

WELCOME TO THE WORLD OF BARBEQUES GALORE OUTDDOR COOKING

INSTRUCTIONS FOR ASSEMBLY AND USE OF

ALFRESCO RANGE UNIT

Code: ALISLRANGE

For the safe use and enjoyment of your new barbeque.



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

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

For Code: ALISLRANGE

Tools required:

2 x Adjustable spanners

1 x Phillips head screwdriver

1 x Regular screwdriver

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 this range unit 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 gas cylinder.
2. Turn the control knobs to "**OFF**" position.
3. Open range lid.
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.
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 RANGE UNIT MUST NOT BE USED INDOORS.**
- **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 range unit has not been approved for marine use.**

Safety warnings (continued)

- Do not perform any servicing on the range unit 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 range unit exactly as described in these instructions. In particular: you should keep the range unit 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 outdoor cooking appliances. They are caused by a build-up of grease in the drip tray and the inside of the frame. A fat fire can be difficult to put out, and will be dangerous if it spreads to the gas hose. You should keep you should keep your range unit clean to avoid this occurrence. Fat fire damage is not covered under warranty. In case of fat fire, turn cylinder off. Do not try and extinguish with water. Call the fire brigade.
- Do not transport the range unit whilst it is hot because there is a risk that the contents of the grease cup will fall out.
- **NEVER** leave a range unit 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 range unit, especially on surfaces close to the firebox.
- Particular care must be taken when removing drip tray. Hot fat can cause serious injury. Let the range unit cool completely before removing the fat tray.
- If the burner makes hissing sound when lit, it may be burning internally. Turn burner off, allow it to cool and try again.
- Follow all manufacturers' instructions to periodically check for gas leaks.
- Do not allow build up of unburned gas.
- Do not leave the appliance unattended when lit or still hot.

Strong winds and low temperatures can affect the heating and performance of your range unit so factor in these elements when positioning your range unit outdoors for cooking. Never use your range unit in a garage, porch, shed, breezeway or any other enclosed area. Your range unit is to be used outdoors only, **at least 60cm from the back and side, 120cm from above of any combustible surface**. Your range unit should not be placed under any surface that will burn. Do not obstruct the flow of ventilation air around the range unit housing. This range unit is not intended to be installed in or on recreational vehicles and/or boats.

Where to put your range unit

This range unit 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:

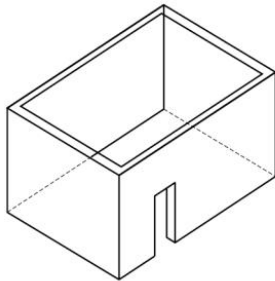


FIGURE F1—OUTDOOR AREA—EXAMPLE 1

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

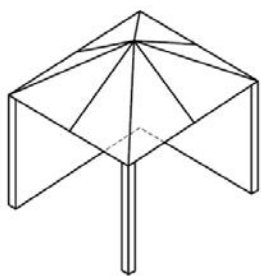


FIGURE F2—OUTDOOR AREA—EXAMPLE 2

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

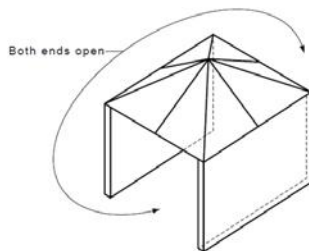


FIGURE F3—OUTDOOR AREA—EXAMPLE 3

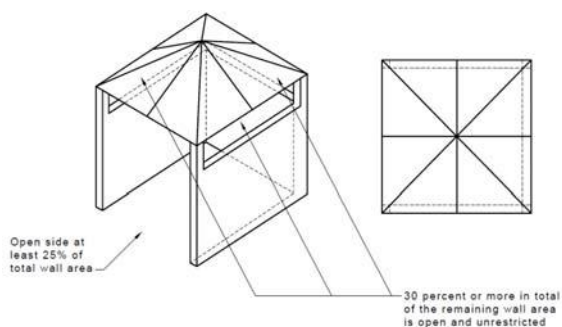


FIGURE F4—OUTDOOR AREA—EXAMPLE 4

- (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.

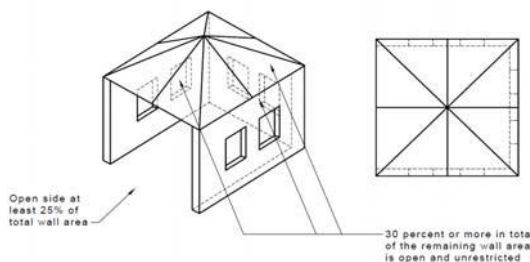


FIGURE F5—OUTDOOR AREA—EXAMPLE 5

Where to put your barbeque (continued)

When used on the ground always place the appliance and cylinder on flat level ground.
NEVER light the RANGE UNIT with the lid in the closed position.

Storage of Appliance

Storage of an appliance indoors is only permissible if the 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 in its original packaging and stored in a dry dust free environment.

This range unit is designed for use outdoors, away from any flammable materials. It is important that there are no overhead obstructions. It is important that the ventilation openings of the appliance are not obstructed. The range unit must be used on a level, stable, heat resistant 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).

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

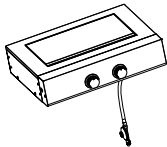
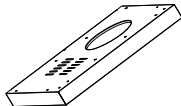
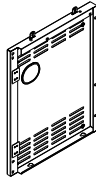
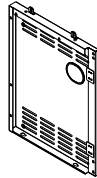
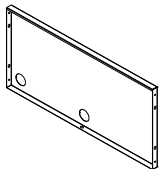
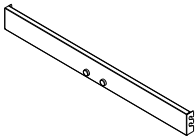

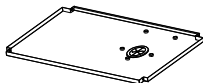




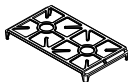
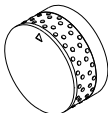
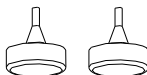
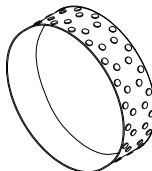
Connection to Appliance

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.


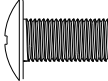





Clean burner holes if necessary with a heavy-duty pipe cleaner.

