

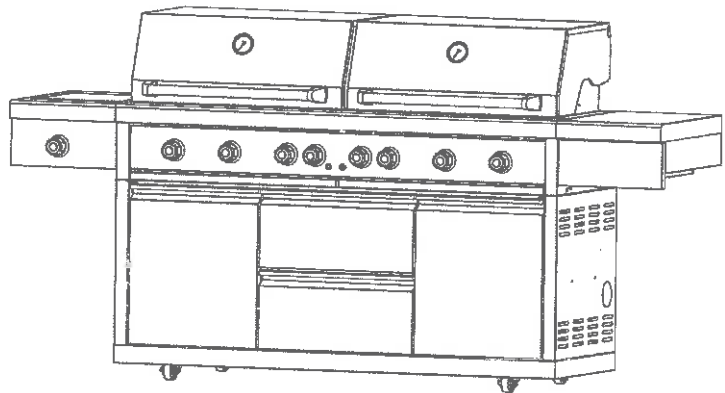
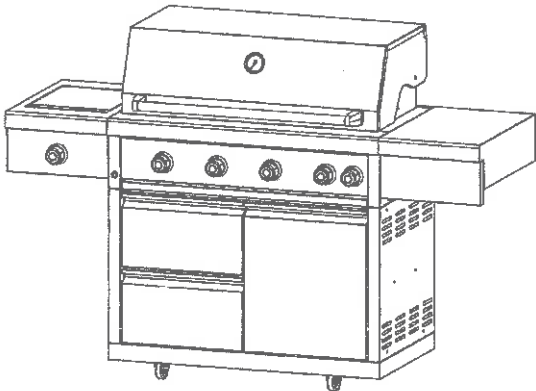
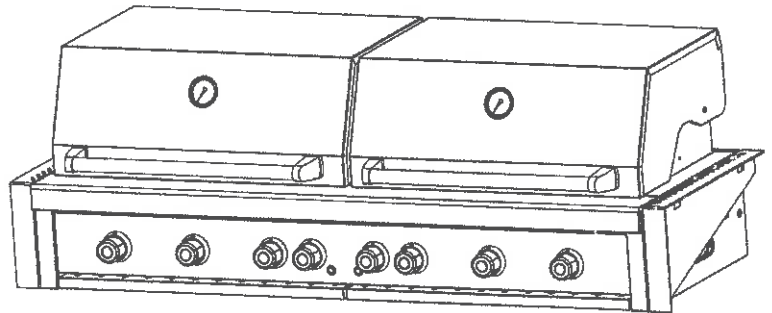
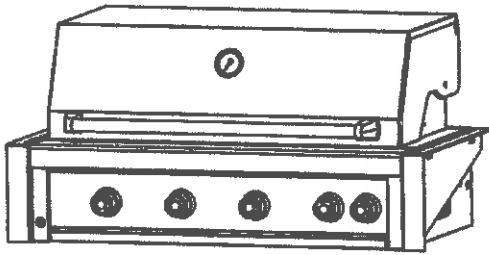
**Ziegler
&Brown**

User Manual and Installation Instructions

Model: Grand Turbo L-Series

**Use for Product codes: ZGGT4L, ZGGT4CARTL, ZGGT6L, ZGGT6CARTL,
ZGGTDRL, ZGGTSBL, ZGGTBIKL**

**Use for Kit Codes: ZGGT4BIL, ZGGT4CL, ZGGT4CDSL, ZGGT6BIL
ZGGT6CL, ZGGT6CDSL**



Tools Required: Phillips Head Screwdriver x 1. Adjustable Spanners x 2

⚠ WARNING For Outdoor use only!

Please read and follow these instructions carefully to be sure your barbeque is properly installed, assembled and cared for.

Failure to follow these instructions may result in serious bodily injury and/or property damage.

Please retain this manual for future reference.

Conversion between propane and natural gas is only to be done by authorised person.

Remove all packaging materials and dispose of thoughtfully before first use.

**NOTE TO INSTALLER: TEST OPERATION OF THE APPLIANCE AND INSTRUCT THE OWNER / USER BEFORE LEAVING.
PLEASE LEAVE THESE INSTRUCTIONS WITH THE OWNER / USER.**

USE OUTDOORS ONLY

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

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

- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover. See Figure 1.
- Within a partial enclosure that includes an overhead cover and no more than two walls. See Figure 2 & 3.
- Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:
 - At least 25% of the total wall area is completely open; and
 - At least 30% of the remaining wall area is open and unrestricted. See Figure 4 & 5.
- In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

The following diagrams provide a diagrammatic representation of outdoor areas. Rectangular areas have been used in these figures - the same principles apply to any other shaped area

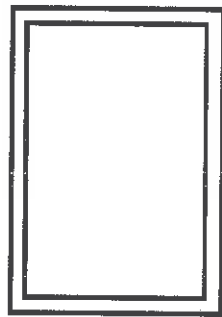
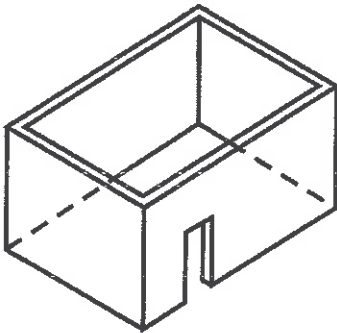


Figure 1 - Enclosure with walls on all sides but no overhead cover

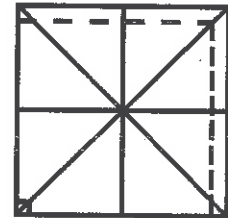
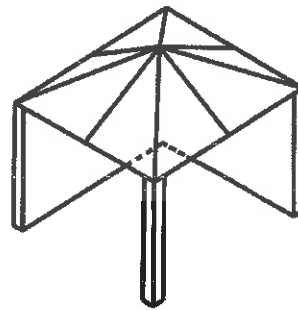


Figure 2 - Partial Enclosure with overhead cover and no more than two walls

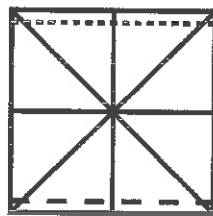
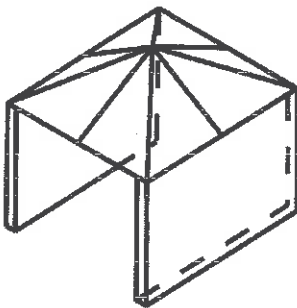


Figure 3 - Partial Enclosure with overhead cover and no more than two walls

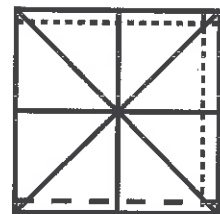
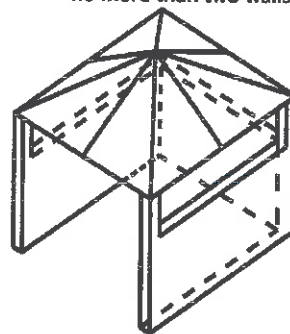


Figure 4 - Open side at least 25% of total wall area. 30% or more in total of the remaining wall area is open and unrestricted.

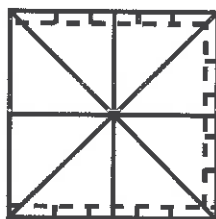
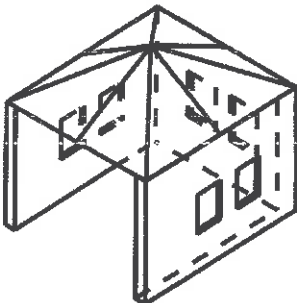


Figure 5 - Open side at least 25% of total wall area. 30 percent or more in total of the remaining wall area is open and unrestricted

IMPORTANT SAFETY ADVICE AND WARNINGS

- | | |
|-------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|----------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| <ul style="list-style-type: none">* Use a spanner to tighten all gas fittings* Check all gas hose and line connections for damage, cuts or cracks each time before using this barbeque.* Leak test with soapy water before first use and at least annually. Always check when reconnecting the gas cylinder.* Check main burners, side burner and infrared rear burner regularly for insect nests from spiders, ants, etc. These can be dangerous so the burners need to be fully cleaned.* Use this barbeque outdoors only.* Accessible parts maybe very hot. Always Keep young children and the infirm away from this barbeque.* Have the gas cylinder filled only at an authorised filling station.* Wear protective gloves always when handling hot components.* Turn the gas supply valves OFF after each use.* Clean the grease tray regularly.* USE grill at least 1000mm from any wall or surface, combustible material, petrol , flammable liquids or vapours.* "Burn off" the barbeque after every use (for approx. 10 minutes) to keep excessive food residue to a minimum.* Turn OFF the gas supply in the event of any suspected gas leak. | <ul style="list-style-type: none">* Never lean over this appliance when lighting.* Never store combustible material, petrol or flammable liquids or vapors within the vicinity of your barbeque.* Never use this appliance with any covering on it.* Never use plastic or glass utensils on barbeque.* Never use this appliance in strong winds.* Never dismantle control valves or gas manifold.* Never test for gas leaks with a naked flame.* Never store spare gas cylinders in the barbeque cart or nearby the barbeque.* Never lay gas cylinders down (always keep them upright).* Never use this appliance indoors.* Never modify the construction of this appliance or the size of any burner, injector orifice or any other components.* Never move the appliance during use.* Never obstruct any inlet or outlet ventilation of this appliance.* Never allow the flexible gas supply hose or any electrical cord to come in contact with any heated surface of this appliance.* Never use charcoal or any other solid fuel in this appliance.* Never disconnect any gas fittings while the appliance is in use.* Never use a rusty or dented gas cylinder or a cylinder with a damaged gas valve.* Never use the infrared rear burner at the same time as main burners. |
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PROPANE GAS CYLINDER AND CONNECTION SAFETY INFORMATION

- This barbeque is manufactured to be used with a portable refillable PROPANE (LPG) gas cylinder , not exceeding (9KG).
- The gas cylinder supply valve must be turned **OFF** when the barbeque is not in use.
- Gas cylinders must be stored outdoors, out of reach of children and must not be stored in a building, garage or any other enclosed area.
- Never store any spare gas cylinders under the barbeque shelves or inside the barbeque cart. Any gas cylinder not attached to the barbeque for use should be stored outdoors and well away from this appliance.
- If the barbeque is to be connected to a reticulated supply of PROPANE gas, IT IS TO BE INSTALLED ONLY BY AN AUTHORISED PERSON.
- If you are unsure about which gas type your barbeque is meant to use, contact your store of purchase.

