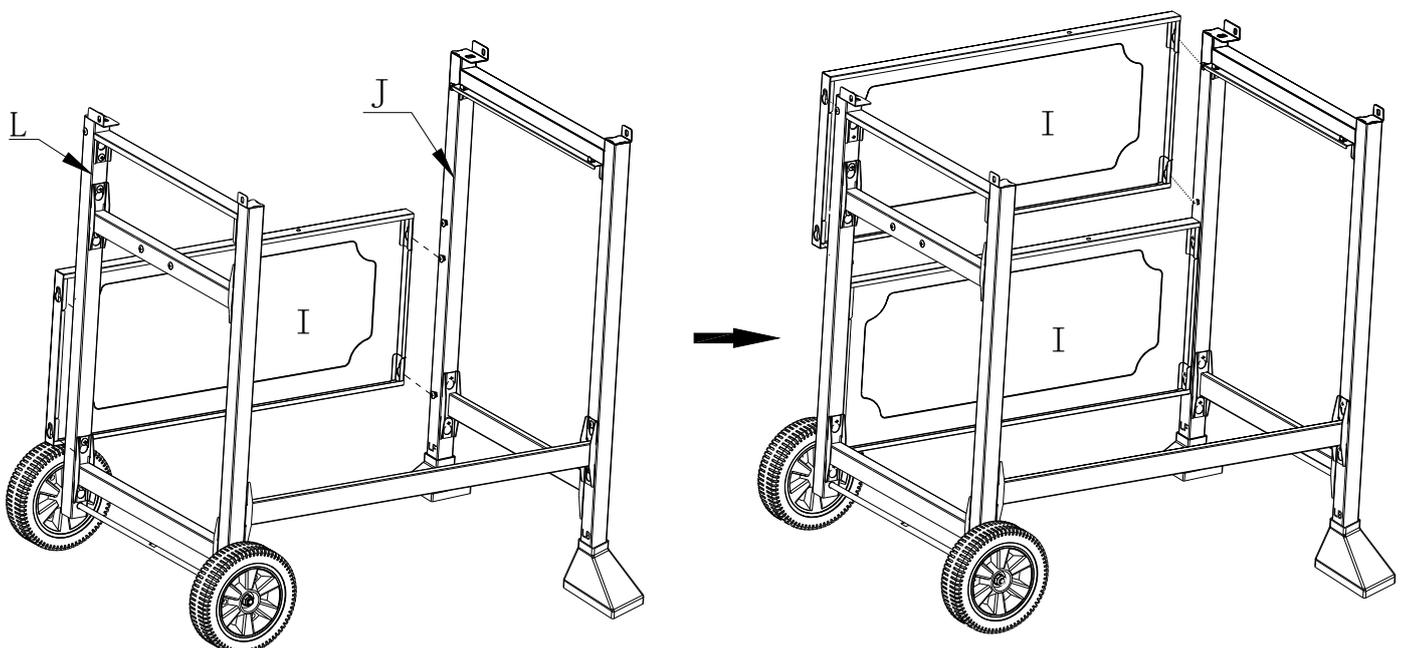
STEP 6: Attach Front Legs and Front Panels

WHAT YOU NEED:

Two x Front Panels (I)

Loosen Eight pre-assembled M6*16mm screws (AA) from Left Front Leg (J) and Right Front Leg (L), leave the screw heads protruding approximately 5mm.

Attach Two Front Panels (I) to the cart and firmly fasten the pre-assembled screws as shown. Then firmly tighten all the screws on the rear beam. Check all screws are tightened firmly.



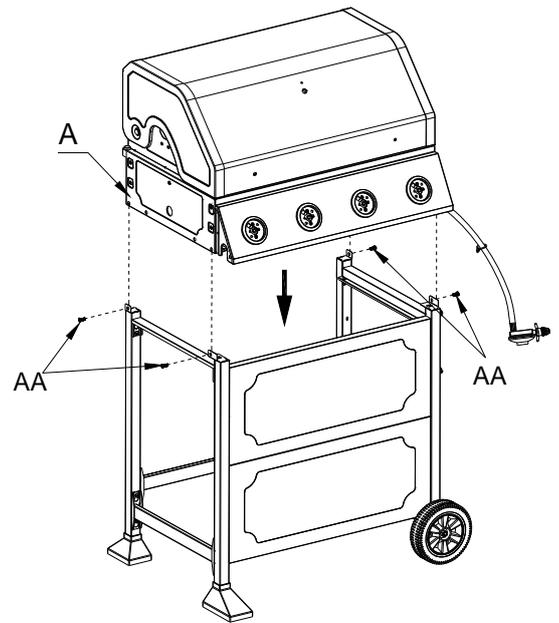
STEP 7: Attach Firebox

WHAT YOU NEED:

Four x M6*16mm screws (AA)

One x Firebox & Hood Assembly (A)

This requires two people to lift and place the Firebox & Hood Assembly (A) onto the cart and firmly fasten with Four M6*16mm screws (AA) as shown.



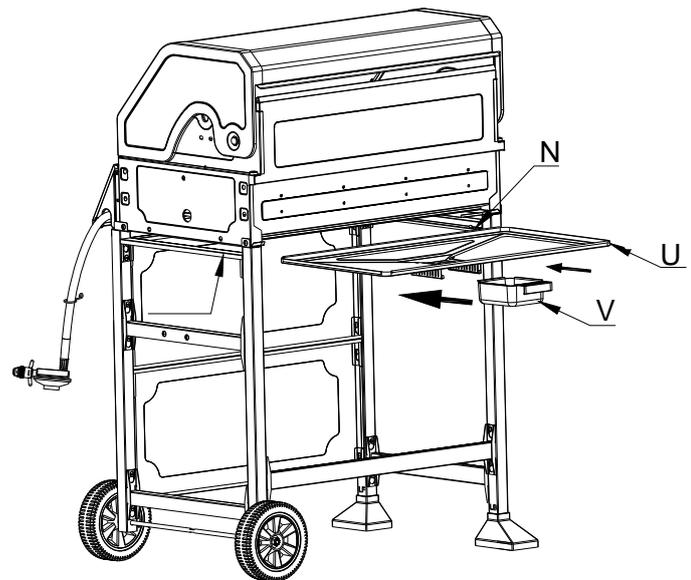
STEP 8: Attach Grease Channelling Tray and Grease Cup

WHAT YOU NEED:

One x Grease Channelling Tray (U)

One x Grease Cup (V)

Insert the Grease Channelling Tray (U) and Grease Cup (V) into the cart as shown.