Disconnect the regulator from the cylinder when the range unit is not in use. Do not disconnect the hose at the range unit. If the hose is replaced, fit the new hose to the appliance using two spanners (one to hold the manifold firm, the other to tighten the hose connection onto the manifold). Check for leaks. (See page 14)

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

<p>1. One Firebox Assembly</p> 	<p>2. One Base Panel</p> 	<p>3. One Left Side Cart Panel</p> 	<p>4. One Right Side Cart Panel</p> 
<p>5. One Rear Cart Panel</p> 	<p>6. One Cart Front Beam</p> 	<p>7. Two Doors</p> 	<p>8. One Cabinet Separator Panel</p> 
<p>9. Two Triangle Plates</p> 	<p>10. Four Door Hinges</p> 	<p>11. Two Castors without Lock</p> 	<p>12. Two Castors with Lock</p> 
<p>13. One Burner Trivet</p> 	<p>14. Two Knobs</p> 	<p>15. Two Rubber Cushions (spares)</p> 	<p>16. Two Blue Rings for Knob (spares)</p> 

Contents list (continued)

Bolt Pack included:			
A. Twenty four M6*16mm Screws	B. Twenty three M6*12mm Screws	C. Twenty four M4*10mm Screws	D. Sixteen M6 Flat Washers
			
E. Sixteen M6 Spring Washers	F. Four M6 Washers	G. Three M4*8mm Screws	
			

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

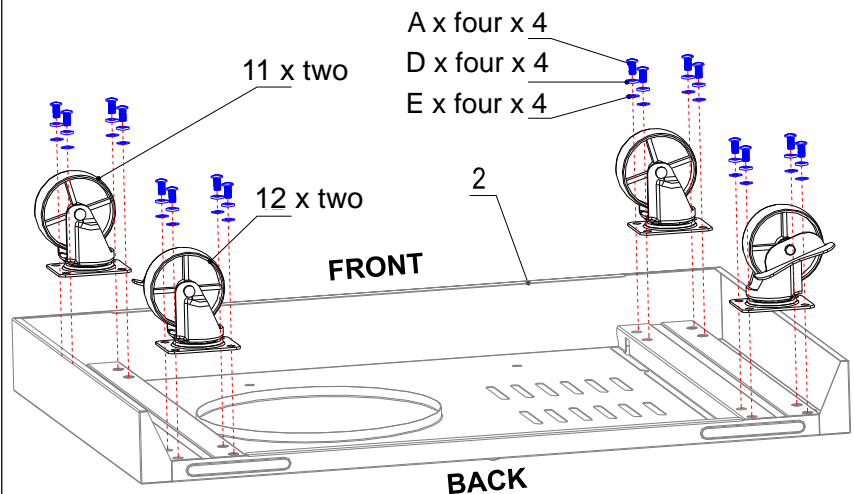
Assembly instructions

STEP 1: Attach Castors.

WHAT YOU NEED:

two x Castors without lock (11)
two x Castors with lock (12)
one x Base panel (2)
sixteen x M6*16mm screws (A)
sixteen x M6 flat washer (D)
sixteen x M6 spring washer (E)

Use four M6*16mm screws (A), four M6 flat washers (D) and four M6 spring washers (E) to attach each castor onto the underside of base panel (2) (two castors without lock (11) at the front and two castors with lock (12) at the back).



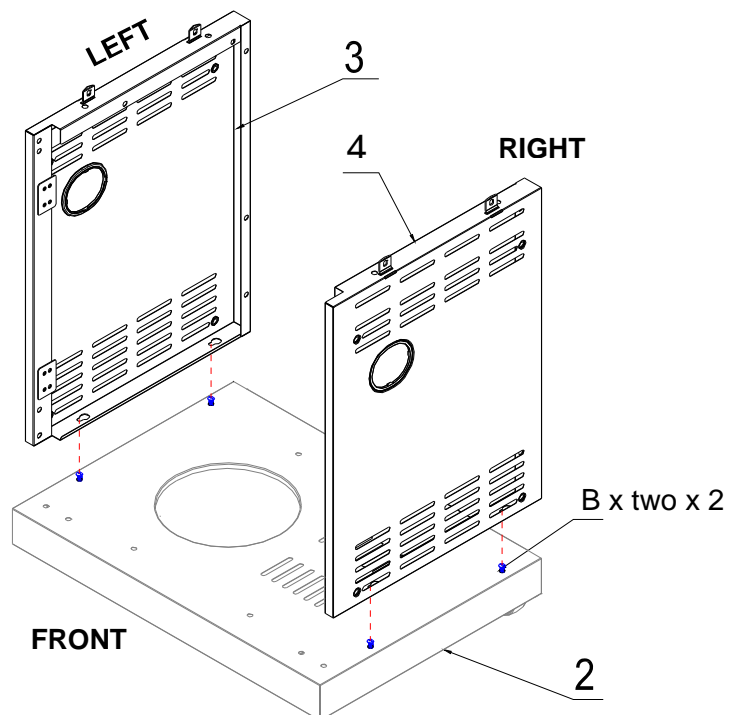
STEP 2: Attach the Cart Side Panel.

WHAT YOU NEED:

one x Left side cart panel (3)
one x Right side cart panel (4)
four x M6*12mm screws (B)

Use two M6*12mm screws (B) to attach cabinet left side panel (3) and two more screws to attach cabinet right side panel (4) both to the base panel (2).

Note: Door hinge brackets should be at the front.



Assembly instructions (continued)

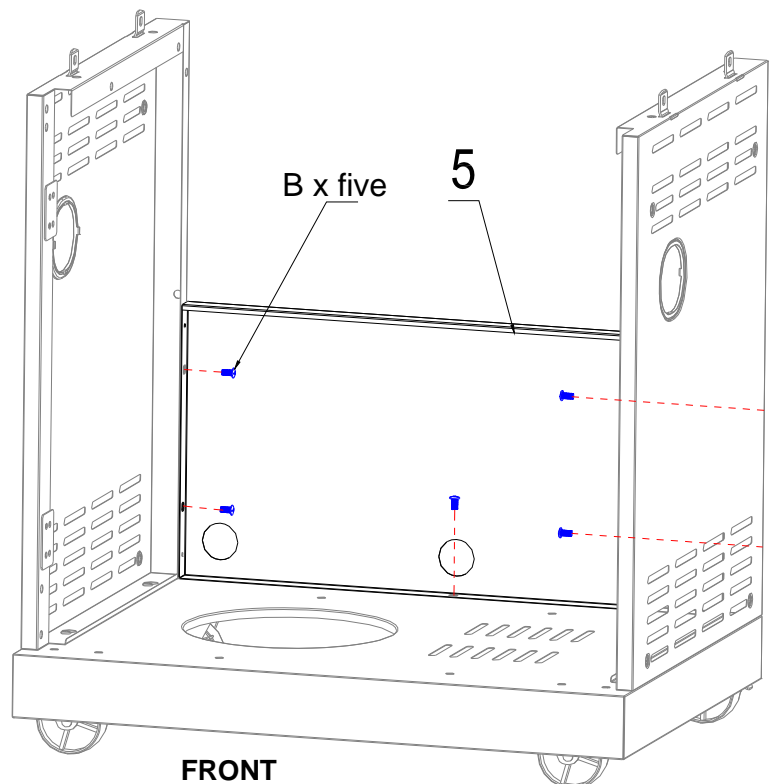
STEP 3: Attach Rear Panel.