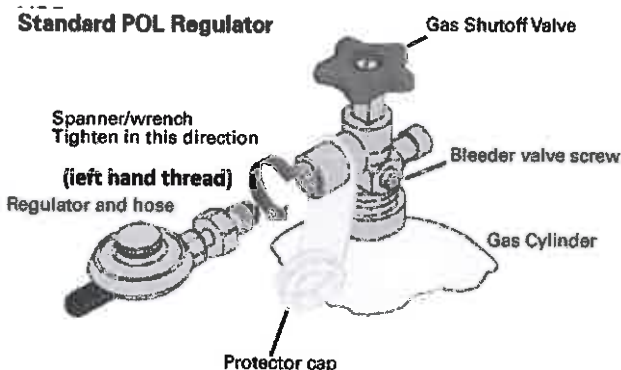
IMPORTANTLY: When disconnecting and removing portable gas cylinders for the purpose of refilling, always observe the following procedure:

- (a) Ensure that all gas control valves on the barbeque and the gas cylinder are turned **OFF** before disconnecting the regulator from the gas cylinder.
- (b) Do not smoke or use a naked flame near the barbeque or gas cylinders while disconnecting the gas line between the regulator and gas cylinder.
- (c) Slide the gas cylinder and drawer out from the cart before disconnecting the regulator from the gas cylinder.
- (d) Tighten all connections before replacing and sliding the gas cylinder and drawer back into the cart.

⚠ WARNING Never use a naked flame to check for gas leaks!

Use the following procedure to check for gas leaks before first use and every time a portable gas cylinder is connected or reconnected to the barbeque:

1. Check that **ALL** barbeque control knobs are in the **OFF** position and remain **OFF** for this test.
2. Remove the protective plastic cap from the new gas cylinder if present.
3. Connect the regulator end of the hose and regulator assembly to the cylinder as show below.
4. In a small container, mix up a solution of 1:1 water and detergent or soap. Mix the solution well.
5. Make sure that the gas cylinder being tested is turned **ON**.
6. Using a brush or spray bottle apply the solution to the gas line and each join in the gas line.
Bubbling of the solution will indicate that there is a leak present. If this happens, turn the gas **OFF**,
7. then re-tighten or re-seal any joints that are leaking and check again from step 2.
8. If a leak persists, turn the gas supply **OFF**, then contact your store of purchase for assistance.



Note: A GAS SAFETY GAUGE is available separately and provides a simple and safe alternative way to conduct a leak test. Contact your store of purchase for details.

NATURAL GAS AND CONNECTION SAFETY INFORMATION

If your barbeque is to be used with Natural Gas:

- Conversion of the barbeque from Propane to Natural Gas must only be done by an authorised person following the instructions and using the parts in the separately supplied Grand Turbo Natural Gas Conversion Kit (code: NGCJGTK) available through Barbeques Galore. The Natural Gas conversion procedure is also outlined later in this manual at the end of the Technical section.
- If the Natural Gas connection is through a bayonet outlet, only Natural Gas hose Kit (code: NGCK250VJ) available through Barbeques Galore stores must be used.
- Initial connection to the gas supply must be done by a licensed gasfitter.
- The gas supply valve must be turned **OFF** when the appliance is not in use.

IMPORTANTLY: When reconnecting to the gas supply, always observe the following procedure:

- (a) Ensure that **ALL** gas control valves on the barbeque and the gas supply are turned **OFF** before disconnecting or reconnecting to a bayonet.
- (b) Do not smoke or use a naked flame near the barbeque or gas supply while disconnecting or connecting to the gas supply.



WARNING

Never use a naked flame to check for gas leaks!

Always use the following procedure to check for gas leaks before first use and every time the barbeque is reconnected to the gas supply:

1. Check that all barbeque control knobs are in the **OFF** position and remain **OFF** for this test.
2. Make sure that the hose assembly is properly connected to the barbeque and to the bayonet.
3. Make sure the gas supply is **ON**.
4. In a small container, mix up a solution of 1:1 water and detergent or soap. Mix the solution well.
5. Make sure that the gas supply to the barbeque is turned **ON**.
6. Using a brush or spray bottle apply the solution to the gas line and each joint in the gas line.
7. Bubbling of the solution will indicate that there is a leak present. If this happens, turn the gas **OFF**, then re-tighten or re-seal any joints that are leaking and check again from step 2.
8. If a leak persists, turn the gas supply **OFF**, then contact your store of purchase for assistance.

PRODUCT REVIEW

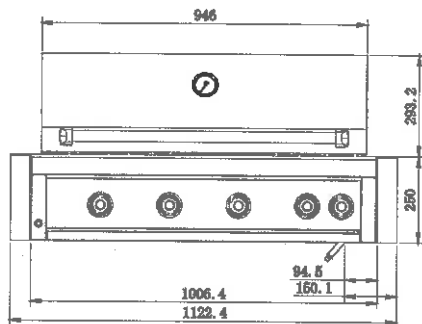
Check that you have all the correct cartons for your assembly

PRODUCT TYPE	KIT CODE	HEAD	BRACKETS/ CART	SIDE BURNER	SIDE SHELF
4B Build-In	ZGGT4BIL	ZGGT4L	ZGGTBIKL	*	*
4B Roll-In	ZGGT4CL	ZGGT4L	ZGGT4CARTL	*	*
4B On Cart	ZGGT4CDSL	ZGGT4L	ZGGT4CARTL	ZGGTDRL	ZGGTSBL
6B Build-In	ZGGT6BIL	ZGGT6L	ZGGTBIKL	*	*
6B Roll-In	ZGGT6CL	ZGGT6L	ZGGT6CARTL	*	*
6B On Cart	ZGGT6CDSL	ZGGT6L	ZGGT6CARTL	ZGGTDRL	ZGGTSBL

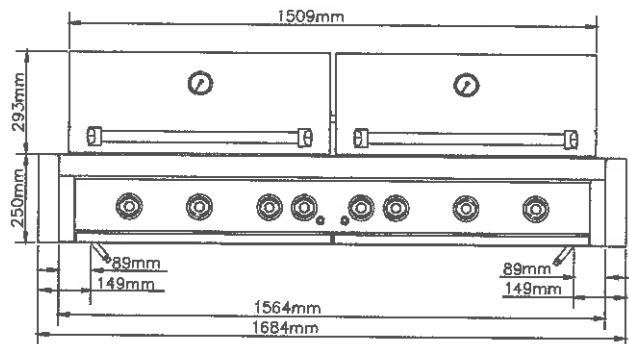
If you intend to have an authorized gas fitter convert and connect your barbeque to Natural gas, you will also need separately supplied Natural gas conversion kit(NGCJGTK). If fitting to existing bayonets, you will also need the bayonet hose and governor assembly(NGCK250VJ) for each manifold connection (6B has two manifolds)

BUILD-IN MODEL INSTALLATION REQUIREMENTS (FOR CART MODEL PLEASE SKIP TO PAGE 12)

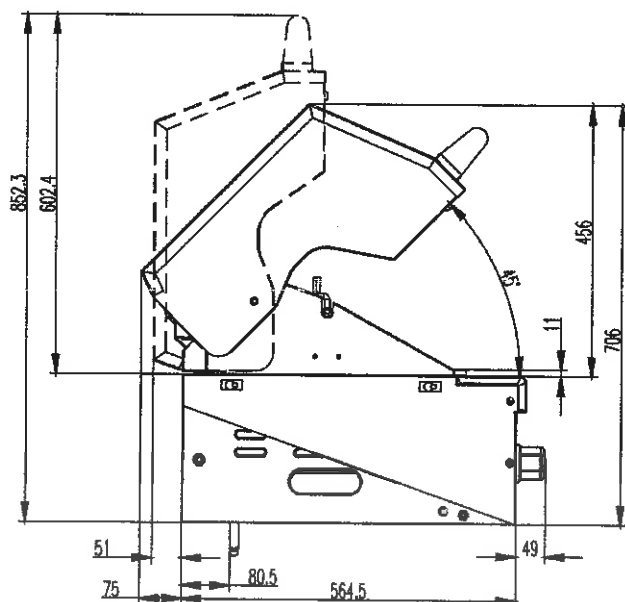
- The support and surround for the barbeque must be non-combustible materials.
- Once the support brackets provided are fitted: all exposed vents on the sides, rear, front and underneath the barbeque must remain clear and unobstructed.
- There must be no combustible materials within: 1000 mm above the grill, 100 mm from the sides and rear, and 100mm below the barbeque.
- All minimum clearances and ventilation as shown on the following diagrams must be included, especially minimum 50mm at the rear of the barbeque.
- Any support construction must comply with the appropriate construction standard for the materials used e.g. AS3700 must be complied with if the support is masonry.
- Installation and pipe sizing must be in accordance to the requirements of AS/NZS 5601.1, local authorities, gas, electricity, plumbing and any other relevant regulations.



inlet is 3/8" SAE
(5/8" UNF) RIGHT HAND THREAD.