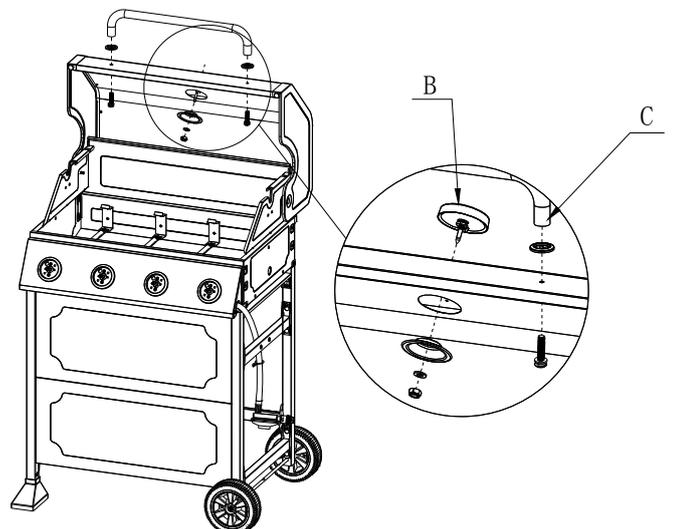
STEP 9: Attach Hood Handle and Temperature Gauge

WHAT YOU NEED:

One x Hood Handle (C)

One x Temperature Gauge Assembly (B)

Attach Hood Handle (C) together with the pre-assembled Hood Handle Bezels onto Hood Assembly as shown and fasten the screws. Attach Temperature Gauge Assembly (B) onto Hood Assembly and fasten the screws as shown.



STEP 10: Attach Left Side Shelf

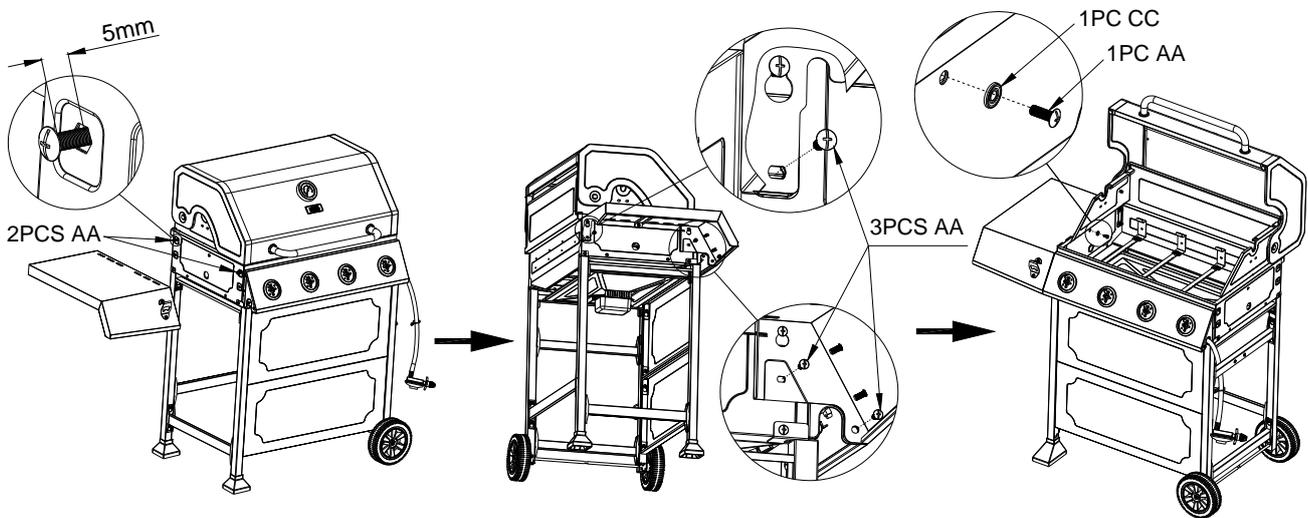
WHAT YOU NEED:

- Six x M6*16mm screws (AA)
- One x Left Side Shelf (E)
- One x M6 Washer (CC)

Attach Two M6*16mm screws (AA) into the upper two holes on Left Side Shelf (E). Leave the screw heads protruding approximately 5mm.

Hang Left Side Shelf (E) onto the screws, attach another Three M6*16mm screws (AA) into the lower three holes and tighten all Five M6*16mm screws (AA) to the bbq left side.

Attach One M6*16mm screw (AA) and One M6 Washer (CC) into the hole on the Left Side Shelf (E) and tighten.