WHAT YOU NEED:

one x Rear panel (5)
five x M6*12mm screws (B)

Attach the rear panel (5) to the cart with five M6*12mm screws (B).

Note: Do not fully tighten the screws until all five screws are started.

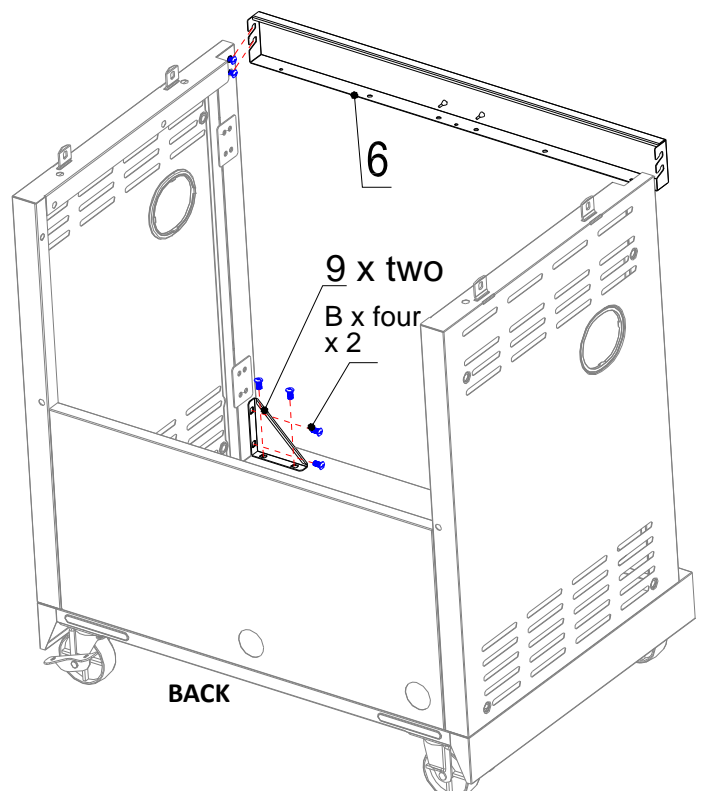


STEP 4: Attach the Cart Front Beam and Triangle Plates.

WHAT YOU NEED:

one x Cart front beam (6)
two x Triangle plates (9)
twelve x M6*12mm screws (B)

- Attach cart front beam (6) to the cart side panels with four M6*12mm screws (B).
- Attach each triangle plate (9) to a side panel and to the base panel with four M6*12mm screws (B).



Assembly instructions (continued)

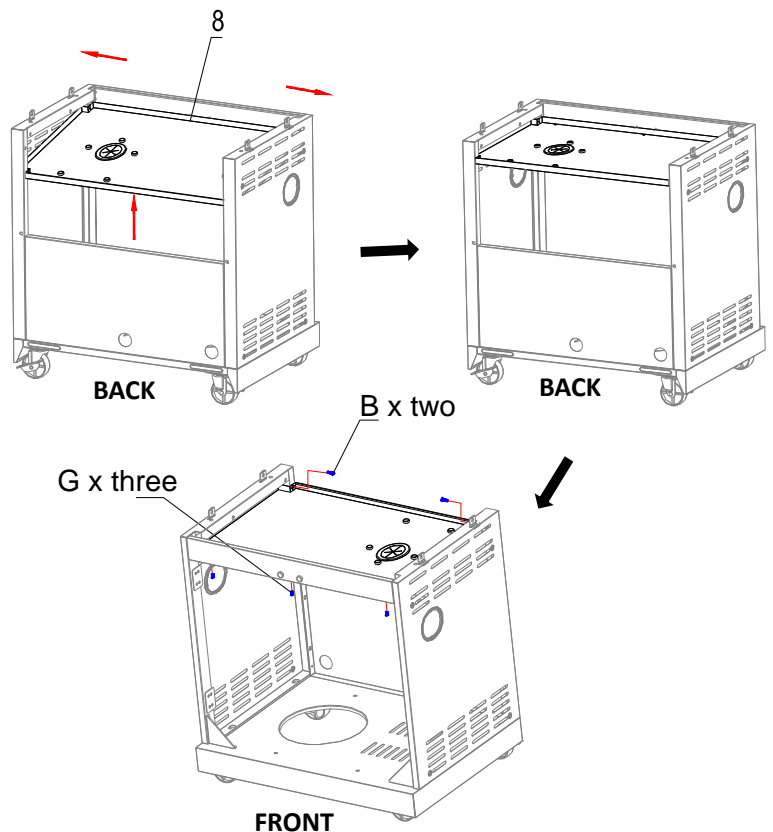
STEP 5: Attach the Cabinet Separator Panel.

WHAT YOU NEED:

- one x Cabinet separator panel (8)
- two x M6*12mm screws (B)
- three x M4*8mm screws (G)

Attach the cabinet separator panel assembly to left and right side panel. Push the side panels outwards gently to fit the separator panel. Use two M6*12mm screws (B) at the back and keep the screws loose, then use three M4*8mm screws (G) at the front.

Tighten all screws.