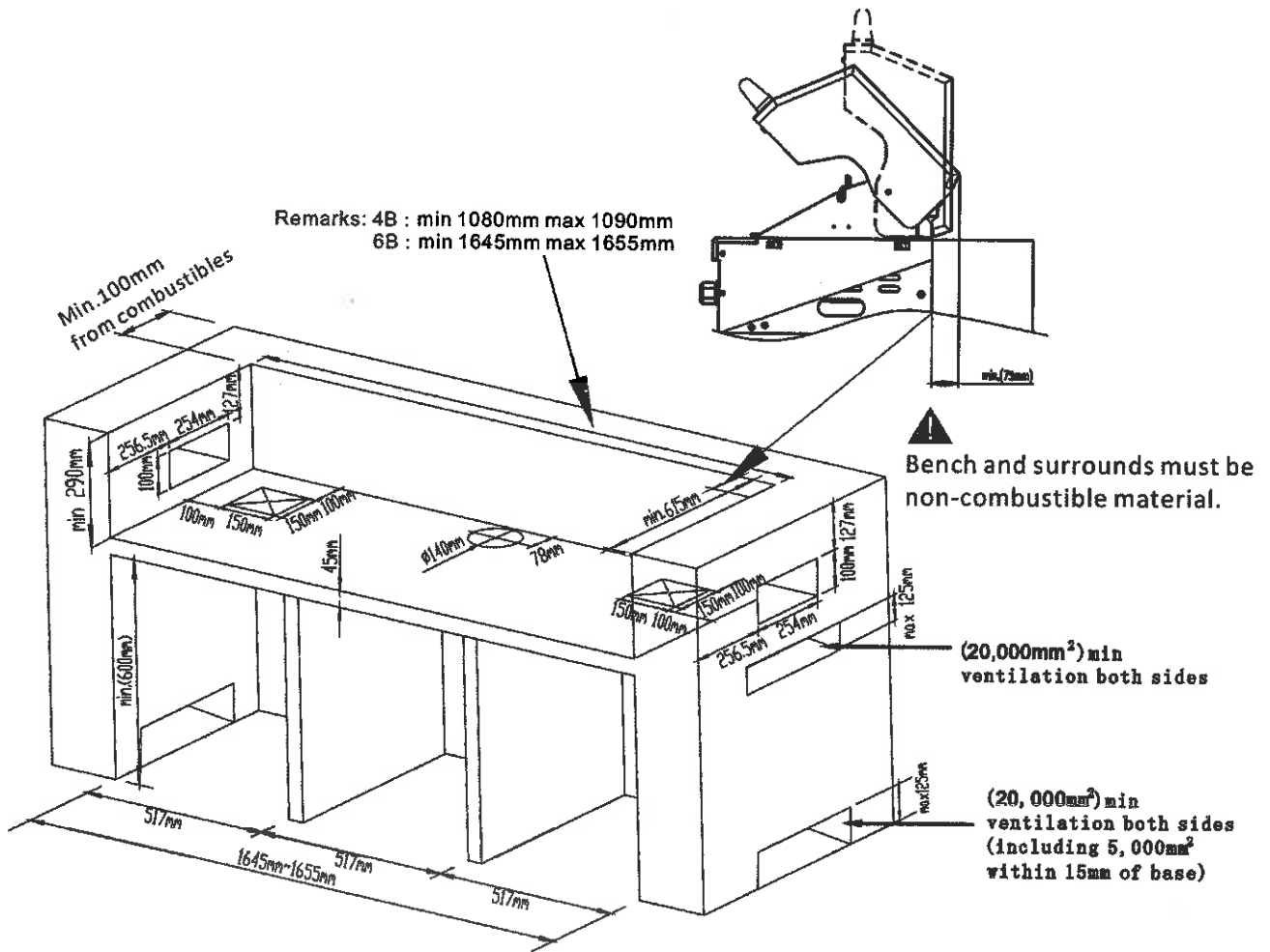


inlets are 3/8" SAE
(5/8" UNF) RIGHT HAND THREAD.

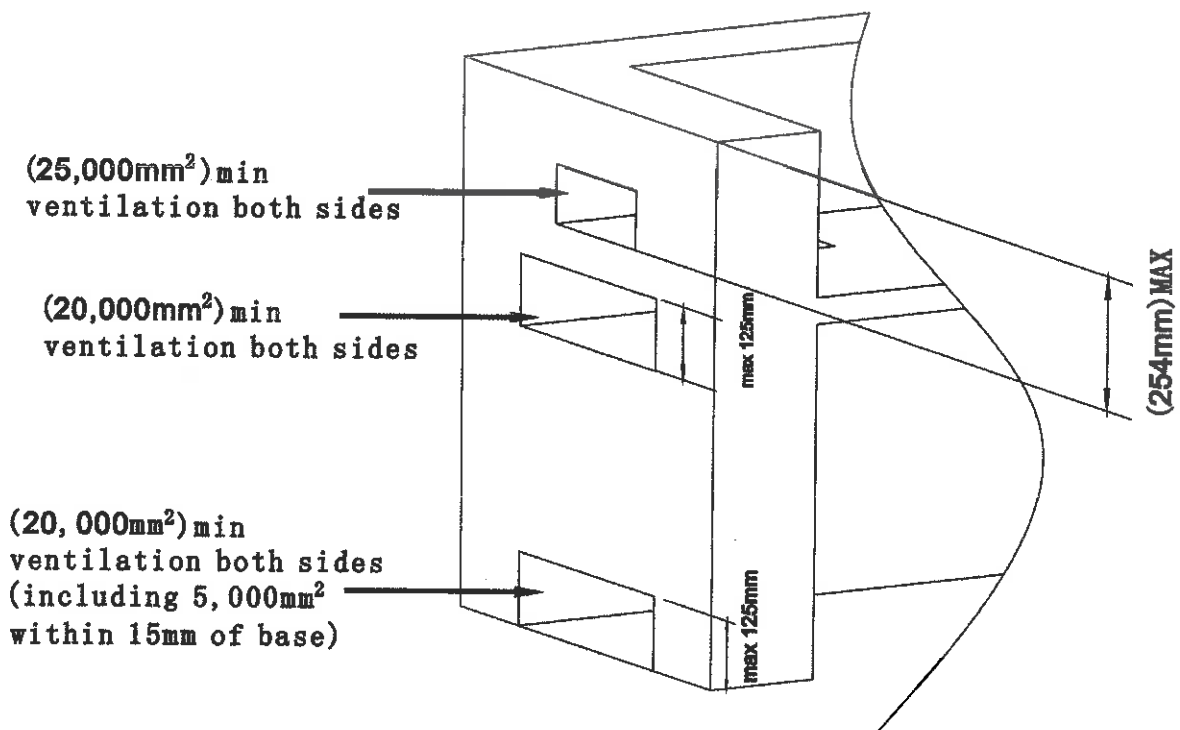


All exposed vents on the sides, rear and underneath the barbeque must remain clear and unobstructed.

Leave minimum 75mm Clearance behind the bbq to allow the hood to open!



The min 615mm depth above allows min 50mm ventilation gap behind the bbq



BUILD-IN MODEL ASSEMBLY INSTALLATION

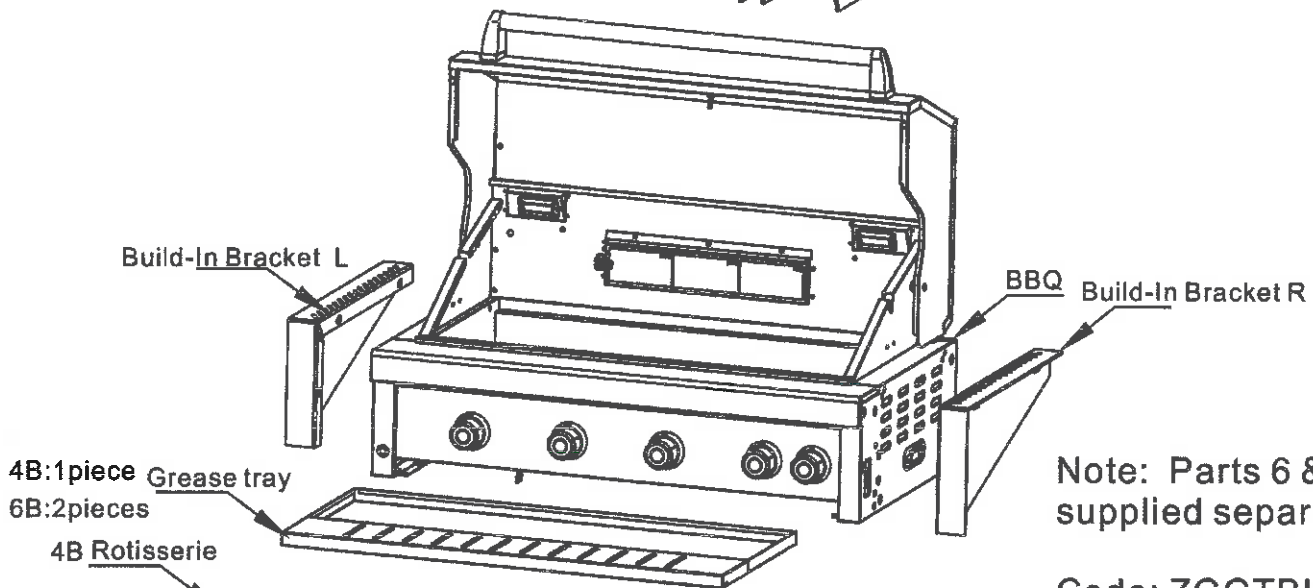
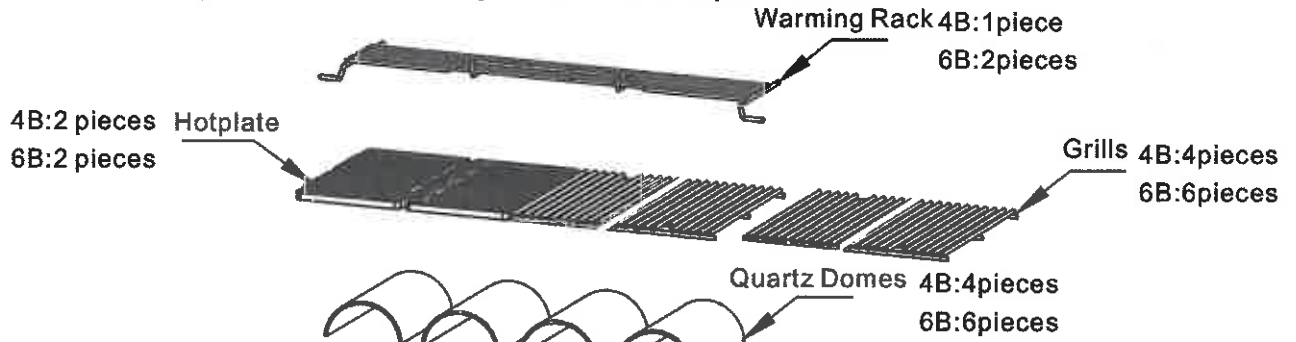
Tools required (not included):



Phillips Head Screwdriver x 1



Remove any transit protection material before barbeque use and dispose of thoughtfully.