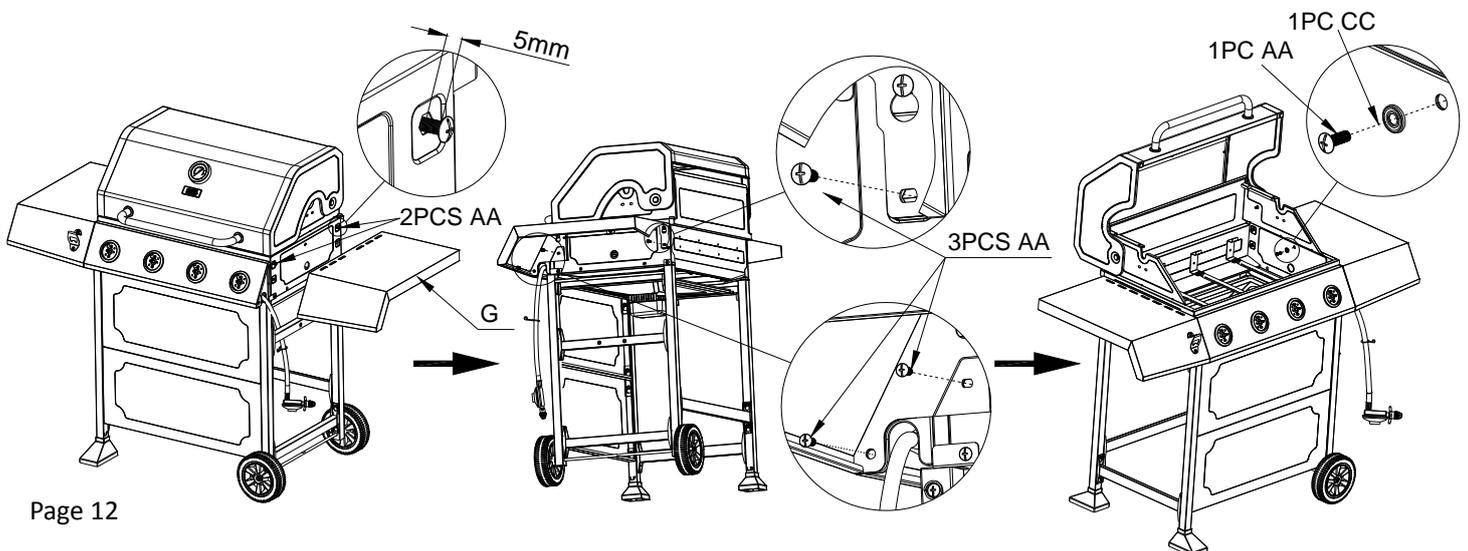


STEP 11: Attach Right Side Shelf

WHAT YOU NEED:

- Six x M6*16mm screws (AA)
- One x Right Side Shelf (G)
- One x M6 Washer (CC)

Repeat as in Step 10 to attach the Right Side Shelf (G). Check and tighten all screws.

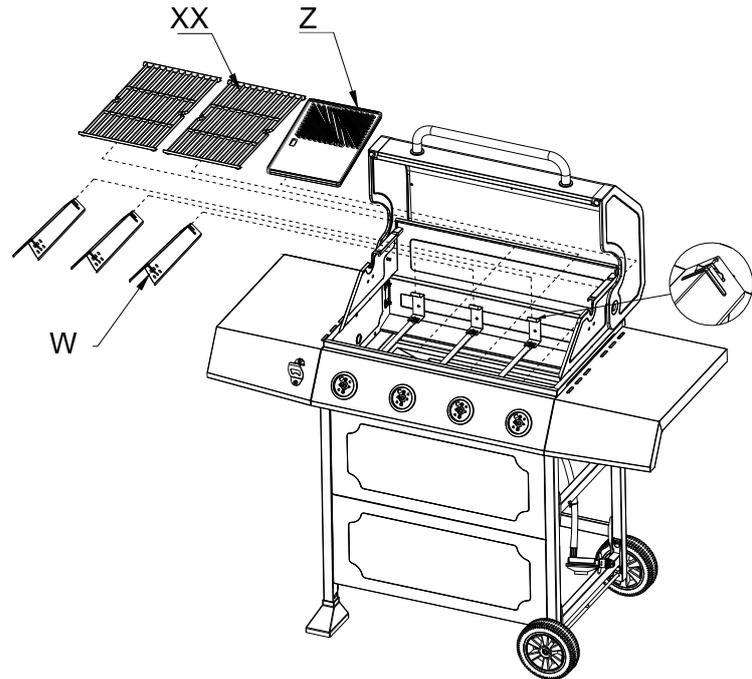


STEP 12: Attach Flame Tamers, Cooking Grates, Hotplate

WHAT YOU NEED:

- Three x Flame Tamers (W)
- Two x Cooking Grills (XX)
- One x Hotplate (Z)

Fit Three Flame Tamers (W), Two Cooking Grills (XX), One Hotplate (Z) into the firebox as shown. The flame tamers sit on the ledge above each burner that will have a grill above it. The grills sit on the bbq ledge above the Flame Tamers.



NEVER PLACE MORE THAN 1/3 HOTPLATE IN THE FIREBOX.

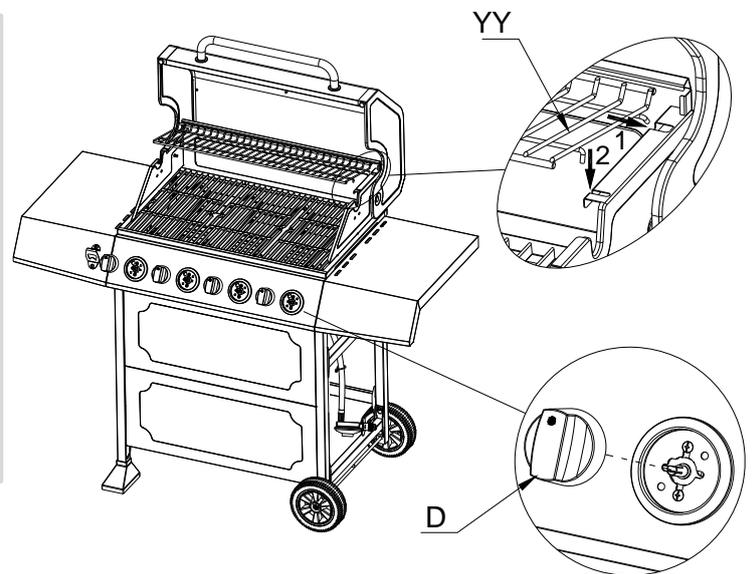
STEP 13: Attach Warming Rack and Control Knobs

WHAT YOU NEED:

- One x Warming Rack (YY)
- Four x Control Knobs (D)

Fit the Warming Rack (YY) onto the firebox as shown.

Insert Four Control Knobs (D) onto the valve spindles as shown.