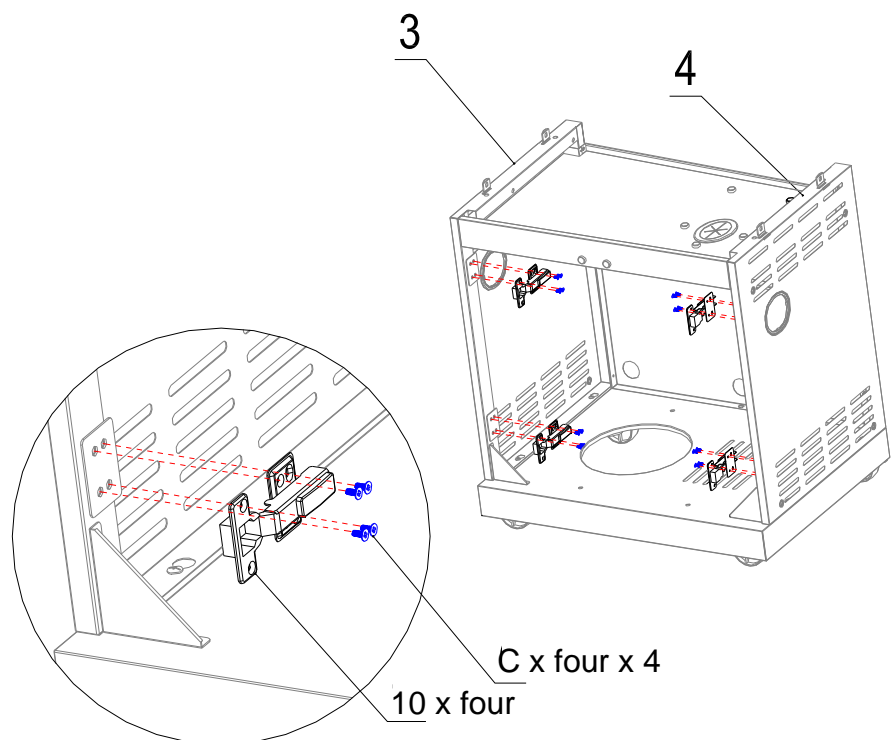


STEP 6: Attach the Door Hinges.

WHAT YOU NEED:

- four x Door hinges (10)
- sixteen x M4*10mm screws (C)

Attach door hinges (10) to the cabinet left (3) & right (4) side panels top and bottom, each hinge with four M4*10mm screws (C).



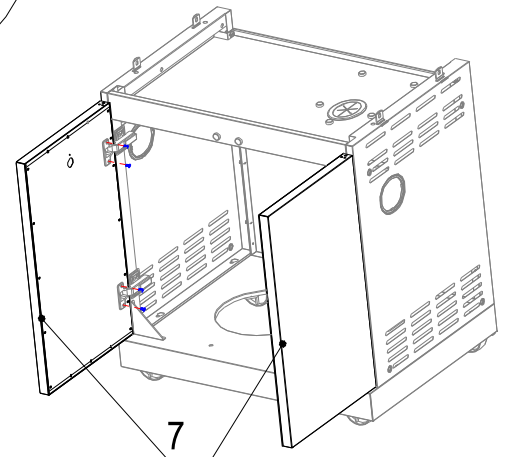
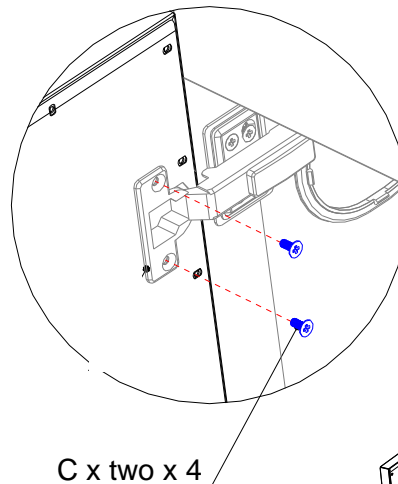
Assembly instructions (continued)

STEP 7: Attach the Cart Door.

WHAT YOU NEED:

two x Doors (7)
eight x M4*10mm screws (C)

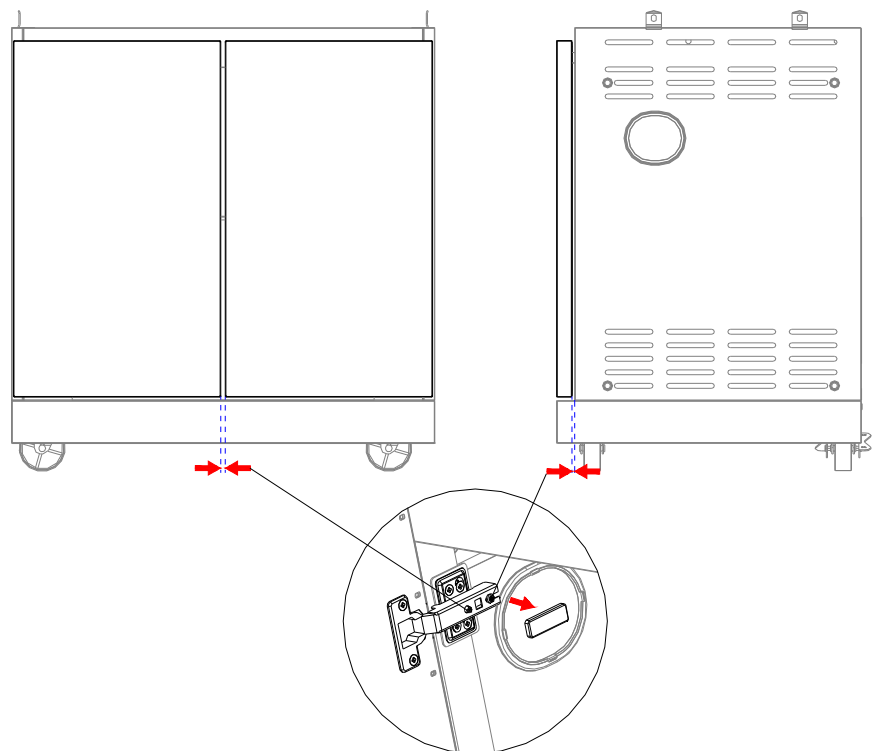
Attach the doors (7) to the hinges with two M4*10mm screws (C) on each hinge.



STEP 8: Adjusting the Door Gap.

There are 2 adjustable screws on each door hinge, use them to adjust the door gap if required.

Note: It is better to wait until the unit is finally assembled and in position before finally adjusting the doors.



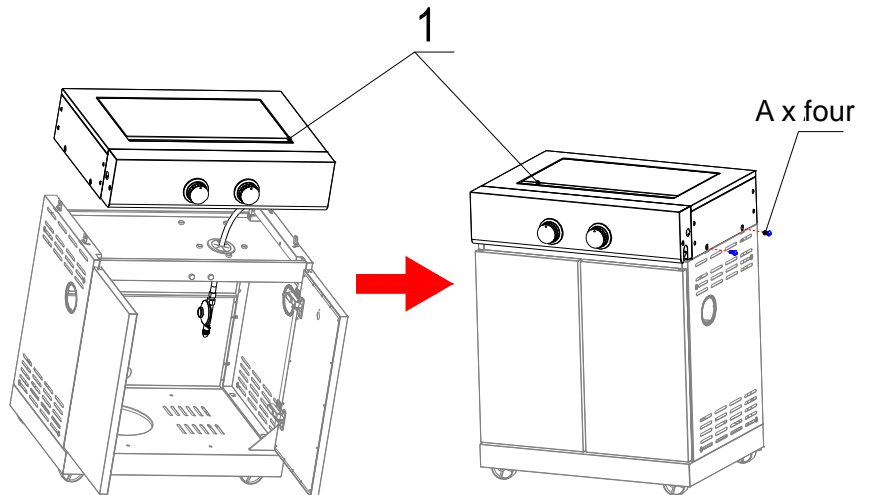
Assembly instructions (continued)

STEP 9: Attach the Firebox. (Use two people for this step)

WHAT YOU NEED:

one x Firebox assembly (1)
four x M6*16mm screws (A)

- a) Insert the regulator assembly through the hole on cabinet separator panel.
- b) Place the firebox assembly onto the cabinet, fix with four M6*16mm screws (A). Fully tighten all screws.