Unpack the barbeque and check that you have all the parts below:



Note: Parts 6 & 7 are supplied separately

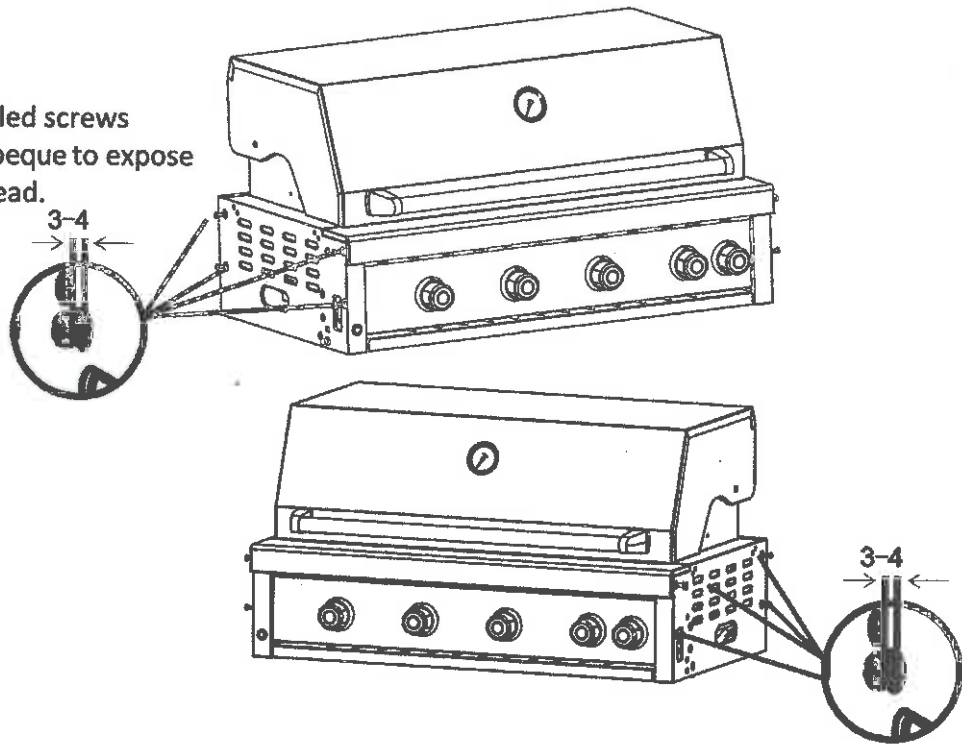
Code: ZGGTBIKL
For Build-In only

Item	Qty.	Use	Image
Screw M6*15	4 pcs	for side brackets	
Hood rubber buffer	4 pcs	Extra spares	

ASSEMBLY INSTRUCTIONS (continued)

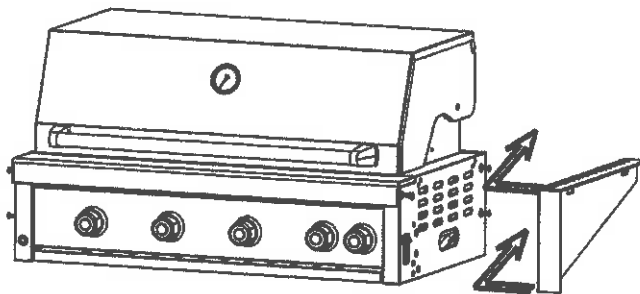
Step 1 (a)

Loosen the pre-assembled screws on the sides of the barbeque to expose around 3 to 4mm of thread.



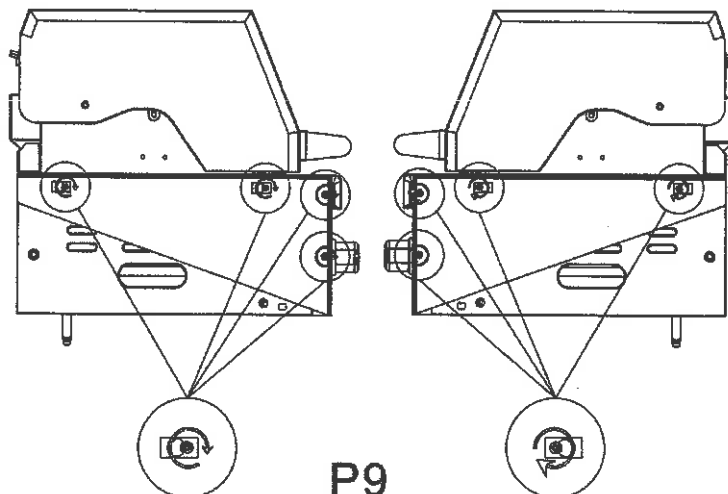
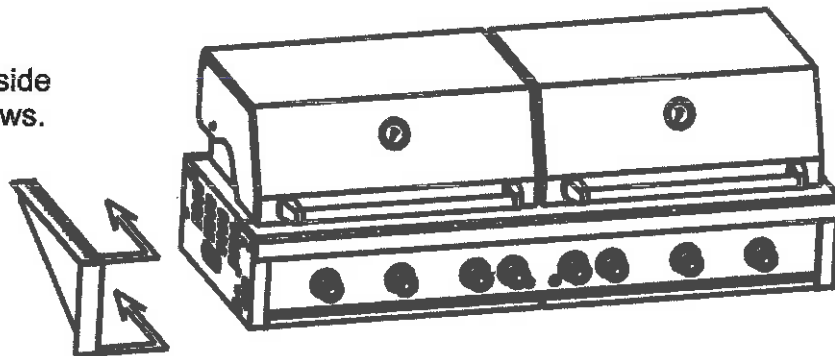
(b)

Slot the right support bracket onto the barbeque.



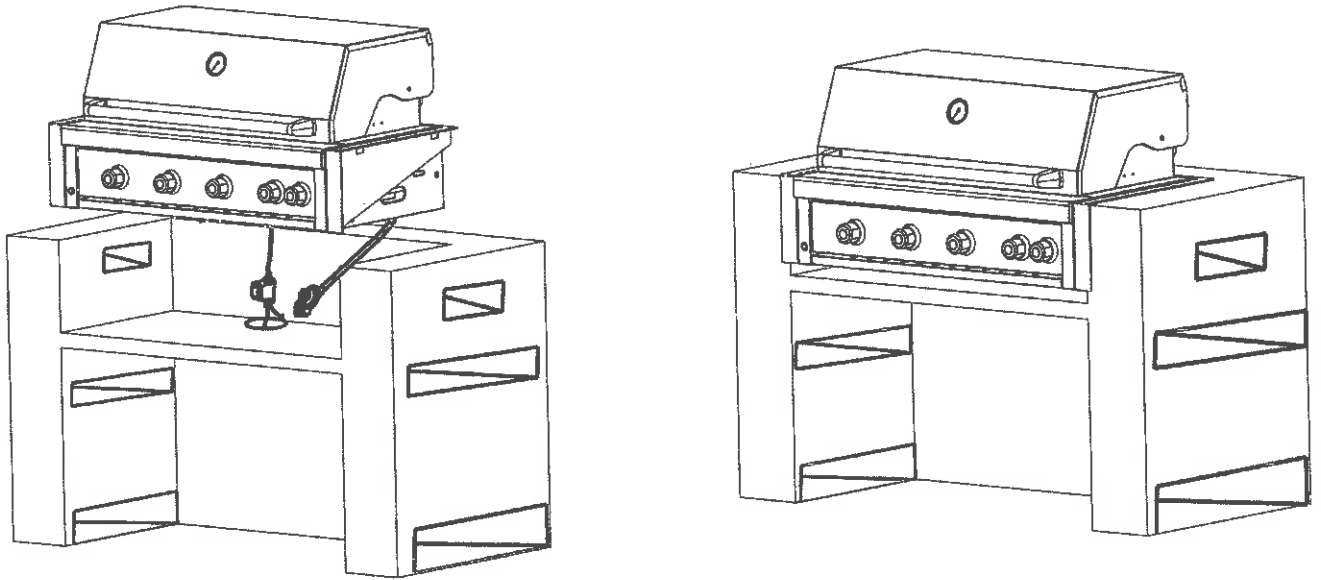
(c)

Repeat for the left side and tighten all screws.

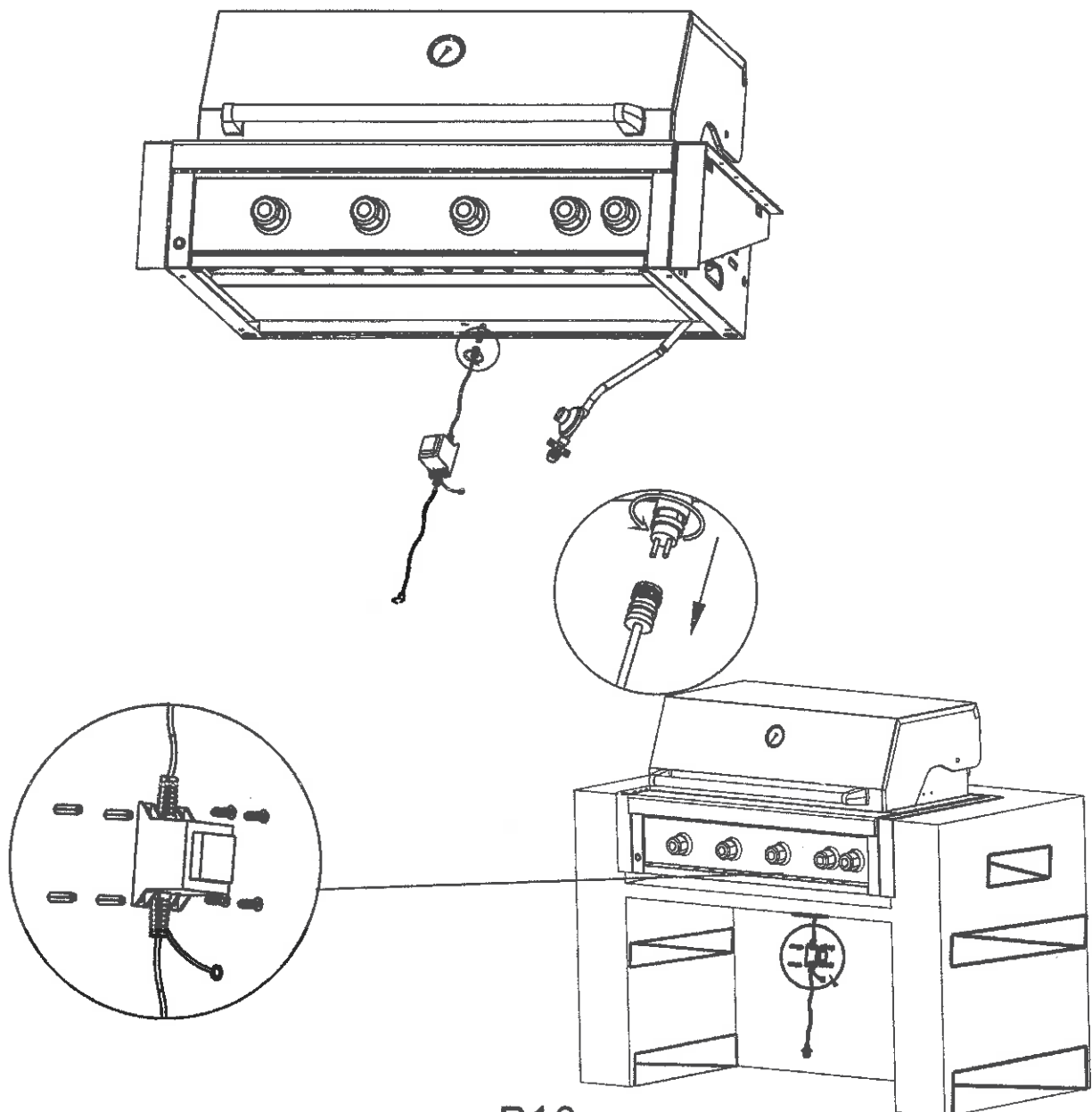


ASSEMBLY INSTRUCTIONS

Step 2 With help carefully fit the barbeque into place, carefully guiding the gas hose and regulator and transformer wire through any access holes.