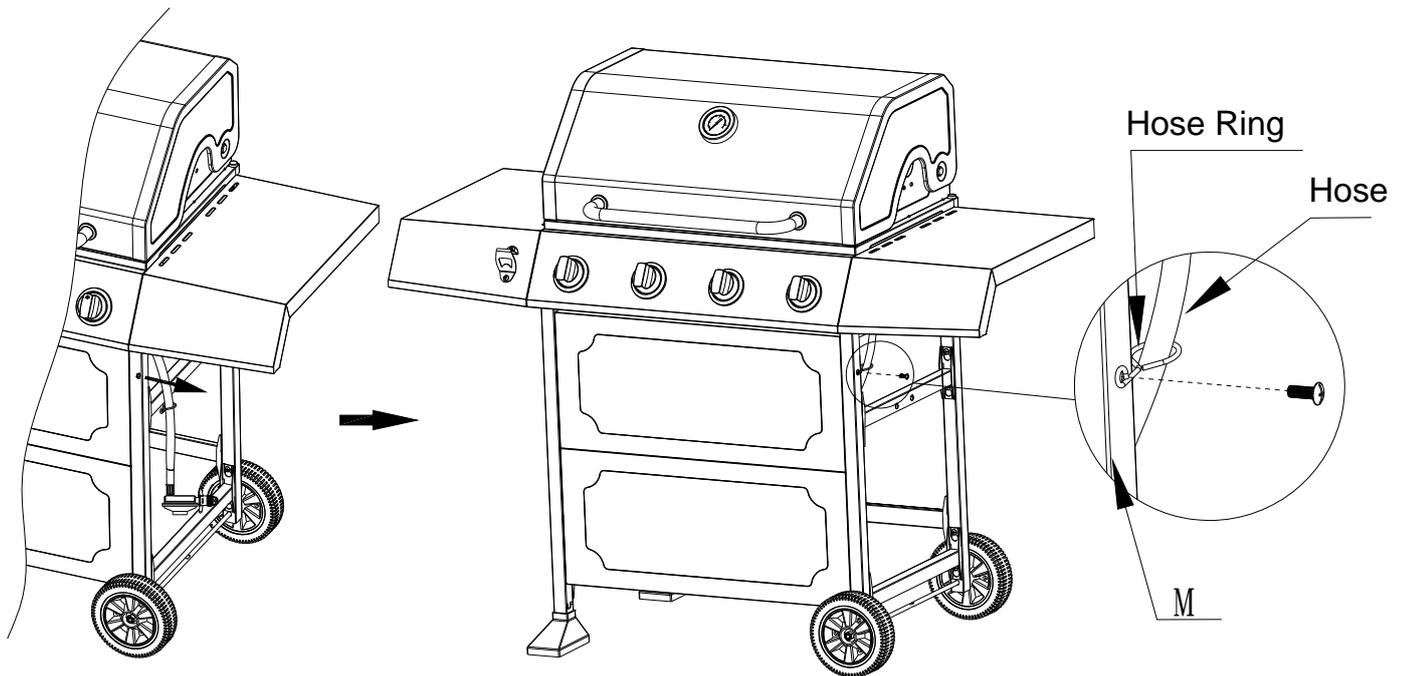


STEP 14: Attach Hose Ring

Attach the Hose Ring to the Right Front Leg and fasten firmly using the pre-assembled Screw.



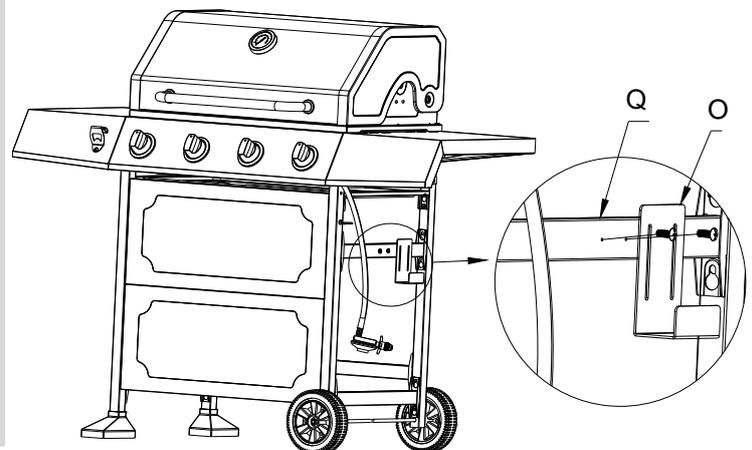
CAUTION: Always secure the hose to the leg to keep the regulator & hose away from hot surfaces and accidental dripping hot grease. Failure to follow this step may cause a fire or explosion.



STEP 15: Attach Hose Ring

WHAT YOU NEED:
One x Cylinder Hook (O)

Loosen the pre-assembled screws from Cylinder Support Beam (Q) and tighten One Cylinder Hook (O) to the Cylinder Support Beam (Q).



Checking the gas type and supply

Before assembling your barbeque, you should ensure your barbeque is suited to the type of gas which you are going to use. This is a low pressure barbeque and must only be used with propane gas only using the hose and regulator supplied. Your barbeque is designed for use with 4kg or 9kg refillable propane cylinders. The cylinder should be filled by a reputable gas supplier and visually inspected at each filling.

LPG, also known as Propane

Barbeques suited to LPG should have an orange sticker on the side saying “**PROPANE**”. This is most commonly supplied as a portable 4 kg or 9 kg gas cylinder, which can be refilled or swapped at petrol stations or your place of purchase when empty. Follow the assembly instruction steps for how to fit and connect your portable gas cylinder.

Some homes have twin 45 kg LPG cylinders permanently installed near an outside wall. These cylinders supply LPG gas to multiple appliances in the home via copper pipes, and are filled as required by the gas supply company.

Fixed LPG Supply:

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

Natural Gas:

This barbeque is **not approved or suitable for Natural Gas use**. It is dangerous to try and use the wrong type of gas supply or connecting hose.

There are two approaches to installation:

(1) Permanent Piped Connection: Your barbeque may be permanently connected to LPG cylinders via copper pipe. This must be done entirely by the gasfitter, in accordance with requirements of AS 5601, and local gas authority requirements. Your gasfitter will ensure that your barbeque is permanently connected to the supply via copper pipe, the gas pressure in the lines is adequate, 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.

(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. For LPG installations, an appropriate hose is available from most barbeque retailers.

Barbeque connected to twin 45kg LPG cylinders. Copper pipe brings the gas from the tanks to the barbeque area. A flexible hose connects to a bayonet fitting near the barbeque.