STEP 10: Attach the Knob.

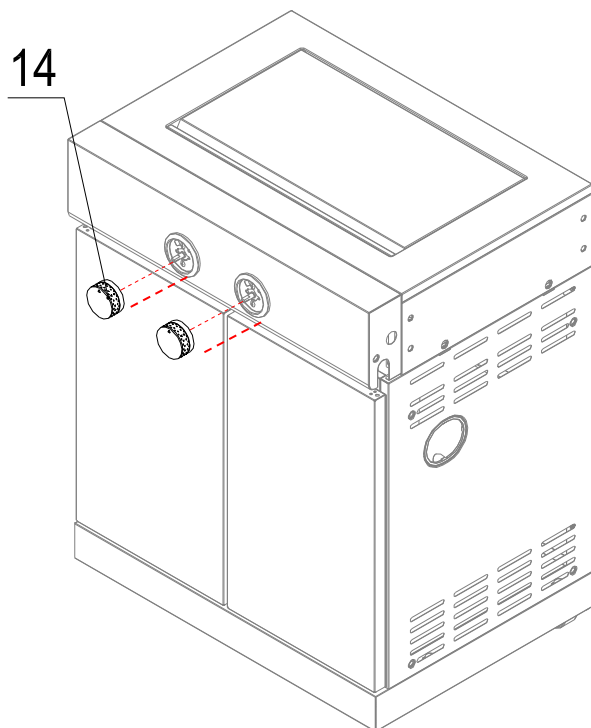
WHAT YOU NEED:

two x Knobs (14)

Insert the knobs (14) onto to the valve stem.

Make sure the black dot on the knob is at the top.

Note: Refer to Step 8 to adjust the doors if necessary.

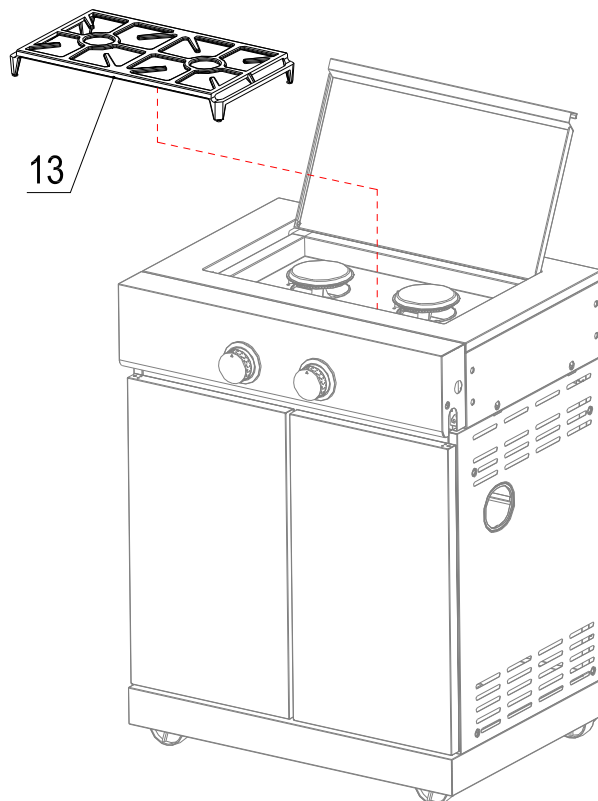


STEP 11: Attach the Trivet.

WHAT YOU NEED:

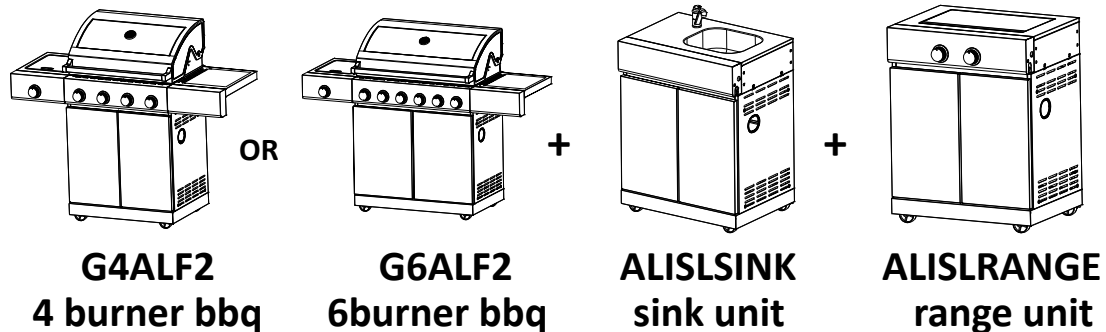
one x Trivet (13)

Open the lid, then attach the trivet (13)
onto the burner.

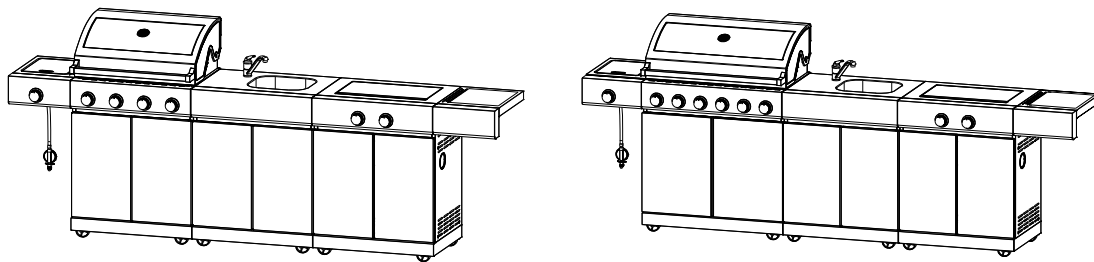


Configure the alfresco island with separately available units

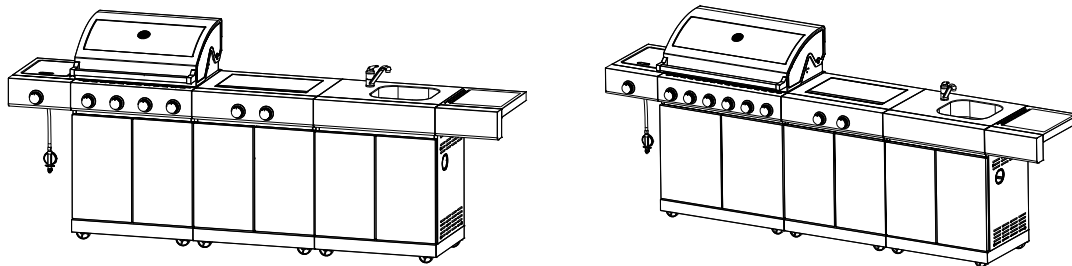
Configure your alfresco island by combining:



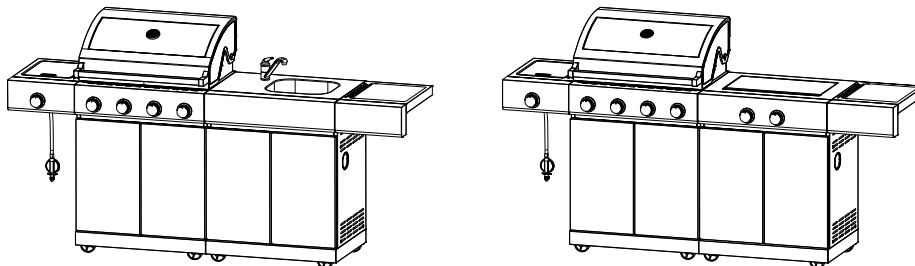
Note: The barbeques and range units need separate, independent gas supplies.



BBQ + Sink unit + Range unit



BBQ + Range unit + Sink unit



BBQ + Sink unit or Range unit

Note: The side burner must only fit onto the LEFT side of the BBQ as above.

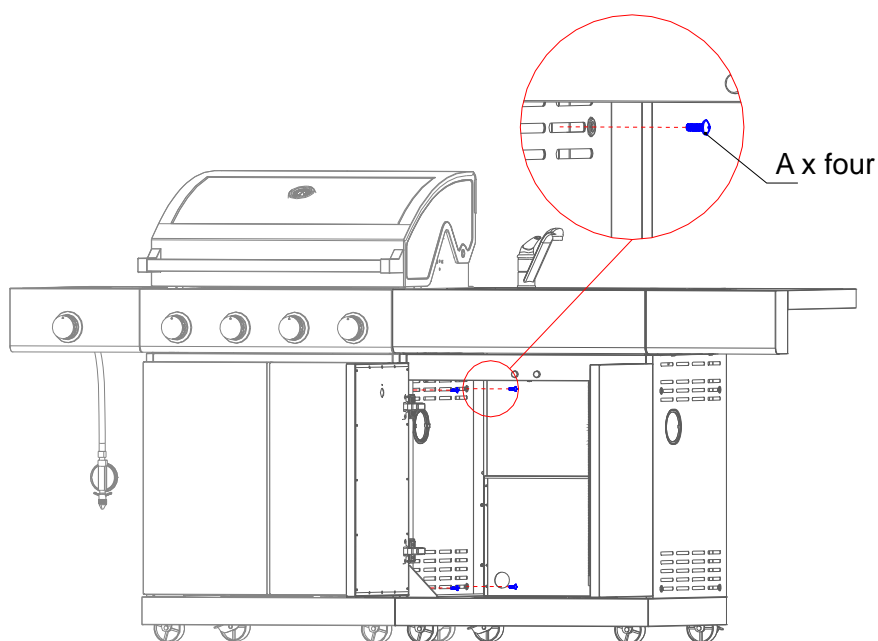
Configure the alfresco island with separately available units (continued)

How to join your alfresco island units

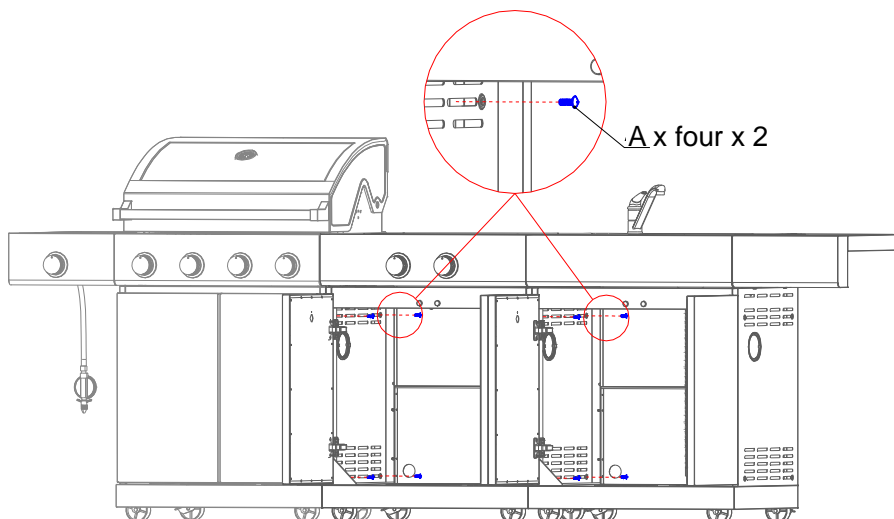
What you need:

four M6*16mm screws (A) for each connection (four are included in the bolt packs that come with the sink unit and the range unit)

If joining a separately purchased Alfresco barbeque to an optional sink unit or to an optional range unit, open the cart door for that optional unit, then connect that unit to **the** barbeque with four M6*16mm screws (A) as shown.



If joining a separately purchased Alfresco barbeque to an optional sink unit and an optional range unit all together, open the cart doors for the sink and the range units, connect the first unit to the barbeque with four M6*16mm screws (A) as shown, then connect the second unit to the first unit with another four M6*16mm screws (A) as shown.



Checking the gas type and supply

Before assembling your range unit, you should ensure your range unit is suited to the type of gas which you are going to use. This is a low pressure range unit and must only be used with propane gas only using the hose and regulator supplied. Your range unit 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 or Universal LPG:

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

Natural Gas:

This range unit 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.

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.

There are two approaches to installation:

(1) Permanent Piped Connection: Your range unit 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 range unit 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 range unit 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 appliance 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 appliance.



Checking for gas leaks and lighting the burners

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

Do not subject the cylinder to excessive heat.