Step 3 Mount the transformer as appropriate to your construction.



CART AND ROLL-IN MODELS ASSEMBLY INSTRUCTIONS

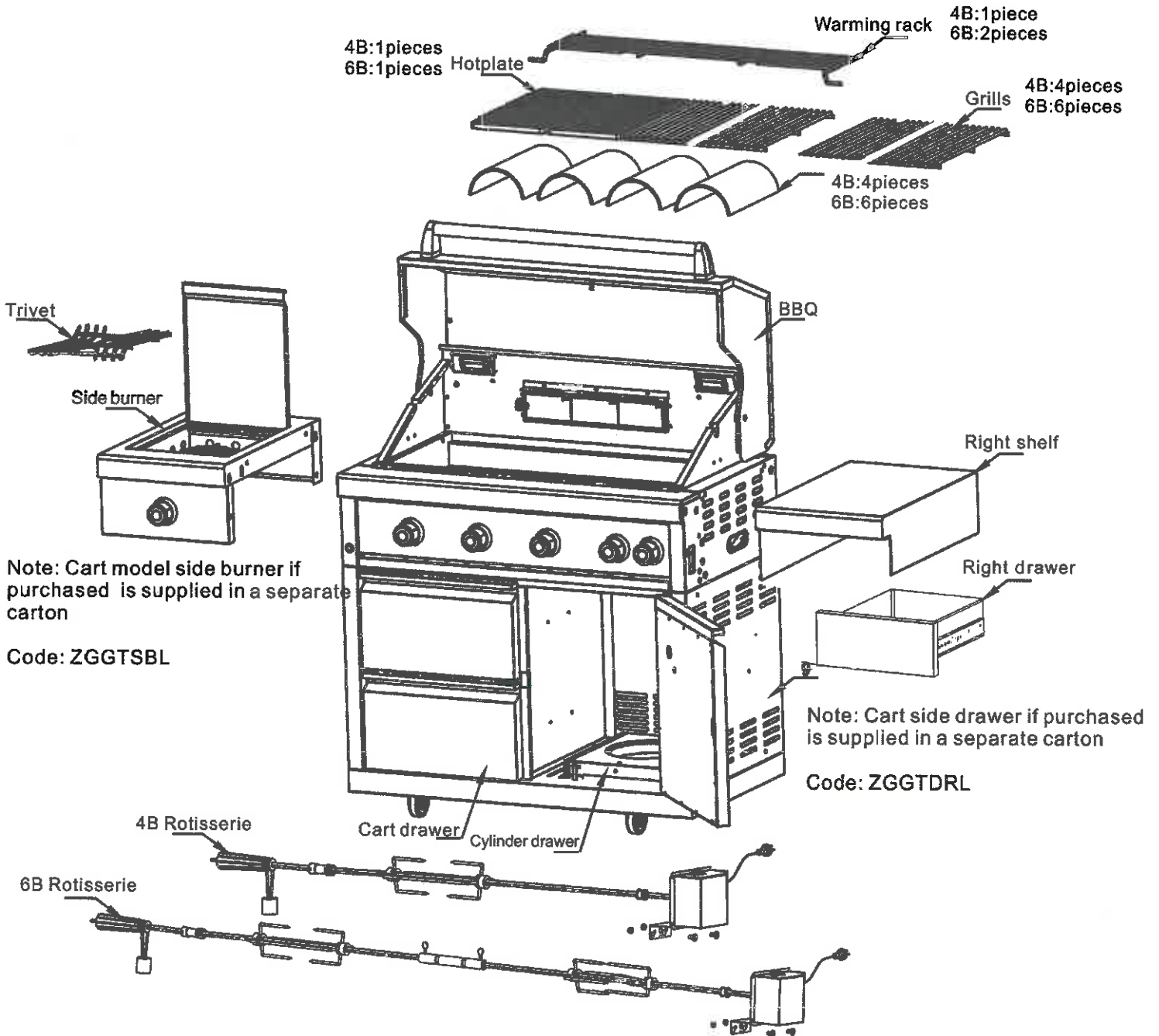
Tools required (not included):



Phillips Head Screwdriver x 1

Remove any transit protection material before barbeque use and dispose of thoughtfully.

Unpack the barbeque and check that you have all the parts below:

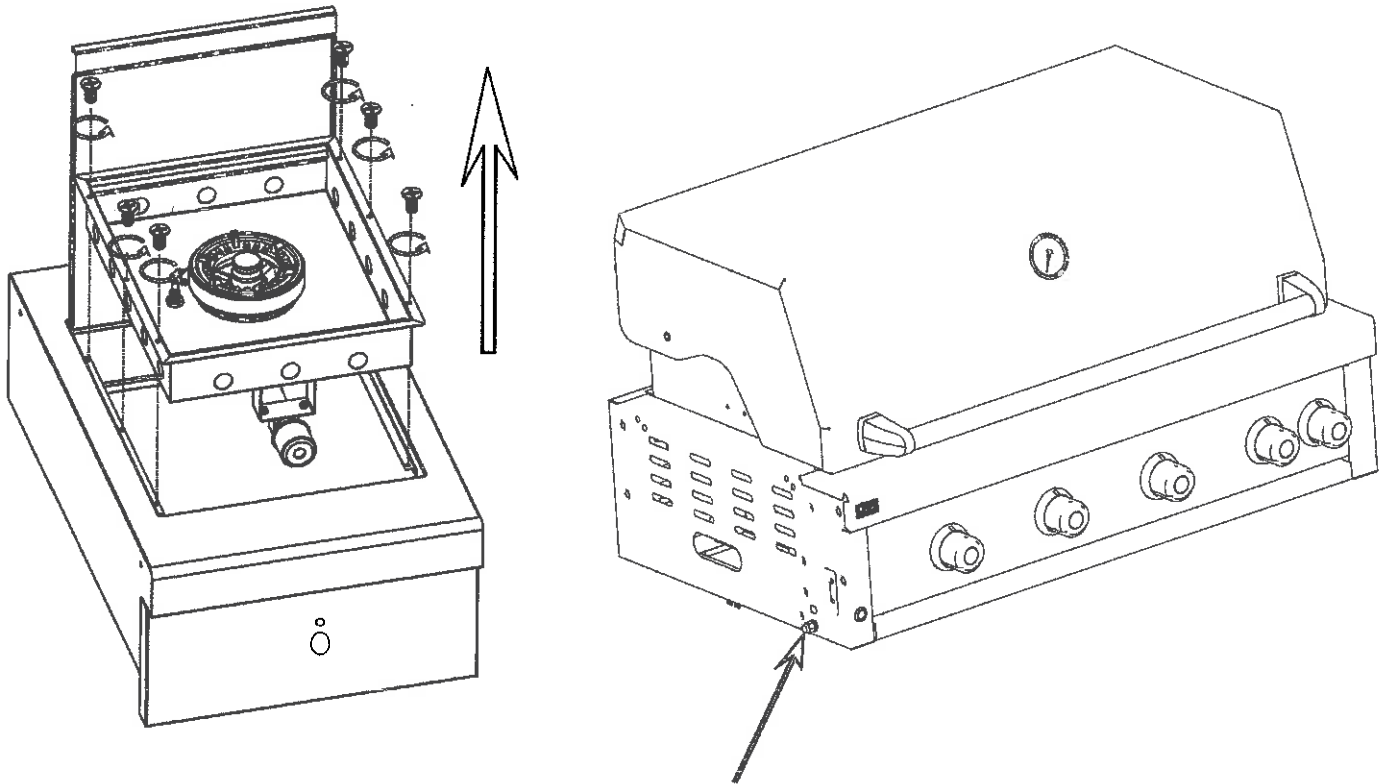


Item	Qty.	Use	Image
Screw M6*15	4 pcs	for side shelves	
Hood rubber buffer	4 pcs	Extra spares	

ASSEMBLY INSTRUCTIONS (continued)

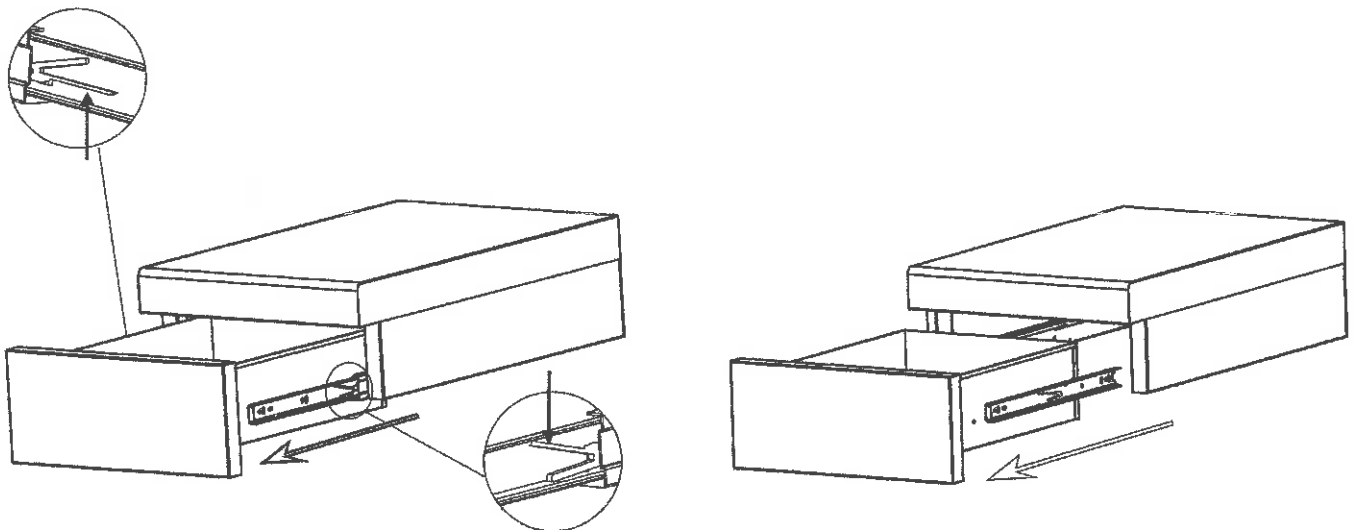
Step 1. If attaching the **Side Shelf** and/or **Side Burner** first:

- Unscrew and take out the side burner fire box from left **Side Shelf**. Keep the screws aside.