Checking for gas leaks and connecting the gas

Always keep the gas cylinder in an upright position. Always close the gas cylinder valve when the barbeque is not in use.

Do not subject the gas cylinder to excessive heat.

NEVER STORE YOUR GAS CYLINDER INDOORS.

If you store your barbeque indoors, ALWAYS disconnect the gas cylinder first and store it safely outside. Gas cylinders must be stored out doors in a well ventilated area out of reach of children, and must not be stored in a building, garage or any other enclosed area.



Do not connect your barbeque on a LPG gas cylinder exceeding 9kg capacity. Never connect an unregulated LPG gas cylinder to your barbeque. Use only the hose and regulator supplied.



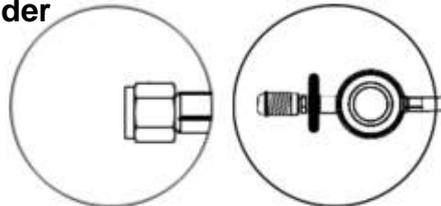
Never operate this barbeque without the correct regulator.

Hose and Regulator Safety

The regulator and hose assembly supplied with the barbeque is suitable for propane only. The gas regulator adjusted to have an outlet pressure of 2.75kPa and is supplied for connection to the LPG cylinder. Hose diameter 8mm. Only the pressure regulator and hose assembly supplied with the barbeque must be used. Replacement pressure regulators and hose assemblies must be those specified by the barbeque manufacturer.

Connecting to the Gas Cylinder

BARBEQUE CONNECTION
TO REGULATOR HOSE 3/8"
SAE (5/8" UNF) RIGHT
HAND THREAD.



GAS BOTTLE CONNECTION
TO REGULATOR POL FITTING
LEFT HAND THREAD.

If you are using a portable LPG gas cylinder, place the LPG cylinder onto the hook on the right side of the cabinet, so that it is supported off the ground by the barbeque. Take the hose that came with the barbeque, check that it has a rubber seal on the regulator end of it, and connect this end of the hose to the gas cylinder. You won't need a spanner here, just turn the fitting in an anticlockwise direction and hand tighten as much as you can. This should seal it sufficiently.

Ensure the gas cylinder is secure. When connecting the hose and regulator assembly to the gas cylinder, take care to avoid unnecessary twisting or kinking of the flexible hose. Ensure the gas hose is not in contact with any parts of the barbeque that are likely to become hot.

After the assembly has been secured, turn on the gas cylinder and check for leaks by brushing a soap and water solution over all connections as follows:

BEFORE USE CHECK FOR LEAKS

Never check for leaks with a naked flame, always use a soapy water solution.

TO SAFELY CHECK FOR LEAKS:

Make 100ml of leak detecting solution by mixing one part washing up liquid with 3 parts water. Ensure all the barbeque control valves are **OFF**. Connect the regulator to the gas cylinder, ensure the connections are secure then turn **ON** the gas supply, leaving the control valves **OFF**. Brush the soapy solution onto the hose and all joints. If bubbles appear you have a leak which must be rectified before use. Retest after fixing the fault. Turn **OFF** at the gas cylinder after testing.

If leakage is detected and cannot be rectified by tightening the connections then do not attempt to fix the leak but consult your store of purchase.

Lighting and controlling the bbq

LIGHTING INSTRUCTIONS

After confirming there are no leaks:

1. Open the hood of the barbeque while lighting the main burners.
2. Turn all the control knobs clockwise to **OFF** position.
3. Connect the regulator to the gas bottle. Turn the gas supply **ON** at the gas cylinder.
4. Push **IN** selected burner control knob and keep pressing **IN** whilst turning anti-clockwise to the **HIGH** position (a clicking sound is heard). This should light that burner. Observe if the burner is lit, if the burner is not lit, repeat this step once.
5. If the burner has not lit after retrying once, turn the control knob **OFF** wait five minutes and repeat step 4.
6. If the burner still does not light, light the appliance with a lit match held next to the burner, consult your store of purchase if necessary to service the ignition.

Warning: If the burner completely fails to ignite, turn the control knob clockwise to **OFF** and also turn the gas cylinder valve **OFF**. Wait five minutes before attempting to relight with **LIGHTING INSTRUCTIONS** from STEP 1.

CONTROLLING THE MAIN BURNER FLAMES

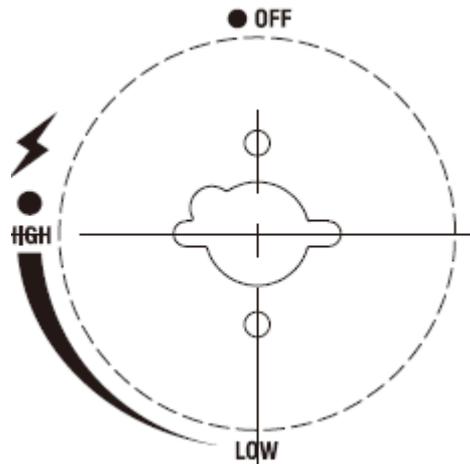
Adjust the heat by turning the knob between the **HIGH** and **LOW** positions.

Light individual main burners in the same way as above.

To turn the complete barbeque **OFF**, turn the cylinder valve or regulator switch to the **OFF** position and then turn all the control knobs on the appliance clockwise to the **OFF** position.

CONTROLLING THE FLAMES

The knobs have three basic positions **OFF**, **LOW** & **HIGH**. You can achieve any flame height between **LOW** and **HIGH** by rotating the knob between these two positions.



Checking the Flames:

Look underneath the barbeque so that you can see the flames.

They should be a soft blue colour with yellow tips. If the flame appears too yellow or smoky, you should consult your retailer before further use.

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

Lighting and controlling the bbq (continued)

Turning OFF:

When you've finished cooking, leave the burner controls on **HIGH** for a maximum of five minutes to burn off excess grease from the flame tamers and other surfaces. To turn the barbecue off, it is best to turn **OFF** the gas cylinder first, and allow all the gas left in the hose to burn off. This will only take a couple of seconds. Then turn **OFF** all burner controls. It is okay to leave the cylinder connected to your barbecue while it's not in use, but it is much safer to turn the gas cylinder **OFF** when it is not in use.