NEVER STORE YOUR GAS CYLINDER INDOORS.

If you store your range unit indoors, ALWAYS disconnect the cylinder first and store it safely outside. 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 barbecue to a gas cylinder exceeding 9kg capacity.
Never connect an unregulated 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 this range unit is suitable for propane only. The gas regulator is 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 this range unit must be used. Replacement pressure regulators and hose assemblies must be those specified by the manufacturer.

Connecting to the Gas Cylinder

If you are using a portable LPG gas cylinder, place the LPG cylinder into the left side of the cabinet, so that it sits inside the round cut out in the base panel. 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.

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 range unit control valves are “**OFF**”. Connect the regulator to the cylinder, ensure the connections are secure then turn **ON** the gas.


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. Do not attempt to cure leakage but consult your store of purchase.

Checking for gas leaks and lighting the bbq (continued)


LIGHTING THE BURNERS

After confirming there are no leaks:

1. Open the lid of the range unit while lighting either burner.
2. Turn all the control knobs clockwise to “**OFF**” position.
3. Connect the regulator to the gas cylinder. Turn the gas supply “**ON**” at the gas cylinder.
4. Push IN either 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**” (clockwise) 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 “**OFF**” (clockwise) and also turn the cylinder valve “**OFF**”. Wait five minutes before attempting to relight with ignition sequence from Step 1.

CONTROLLING THE FLAMES

Adjust the heat by turning the knob between the “ **HIGH**” and “**LOW**” positions. Light individual burners in the same way as above.

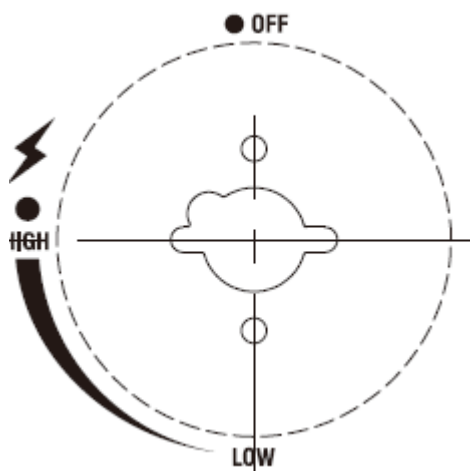
To turn the range unit “**OFF**”, turn the cylinder valve or regulator switch to the “**OFF**” position and then turn both the control knobs on the appliance clockwise to the “**OFF**” position.

NEVER CLOSE THE LID WHILE THE BURNER IS ON OR HOT!

Checking for gas leaks and lighting the burners (continued)

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 into the range unit 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 off, wait a few seconds, then relight.

Turning OFF:

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

If your range unit 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 range unit is not in use.

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

Care and maintenance

Cleaning your range unit:

Your range unit will look better and last longer if you keep it clean. Follow these simple steps.

The burners: Occasionally the burner holes may get clogged with grease and food particles. Leaving the burners on for a maximum of 5 minutes with the hood open after you've finished cooking will 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, let them cool down, then inspect them. If any of the holes are clogged, use a wire brush or pin to unclog the holes.

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

Storing Your Range Unit:

Your range unit 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 range unit to promote ventilation and reduce condensation.
- Move the range unit to a covered location. If you are storing it in a closed room (e.g. a shed or a garage) then disconnect and keep the cylinder outdoors and away from any other cylinders or any cars, boats, motorcycles or any other petrol engines.
- If you don't intend to use it for a few months, lightly spray all surfaces with canola oil. This will help protect against corrosion.

Servicing Your Range Unit:

- Apart from cleaning, your range unit is a fairly low maintenance item. A couple of things are worth looking at though. Remember to turn off and disconnect the gas before any maintenance is carried out.
- If your range unit 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 range unit checked by an authorised service agent every 5 years. This is to ensure there are no leaks and that all components are still functioning correctly.
- If you use a portable LPG gas cylinder, you will need to have the cylinder serviced or replaced every ten years. The date of the last service should be stamped on the neck of the bottle.
- As you can see, it's easy to keep your range unit in great shape so it can give you years of trouble free enjoyment.

Care and maintenance (continued)

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 range unit 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 outlined in the “TO SAFETY CHECK FOR LEAKS” section on Page 17.

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. We recommend the following:

- After 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 scour pad. It is important that you rub with the natural grain of the stainless steel surface to avoid leaving visible scratch marks.
- Use 3M stainless steel cleaner available for your local Barbeques Galore store to polish and protect all stainless steel surfaces. Follow the manufacturer's instructions on the can. Do not use while the barbeque is on or still hot!
- Between uses, it is a good idea to leave the barbeque covered to prevent dust and air borne salts settling on the stainless steel surfaces. If left for too long, these particles can act as rust centres.
- Use a ventilated cover, or add a couple of sponges between the cover and the unit to promote ventilation and reduce condensation.

With a small amount of care, your investment in quality stainless steel will keep its beautiful finish as well as its value for a long time to come.

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 5 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 range unit; Replace or refill the cylinder; Clean the range unit;
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.