Unscrew and remove the side burner gas outlet cap from the side of the barbeque

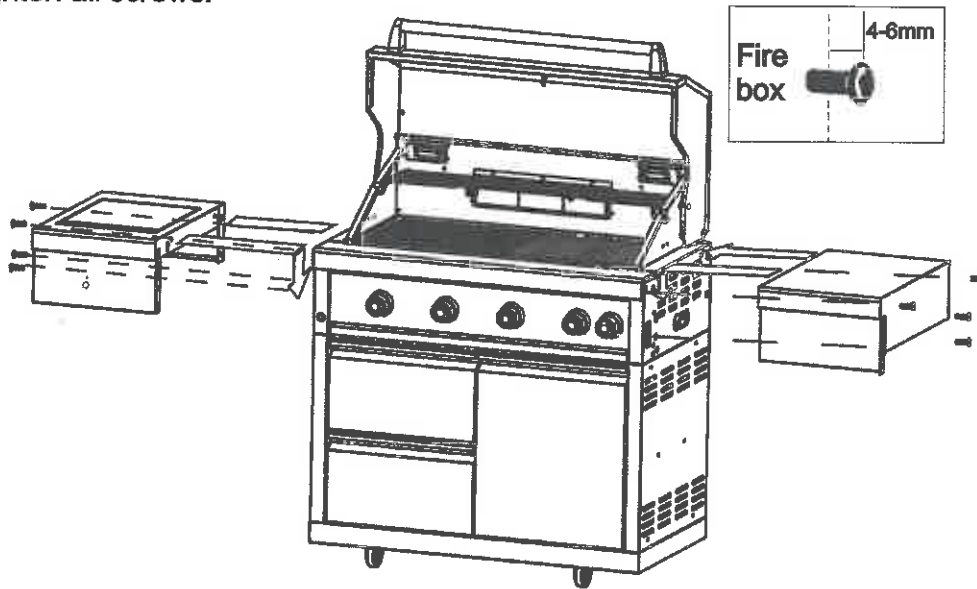
- Take out drawer from right **Side Shelf** – push one tab up, one tab down to release the drawer.



ASSEMBLY INSTRUCTIONS (continued)

Step 2. If purchased attach Side Shelf and/or Side Burner as shown in the diagrams below.

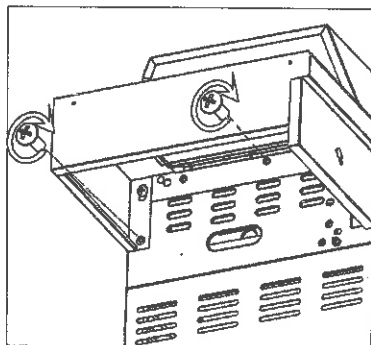
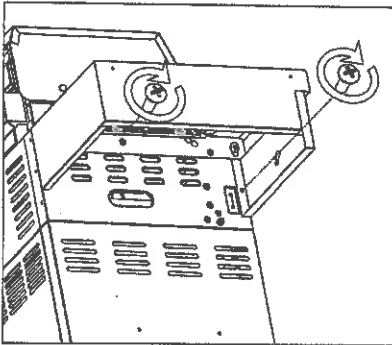
- On each side of the barbecue, there are 2 preassembled screws; loosen them to ensure there is around 4mm of thread showing.
- Hang the side shelf onto these 2 screws.
- Then assemble the two other screws through the side shelf, into the 4 lower holes.
- Tighten all screws.



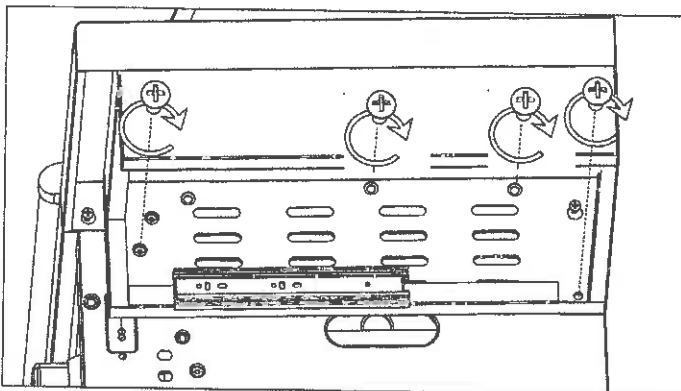
(4 M6 x 15mm screws are preassembled into the barbecue, 4 M6 x 15mm screws are in the bolt pack)



Left Side Shelf



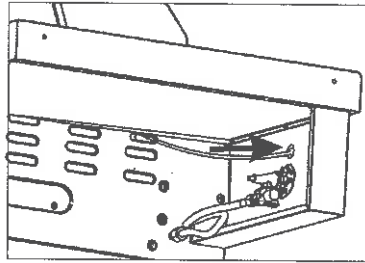
Right Side Shelf



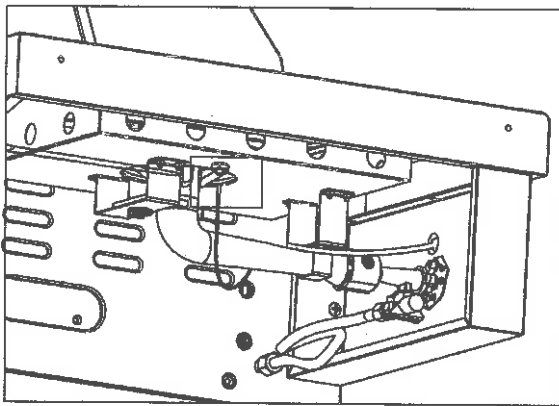
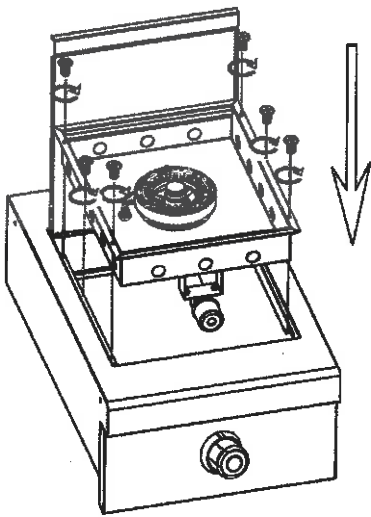
ASSEMBLY INSTRUCTIONS (continued)

Step 3. Assemble the side burner into the left Side Shelf

a



- Put the side burner fire box back and tighten into place using the screws kept aside from Step 1.

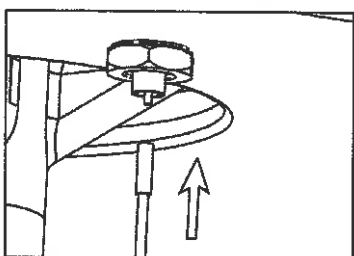


! WARNING

Make sure the valve with orifice is properly inserted into the burner venturi as shown below. Realign the igniter brackets to adjust the distance between the burner and the corresponding igniter for proper ignition. The spark gap should be about 3mm

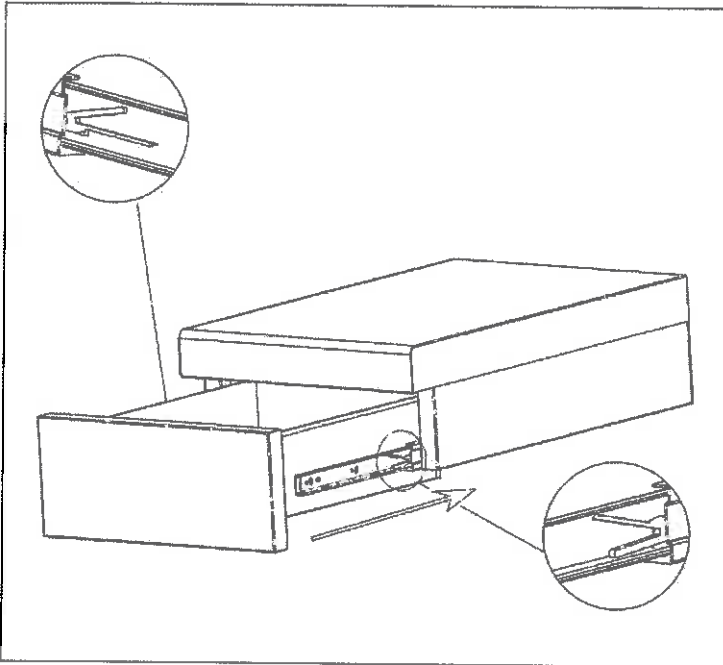
Use spanner to tightly connect the side burner gas hose to the outlet on the side of the barbecue (A leak test must be performed before use. See page 4)

- Connect the ignition lead wire to the spark electrode.