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

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

First time use

The main cooking surfaces: The grills and hotplate are cast iron with a fused on matt vitreous enamel finish. No "curing" is required, but you should give these and the warming rack a thorough wash with regular dishwashing detergent and rinse with fresh water before first use. For ongoing protection of the cooking surfaces, follow the procedures in the Care and Maintenance section.

Grease Management:

This barbecue is equipped with a two stage grease drainage system. Food residue drops down to the grease channelling tray, then falls through the hole into the grease cup. It is a good idea to line the main grease channelling tray with aluminium foil to assist with cleaning. Ensure there is a hole in the foil to allow fats and oils to drip through into the grease cup below. Also, placing fat absorbent material into the grease cup will avoid splashing and overflowing when the container starts to fill. Suitable fat absorbent material is available from your local Barbeques Galore store.

The grease channeling tray and grease cup should be emptied, cleaned and refitted regularly. If not emptied, eventually a fat fire is likely to occur. Fat fires are dangerous and not covered under warranty. If a fat fire occurs, do not try and extinguish it with water, Shut the gas supply **OFF** and close the hood if safe to do so. Call the Fire Brigade if necessary.

Preparing to cook

Lightly coat the cooking surfaces with oil. This will reduce issues with food sticking. Light the burners, close the hood and leave on **HIGH** for about 5 minutes to warm the barbecue up. Once the barbecue is warmed up, you should set the burners to your desired cooking temperature. You're now ready to start cooking up a feast.

Controlling flare up

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 couple of seconds, your food will char, so you need to control it.

Some tips that help minimise flare ups:

- Trim excess fat off your meat.
- The burner controls may be up too high, turning them down **BEFORE** flare ups occur will usually prevent it happening in the first place.
- Moving the meat away from the flare up will also reduce the problem. Note that when all burners are on, the area of grill closest to the hotplate will be the hottest part of the grill.
- Some very fatty foods can only be cooked on the hotplate or indirectly with the hood closed (see later information on indirect cooking).
- **NEVER** use more than one third of the cooking surface as hotplate. That can be very dangerous.
- Clean your barbeque after each use. **DO NOT** use abrasive or flammable cleaners, as it will damage some parts of the product and may start a fire. Clean with warm soapy water.

Cooking hints

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

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

Covered cooking (continued)

Cooking with the Hood Closed:

Using the roasting hood traps heat, moisture and flavour that is normally lost on an open top barbeque. For covered cooking, there are two basic ways to cook: (A) Direct Cooking and (B) Indirect Cooking.

(A) Direct Cooking Method:

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

Preheat the barbeque with all burners on **HIGH** and the hood closed for 5 to 10 minutes. Once the barbeque is pre-heated and the hood is closed, heat is trapped around the food, so the burners need to be on **LOW** and in some cases, some of the burners **OFF**. Heat from the lit burners will circulate all through the hood cooking quite evenly. Quite close attention needs to be paid to the food, and the burners frequently reset to **LOW** or **OFF** as required to prevent overheating.

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

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

(B) Indirect Cooking Method:

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

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

Preheat the barbeque with all burners on **HIGH** and the hood closed for 5 minutes. Importantly, once the barbeque is pre-heated and the hood is closed, heat is trapped around the food, so normally some of the burners will need to be turned **OFF** or to **LOW**. Heat from the lit burners will circulate all through the hood cooking quite evenly.

Covered cooking (continued)

On this barbeque, half the burners on and half the burners **OFF** is usually the best setting for roasting. The roast on its rack in the drip pan is best positioned above the **OFF** burners.

The roast may need to be rotated 180 degrees laterally half way through cooking to brown evenly.

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

For roasting most foods, aim to keep the thermometer around 180°C to avoid burning. Note that the temperature at the roasting rack maybe higher than the temperature measured at the hood thermometer and most foods will quickly burn over 180°C.

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

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

Use the few minutes while resting the meat to open the barbeque hood, turn all burners to **HIGH** for 5 or 10 minutes to burn off food residue. After 10 minutes, turn the barbeque **OFF**. While the cooking surfaces are still hot, take a long handled brush or scraper and remove remaining oil and food residue. You should use an oven mitt to avoid burns. 10 minutes cleaning now will save 60 minutes next barbeque.

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

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

Internal meat temperatures

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

Beef

Preference Meat Probe Temperature

Rare 140°F / 60°C
 Medium 150°F / 66°C
 Well Done 170°F / 77°C

Veal

Preference Meat Probe temperature

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

Lamb

Preference Meat Probe temperature

Rare 140°F / 60°C
 Medium 150°F / 65°C
 Well Done 165°F / 75°C

Pork

Preference Meat Probe temperature

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

Poultry

Preference Meat Probe temperature

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

Cooking times

Beef

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

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

Cooking times (continued)

Poultry

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

Seafood

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

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

Care and maintenance

Cleaning your barbeque:

Your barbeque will look better and last longer if you keep it clean. Follow these simple steps. Shut down and disconnect the gas cylinder when cleaning the barbeque.

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

The burners: Occasionally the burner holes may get clogged with grease and food particles. Leaving the burners **HIGH** on for a maximum of 10 minutes with the hood open after you've finished cooking will remove most of this. However, you should check the burners periodically for any sort of blockage. In particular, you should ensure that the aeration vents are free of insect nests and spider webs. To clean the burners, shut the barbeque down, let the burners cool down, then inspect them. If any of the holes are clogged, use a wire brush or pin to unclog the holes.

The barbeque body: Grease and spillage can build up on the body of the barbeque. Simply clean it off with hot water and mild detergent. Do not use oven cleaner as this will damage the surface coating.

The grease channelling tray: You should change the fat absorbent material and the disposable tray regularly. Also, keep the fat channelling tray itself clean to prevent a build-up of grease. If you don't do this, a fat fire can result. This can be quite dangerous, and will void the warranty on your barbeque. If a fat fire occurs, do not try and extinguish it with water. If safe to do so, turn the gas supply and control knobs **OFF** and close the hood. Call the Fire Brigade if necessary.