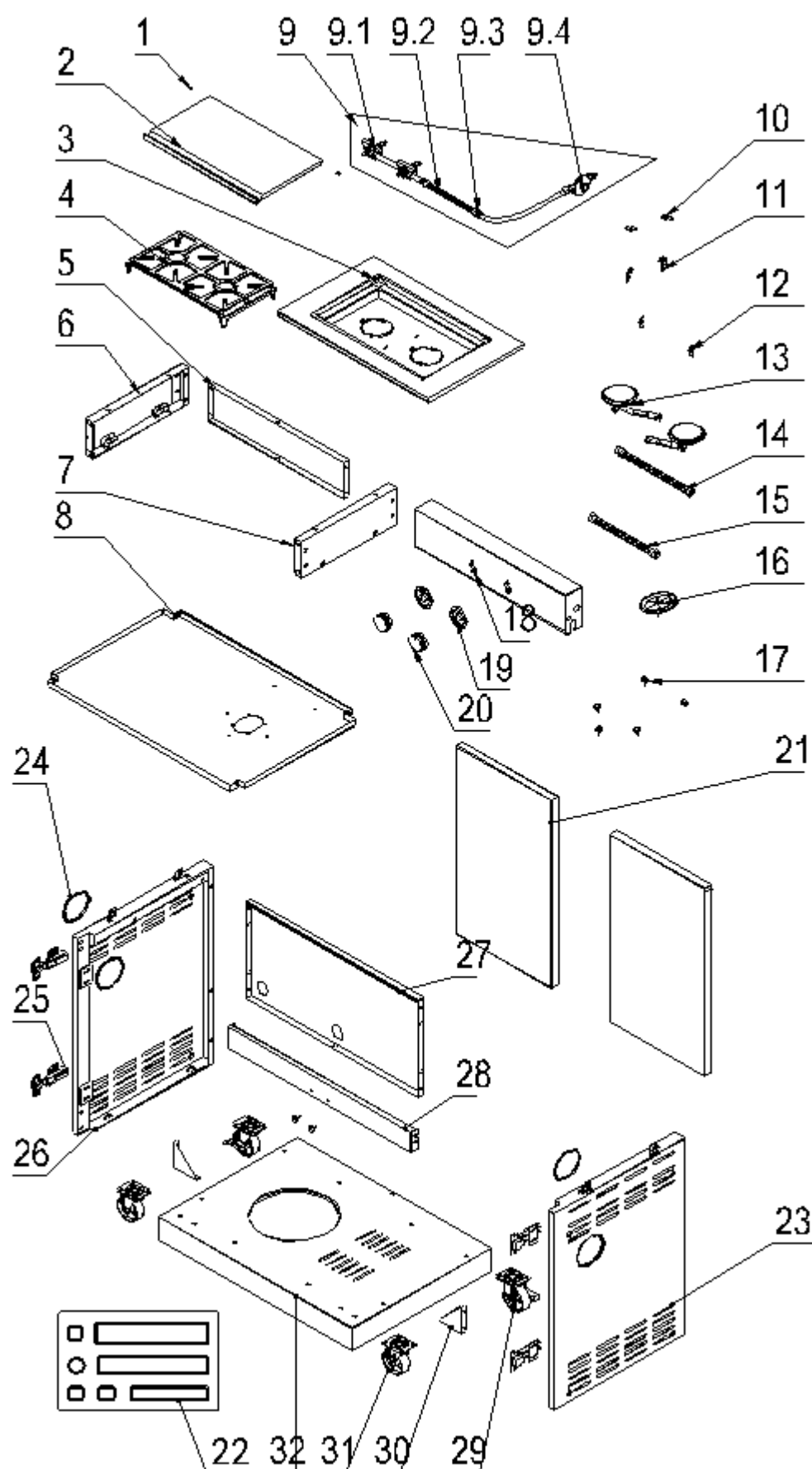
**If a service is required for your range unit, contact
your local Barbeques Galore store
Phone 1 300 301 392**

SERVICING

Your gas range unit should be serviced annually by a competent registered person.

For any queries or assistance call your store of purchase.

Exploded Drawing



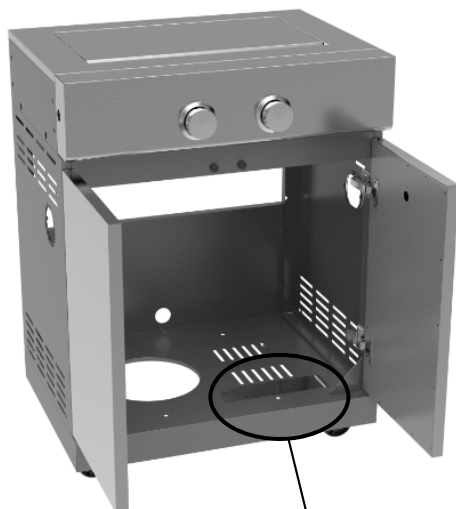
Exploded Drawing

PART NUMBER	PART CODE	DESCRIPTION	QTY PER BBQ	QTY PER SPARE PART PACK
1	CP9153048	Side burner hinge	2	2
2	CP9153047	Side burner lid	1	1
3	CP9153058	Top panel	1	1
4	CP9153049	Trivet	1	1
5	CP9153045	Rear cart panel	1	1
6	CP9153062	Left firebox panel	1	1
7	CP9153061	Right firebox panel	1	1
8	CP9153107	Cabinet separator panel	1	1
9.1	CP9153065	Main gas valve assembly	2	1
9.2	CP9153059	Corrugated tube for main valve	1	1
9.3	CP9153055	Regulator connector	1	1
9.4	CP9153088	Regulator and hose 600mm	1	1
10	CP9153050	Burner nozzle assembly-LP	2	2
11	CP9153057	Fixed plate for nozzle	2	2
12	CP9153046	Ignition pin	2	1
13	CP9153051	Side burner assembly	2	1
14	CP9153066	Corrugated tube (long)	1	1
15	CP9153063	Corrugated tube (short)	1	1
16	CP9153054	Seal for top panel	1	1
17	CP9153090	Rubber cushion	7	2
18	CP9153060	Control panel	1	1
19	CP9153124	Knob bezel	2	1
20	CP9153123	Knob	2	1
21	CP9153126	Door assembly	2	1
22	CP9153056	Bolt pack	1	1
23	CP9153052	Right side cart panel	1	1
24	CP9153087	Plastic ring	2	1
25	CP9153104	Door hinge	4	1
26	CP9153053	Left side cart panel	1	1
27	CP9153083	Rear cart panel	1	1

Exploded Drawing

PART NUMBER	PART CODE	DESCRIPTION	QTY PER BBQ	QTY PER SPARE PART PACK
28	CP9153082	Cart front beam	1	1
29	CP9153121	Castor with lock	2	1
30	CP9153108	Triangle plate	2	2
31	CP9153120	Castor without lock	2	1
32	CP9153162	Base panel	1	1

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



Chant Kitchen Equipment (H.K.) Ltd											
ALFRESCO ISLAND BARBEQUES											
Model	Code	Gas Type	Main Burner Injector Size	Main Burner Gas Consumption per Burner	Side Burner Injector Size	Side Burner Gas Consumption	Test point pressure	Gas Pressure Range	Total Gas Consumption	Date of Manufacture	Serial Number
BG229SB-G	ALISLRANGE	Universal LPG	0.9mm	11MJ/Hr	N/A	N/A	2.75 kPa	2.70 - 3.00kPa	22MJ/Hr		
BG2294B-G	G4ALF2 4 Burner	Universal LPG	0.95mm	12MJ/Hr	0.9mm	11MJ/Hr	2.75 kPa	2.70 - 3.00kPa	59MJ/Hr		
BG2296B-G	G6ALF2 6 Burner	Universal LPG	0.95mm	12MJ/Hr	0.9mm	11MJ/Hr	2.75 kPa	2.70 - 3.00kPa	83MJ/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											
FOR OUTDOOR USE ONLY											

Serial Number

Need More Information?

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

Phone 1 300 301 392

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

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