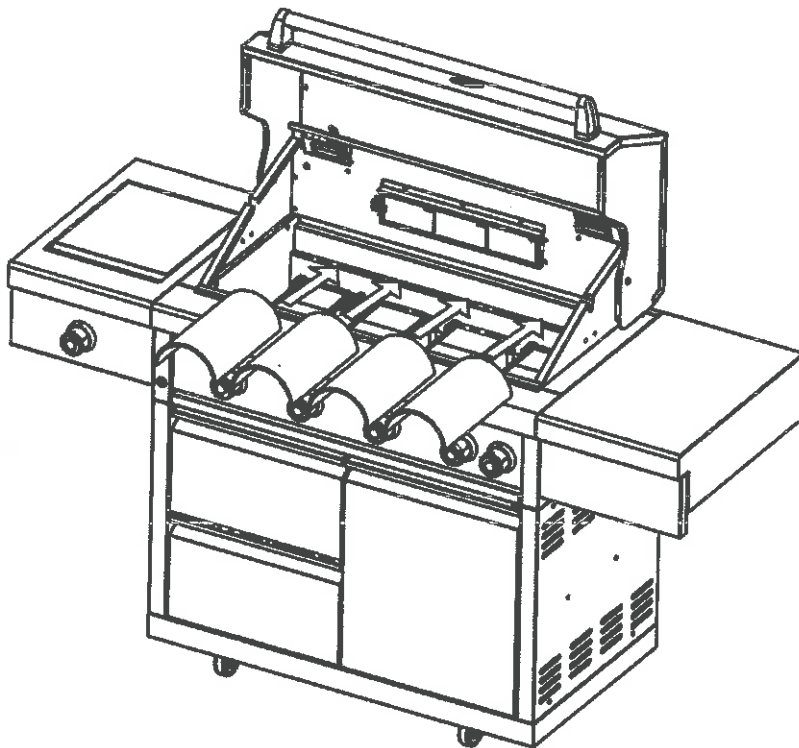


ASSEMBLY INSTRUCTIONS (continued)

Step 4. Put the drawer back into the right side shelf. The locks should engage automatically as the drawer is pushed in.



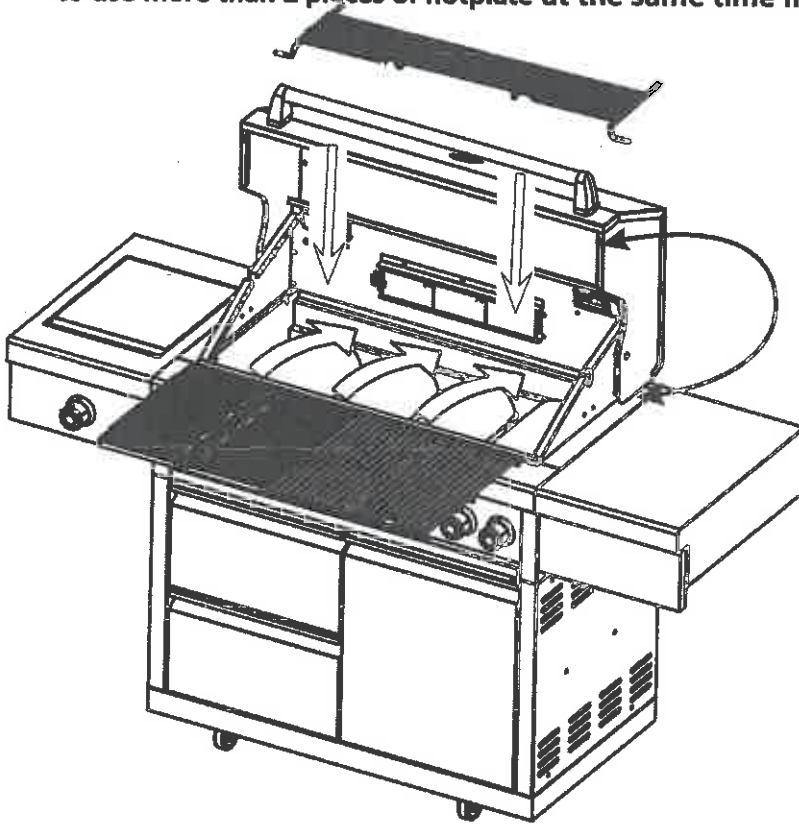
Step 5. Place the quartz domes onto each burner as shown in diagram below. They should rest onto the four corner tabs on each burner. Remove and dispose of all packing materials.



ASSEMBLY INSTRUCTIONS (continued)

Step 6. Place the warming rack(s), cooking grills and hotplate as shown below.

Note: you can use all the grills and 2 hotplates provided in any combination you choose. Never attempt to use more than 2 pieces of hotplate at the same time in one firebox.

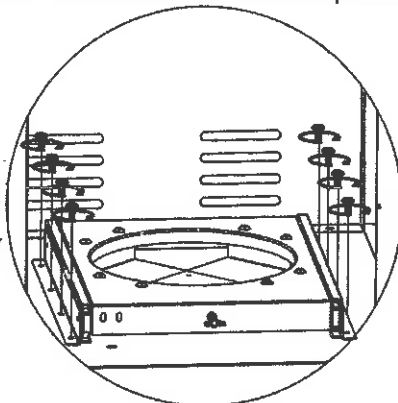
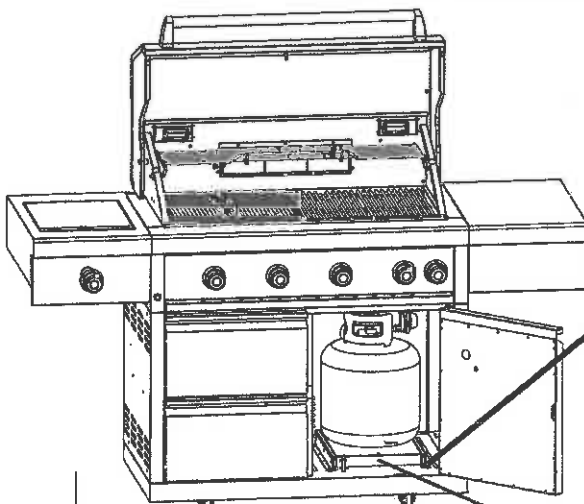


Check that all the hood rubber buffers are in place. Spares are provided in the bolt pack if needed.



Step 7 If using portable propane cylinder(s) (6B needs two gas cylinders)

Pull out the gas cylinder drawer, put the gas cylinder in and fasten with the prefitted locking screws (A).



Fit the gas cylinder drawer.

Ensure that the gas cylinder valve is closed and the barbecue Controls are OFF.

Follow the directions on page 4 to connect the regulator to the cylinder. Once safely connected, slide the drawer with cylinder back into place and lock the drawer with the prefitted locking bolt (B).

Conduct a leak test as shown on page 4

POSITIONING AND LIGHTING YOUR BARBEQUE

⚠ WARNING This barbeque is only for use outdoors, away from flammable materials.

It is important that there are **no overhead obstructions** and that there is a minimum distance of 1000 mm from the sides, back and vertically above the barbeque from any combustible material

It is important that the ventilation openings of the gas cylinder compartment(s) and the barbeque are not obstructed.

The barbeque must be used on a level, stable, non-flammable surface.

The barbeque 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 barbeque and repairs and maintenance should only be carried out by an authorised technician.

DO NOT let young children operate or play near grill.

DO NOT use charcoal or other solid fuels in this barbeque.

DO NOT light or use the side burner with the lid in the closed position.

DO NOT attempt to light main or rear burners with the hood closed. A buildup of non-ignited gas inside a closed barbeque is hazardous

The side burner is designed for pot/pan with diameter 60-260mm.

Lighting Instructions

For the main burners (or the side burner):

1. Read ALL instructions before lighting.
2. Do not proceed unless the leak test as outlined on page 4 has been conducted.
3. Make sure all the control knobs are in the **OFF** position. Open the hood (or the side burner lid if lighting the side burner).
4. Check that the gas supply **ON**.
5. Push the control knob in and keep pressing in whilst turning the control knob anti-clockwise to **HIGH** (a click will be felt), this will light that burner.
6. If that burner still does not light, turn that control knob to **OFF** wait 5 minutes and repeat step 5. If the burner does not stay alight, repeat steps 5 and 6.
7. Adjust the heat by turning the knob to the **HIGH /LOW** position.
8. Light remaining burners as desired starting from step 5.
9. To **SHUT** the barbeque **DOWN**, turn the gas supply to the **OFF** position and then turn all of the control knobs on the barbeque clockwise to the **OFF** position.

POSITIONING AND LIGHTING YOUR BARBEQUE (continued)

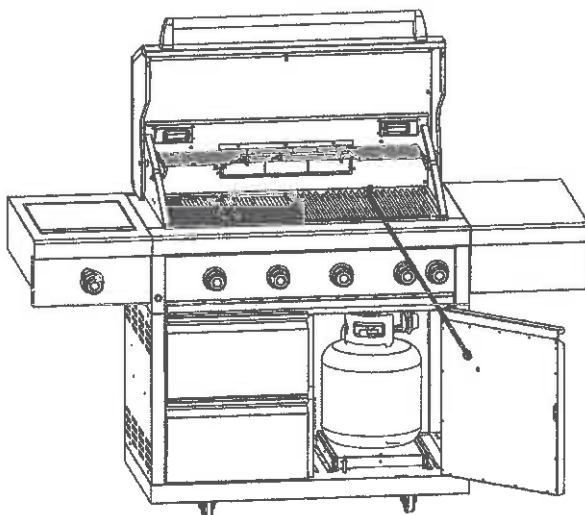
For Infrared rear burners:

Follow the same steps as the main burners above. However, note that because the gas circuit for the infrared rear burner is long, it will take a few seconds for the gas to reach the burner. So when first igniting the infrared rear burner, push the control knob in and hold it in while alternately turning the control knob anti-clockwise to **HIGH** and back to **OFF** (a clicking sound should be heard each turn). After the infrared rear burner lights, keep pushing the control knob in and hold on **HIGH** for a few seconds until the burner is fully alight.

Note also that the infrared rear burner cannot be adjusted to a low setting, only to **HIGH** or **OFF**.

For Manual Match Lighting Using a Match:

1. Follow above instruction steps 1-4.
2. **For main burners:** place a match into match lighting stick, light the match, then put it into the lighting hole on the right side of the barbeque. For burners far away from the right side of the barbeque, take the cooking grill out and place the match near the main burner ports;
For side burner: place the fired match on the holes of the side burner head,
For infrared rear burner: place the fired match onto the surface of ceramic panels.
3. Push the control knob in and turn the control knob anticlockwise to **HIGH** position. If the burner does not light, turn the control knob to **OFF** and wait for 5 minutes then repeat steps 2-3.