How to Care For Stainless Steel

Even though stainless steel is remarkably resistant to tarnish and rust relative to ordinary steels, it still needs proper care. If your model has some stainless steel components, follow these guidelines:

- Stainless Steel lasts much longer if protected from airborne impurities like salt and dust. We strongly recommend 3M Stainless Steel Cleaner and Polish available from your local Barbeques Galore store. Follow the manufacturer's instructions on the can. Do not use while the barbeque is on or still hot!
- After each use, clean the stainless steel surfaces with fresh water and a soft cloth.
- Where light cleaning is needed, a commercially available stainless steel cleaner with a soft cloth should be used.
- To repair minor tea staining or pitting, you can use a light, non-metallic scourer. It is important that you rub with the natural grain of the stainless steel surface to avoid leaving visible scratch marks.
- Between uses, it is a good idea to leave the barbeque covered to prevent dust and air borne salts settling on the stainless steel surfaces. If left for too long, these particles can act as rust centres. In humid environments, a good tip is to position a couple of sponges on the top of the bbq and side shelves to help ventilation.
With a small amount of care, your investment in quality stainless steel will keep its beautiful finish as well as its value for a long time to come.

Care and maintenance (continued)

Storing Your Barbeque:

Your barbeque is designed to be used outdoors. However, just like a car, you will prolong the life of the appliance if you store it out of direct exposure to the elements when not in use. This can be done in many ways:

- Place a waterproof cover over it. These are available from most barbeque retailers. Use a ventilated cover, or add a couple of sponges between the cover and the barbeque to promote ventilation and reduce condensation.
- Move the barbeque to a covered location. If you are storing it in a closed room (e.g. a shed or a garage) then disconnect and keep the gas cylinder outdoors and away from any other cylinders or any cars, boats, motorcycles or any other petrol engines.
- If you don't intend to use it for a few months, lightly spray all surfaces with canola oil. This will help protect against corrosion.

Servicing Your Barbeque:

- Apart from cleaning, your barbeque is a fairly low maintenance item. A couple of things are worth looking at though. Remember to turn off and disconnect the gas cylinder before any maintenance is carried out.
- If your barbeque uses a flexible hose to connect to the gas, check the rubber O-ring on the regulator end of the hose assembly at least once a year. If it appears worn or cracked, have it replaced.
- We recommend having your barbeque checked by an authorised service agent every 5 years. This is to ensure there are no leaks and that all components are still functioning correctly.
- If you use a portable LPG gas cylinder, you will need to have the gas cylinder serviced or replaced every ten years. The date of the last service should be stamped on the neck of the gas cylinder.
- As you can see, it's easy to keep your barbeque in great shape so it can give you years of trouble free enjoyment.

Replacing the hose:

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

Connect the nut of the hose to the same gas inlet of the barbeque that the old one was connected. Use two spanners to tighten it properly, one to hold the inlet, one to turn the hose nut. Do not use sealing tape. The connection is designed to seal properly without it. Perform a leak test as explained on page 16 before use.

Replacing the burners:

Occasionally you will need to remove your burners for cleaning or adjustment.

To replace the burner, place the open end of the burner over the gas jet at the front of the barbeque. Then, lower the lug on the other end of the barbeque into the locating hole and screw back into place with the original locking screw.

Cleaning the injectors:

If the burners or ignition are not working properly after a number of uses, there may be some blockage of the injectors. When the burner is removed, the burner injector is exposed. It may be blocked by grease or insect webs. Clean or unscrew, remove, clean replace if required.

Troubleshooting guide

Problem	Possible Cause	Prevention / Solution
Burner will not light	No gas flow Obstructed gas flow Burner not over the valve Spider webs in the burner Burner ports blocked	Check cylinder contents- refill Check burners and hose Engage burner over the valve Clean the burners Clean the burner ports
Sudden drop in gas flow or reduced flame height	Out of gas	Check supply / cylinder
Irregular flame pattern or flame does not run full length of burner	Burner ports blocked	Clean burner ports
Flame yellow or orange	Residue on burner Spider webs in burner Burner not over the valve	Burn clean for 10 minutes on HIGH Clean burner Engage the burner onto the valve
Flame blows out in wind gusts	Too windy Low on gas Excess grease build up	Shelter or move the bbq Replace or refill the cylinder Clean the bbq
Persistent grease fire	Grease trapped by food build-up around the burner and grease channelling system	Turn burners OFF . Turn gas OFF . Leave hood closed and let the fire burn out. Once cooled, remove and clean all parts.
Blowback (fire burning inside the burner)	Burner and or burner tubes may be blocked.	Switch off and re-light. If problem persists, remove and clean the burners.
Inside of hood peeling like paint.	Baked on grease build up has carbonised and is flaking.	Clean regularly to avoid. Clean thoroughly to resolve.

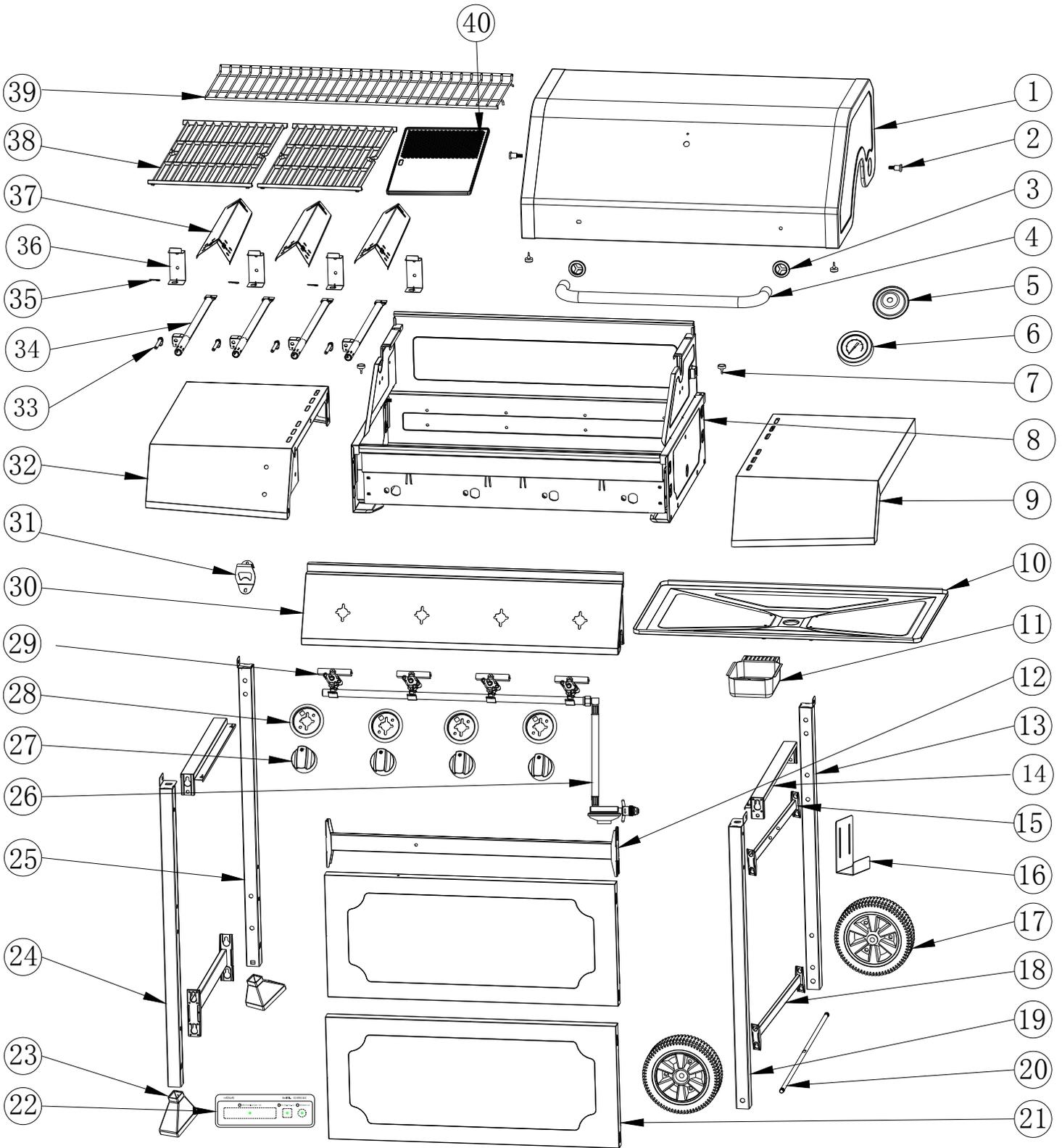
**If a service is required for your barbeque, contact your
local Barbeques Galore store
Phone 1 800 978 555**

SERVICING

Your gas barbeque should be serviced only by a competent authorised person.

For any queries or assistance call your store of purchase.

Exploded Drawing - Part List



Exploded Drawing - Part List

PART	DESCRIPTION	PART NO	QTY PER BBQ	QTY PER
				SPARE PART CODE
1	Hood Assembly	CP9155895	1	1
2	Hood Hinge	CP9153244	2	2
3	Hood Handle Bezel	CP9153245	2	1 set
4	Hood Handle		1	
5	Temperature Gauge Bezel	CP9155896	1	1 set
6	Temperature Gauge		1	
7	Rubber Cushion	CP9153090	4	4
8	Firebox Assembly	CP9155897	1	1
9	Right Side Shelf	CP9155898	1	1
10	Grease Channeling Tray	CP9155900	1	1
11	Grease Cup	CP9153251	1	1
12	Back Side Beam	CP9155909	1	1
13	Right Back Leg	CP9155906	1	1
14	Right Tray Rail	CP9155902	1	1
15	Cylinder Support Beam	CP9155908	1	1
16	Cylinder Hook	CP9155943	1	1
17	Wheels	CP9155911	2	1
18	Left Side Beams	CP9155907	2	1
19	Right Front Leg	CP9155905	1	1
20	Axle	CP9155910	1	1
21	Front Panel	CP9155901	1	1
22	Bolt Pack	CP9155923	1	1
23	Leg End Caps	CP9155913	2	1
24	Left Front Leg	CP9155903	1	1
25	Left Back Leg	CP9155904	1	1
26	Regulator & hose Assembly	CP9153272	1	1

PART	DESCRIPTION	PART NO	QTY PER BBQ	QTY PER
				SPARE PART CODE
27	Control Knob	CP9155915	4	1
28	Knob Bezel	CP9155924	4	1
29	Manifold & Gas Valve Assembly	CP9155916	1	1
30	Control Panel	CP9155917	1	1
31	Bottle Opener	CP9153275	1	1
32	Left Side Shelf	CP9155899	1	1
33	Spark Electrode	CP9155918	4	1
34	Tube Burner		4	1
35	R Pin		4	1
36	Tube Burner Support	CP9155919	4	1
37	Flame Tamer	CP9155920	3	1
38	Cooking Grill	CP9155921	2	1
39	Warming Rack	CP9155922	1	1
40	Hotplate	CP9155721	1	1

DATA PLATE

The serial number starting with “BQ” is unique for each unit and can be found on the Date Plate on Cart Base as shown below.



				Barbeques Galore (Aust) Pty Ltd			
				Rating Label			
Model	Gas Type	Main Burner Injector Size	Main Burner Gas Consumption	Burner Gas Pressure	Total Gas Consumption	Date of Manufacture	Serial Number
G4RANQ	PROPANE	0.97mm	12MJ/Hr	2.75kPa	48MJ/Hr		
Warning: For Storage and Cylinder Exchange, disconnect hose at the cylinder only, do not disconnect hose from the appliance.				Minimum clearances from combustible surfaces. Side of appliance - 600mm; Back of appliance - 600mm; Vertical above appliance cooking surface - 1200mm			

Need More Information?

Call your local Barbeques Galore store where barbeque experts will be happy to help you.

Phone 1 800 978 555

Or visit us online at: www.barbequesgalore.com.au

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G4RANQ-SERIES 0520