Before cooking for the first time, operate the barbeque for about 10 minutes with the lid closed and the gas turned on **HIGH**. This will "heat clean" the internal parts and dissipate any odour from manufacturing processes. The colour of the internal fire box and the cooking grills may change a little. This is normal and it is the nature of stainless steel material.

NEVER let the temperature on the hood thermometer exceed 250 degrees Celsius.

Remember to **SHUT DOWN** when finished.

While igniting the main burners and infrared rear burners, please make



sure the hood is open. While igniting and using the side burner, please

make sure the lid for side burner is open.

About RGT Burners

The ceramic burner / glass dome combination provides better cooking by increasing radiant heat and reducing convection. This has two main benefits:

- Food dries out less because there is less hot air movement around the food
- More efficient: A higher proportion of the energy is used to focus radiant heat directly onto the food, rather than heating air which quickly escapes.

3 Heat builds up in the quartz glass dome which then re-radiates in a geometric arc.

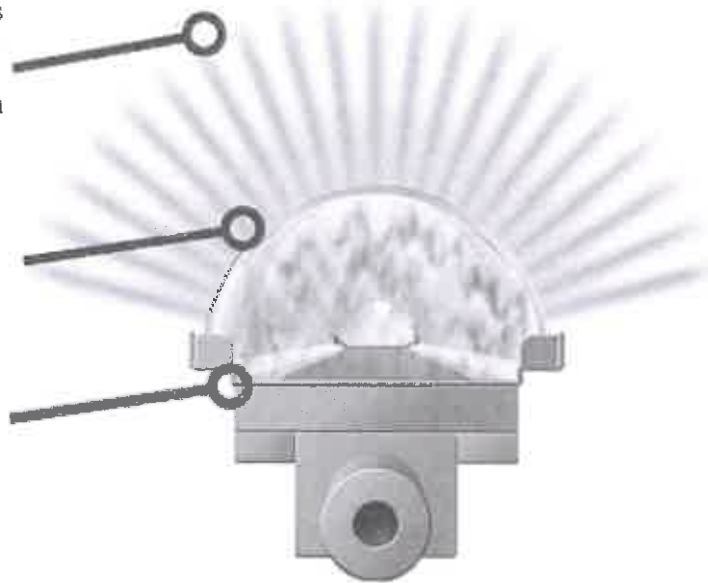
Result: food is cooked more by radiation than by hot air.

2 The quartz glass dome keeps the hot combustion air inside the combustion zone for longer.

Result: The heat intensifies under the dome, and the hot gases don't have a direct path to the food.

1 Combustion stays close to the burner surface, which superheats the burner.

Result: More of the energy goes into heating the ceramic than in producing hot gases.



Quartz Glass Properties

The ceramic glass is made of near pure quartz SiO₂ crystals, without the additives typically found in ordinary glass. The material's high chemical purity has many direct benefits:

- Minimises the interaction with radiation and so allows for higher transmission
- Much higher maximum operating temperatures (over 1200°C)
- Greatly enhanced mechanical strength and resistance to shock

PREPARING TO COOK (continued)

Your Grand Turbo comes standard with stainless steel grills and matt vitreous enamelled cast iron hotplates. There is no need to cure any of these cooking surfaces as is required with regular cast iron. Simply wash the hotplate and grills thoroughly before using them for the first time.

Fats and oils will flow to the drip tray as you use the barbeque. It is a good idea to use fat absorbent material to prevent splashing and to help keep your barbeque clean. We recommend Bar-B-Chef Fat-Soak from your Barbeques Galore store for this purpose.

Lightly coat the cooking surfaces with oil, to prevent food from sticking. We recommend Bar-B-Chef Non Stick BBQ Spray because it has a canola oil base and is more resistant to burning.

Light the burners, close the roasting hood, and leave on high for about 5 minutes to preheat the barbeque. Once the barbeque is preheated, you should set the burners to your desired cooking temperature. You're now ready to start cooking up a feast.

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.

First of all, cooking very fatty foods will cause a lot of flare up. You should trim excess fat off your meat. Also, excess flaring usually means the burners controls are up too high, turning them down before flare-up occurs will usually prevent it happening in the first place.

Moving the meat away from the flare up will also reduce the problem.

Some very fatty foods can only be cooked on the hotplate or indirectly with the hood closed (refer above). Never add more hotplates to the barbeque than originally supplied.

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

RQT burners are far superior to conventional systems for controlling flare up. Even very fatty foods can be cooked on the grill by setting the burners on **LOW** before flare ups occur. Keeping the quartz dome glass clean also assists in controlling flare-up.

NOTE: See the cleaning section for advice on how to keep the quartz glass domes clean.

COOKING HINTS

Keeping Your Food Moist

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 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.

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

- 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 or the RQT glass dome, and then vapourise, 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 – Cooking With the Hood Closed

Using the roasting hood traps heat, moisture and flavour that is normally lost on an open top barbeque. The Turbo barbeque range is designed with plenty of power to heat up quickly with the hood open or closed. With the hood closed and the barbeque pre-heated, it is important to then turn some burners to **LOW** and others to **OFF** in order to not overheat the barbeque which could result in increased temperature hazards and burning your food.

For covered cooking, there are two basic ways to cook: (A) Direct Cooking and (B) Indirect Cooking

COOKING HINTS (continued)

(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 minutes. Note that the temperature at the cooking surface may be higher than the temperature measured at the hood thermometer.

Importantly, once the barbeque is pre-heated and the hood is closed, heat is trapped around the food, so the burners will only need to be on **LOW** and in many cases, some of the burners **OFF**. Heat from the lit burners will circulate around 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 on cooking progress. You are in full control of the temperature by turning burners higher, lower, on 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. Avoid letting the temperature reach over 200°C or the barbeque will 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 ready.

Great chefs will tell you that most meats need to "rest" away from the heat of the barbeque before slicing for a few 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 minutes to burn off food residue. After 5 minutes, turn all burners **OFF**. Wait a further 5 minutes. 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. 5 minutes maintenance now will save 30 minutes cleaning time before your next barbeque.

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



RQT Burner Advantage: For rotisserie cooking, the most magnificent results can be achieved by using the rotisserie with covered direct cooking. Conventional barbeque burners usually cannot handle the resulting flare, so a drip pan is usually used underneath the food.

With RQT burners, the food can be placed directly over the heat with minimal flare up, resulting in shorter cooking times, and more succulent and flavoursome results. Note that even fatty foods can be cooked over the grill on the rotisserie, by setting the burners on **LOW BEFORE** flare ups occur. Keeping the quartz dome glass clean also assists in controlling flare up.

COOKING HINTS (continued)

(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 **HIGH**, **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 lets the food cook completely through without burning on the outside, yet remaining juicy and tender on the inside.

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 the burners that are on may need to be turned to a **LOW** setting, and in some cases, more of the burners turned **OFF**. Heat from the lit burners will circulate all through the hood cooking quite evenly.

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.

Position the roast on its rack in the drip pan. Place the roast on the hotplate for slower cooking, or on the grill for faster cooking. Remember to turn the burners under the roast **OFF**.

With 4 burners under the hood, the best setting for slower roasting is to set the hotplate in the middle, one grill on each side of the hotplate. The burners under the hotplate are turned **OFF**. Adjust the grill burner settings as required to maintain cooking temperature.

Place the roast on its rack in the drip pan onto the hotplate. For slower cooking, remember to turn the burners **OFF** under the roast.

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 175°C to avoid burning. Note that the temperature at the roasting rack may be around 25°C higher than the temperature measured at the hood thermometer.

For short periods of browning, or for 10 minutes to make pork crackling, aim for around 240°C. Note that temperature at the roasting rack may be about 25°C higher than the temperature at the hood thermometer. Most foods quickly burn at this setting.

For smoking, lower temperatures and longer cooking times will result in more intense smoke flavour and more tender meats. Aim for around 100°C. Note that temperature at the roasting rack may be around 25°C 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.

Avoid letting the temperature reach over 200°C for any length of time or the barbeque will 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 **OFF** once you are finished cooking.

Using infra-red rear burner and rotisserie

You will be amazed by the wonderful flavours you can achieve using infra-red heat in combination with the self-basting effect of the rotisserie.

The motor supplied is an electrical appliance. Take precautions with any electrical appliance to keep it away from direct heat, clean and dry at all times.

It is important when cooking with hood closed to **NEVER** let the temperature on the hood thermometer exceed 250°C or the barbeque can dangerously overheat and burn your food.

The infra-red rear burner / rotisserie combination works best with the hood closed. To keep the barbeque at a safe temperature, do not to use the other main burners when the infra-red rear burner is use. For high fat content foods like poultry, use a drip tray under the roast to catch any falling oils and juices. This makes the bbq much easier to clean and the caught juices can be used to make wonderful gravies.

Key steps for great rotisserie results:

- Before you switch the bbq on, assemble the rotisserie. Using the prongs, fit your food onto the shaft, keeping the food balanced centrally on the shaft as best you can. Attach the support collar and then the handle to the shaft.
- With the bbq still **OFF**, place the rotisserie with food into the bbq, engage the shaft into the motor, and rest the support collar onto the barbeque windshield. Align the food with the rear burner, then use pliers and a screwdriver to lock the prongs and support collar.
- Switch the motor on. If the shaft does not turn smoothly, or the motor makes a struggling noise, then the food is not balanced properly. If this happens, adjust the meat position on the prongs until it is balanced. If you are cooking more than a few kg at once, it may be easier to use an optional counterbalance available from your local Barbeques Galore store.
- Once the shaft is balanced, lock it into place into the motor by adjusting the locking screw on the support collar. Remove the handle during cooking.
- Position a drip pan under the roast, check the alignment, balance and tightness, secure any loose food by tucking into the prongs, then you are ready to cook!
- Light the rear burner as per instruction manual, once it is alight, switch on the motor and close the hood, make a quick check that nothing is getting caught when the hood is closed.
- Avoid opening the hood too often. Use a meat thermometer to check when the food is done. Don't leave the meat thermometer in place when cooking.
- Resting the food with the burner **OFF**, the motor left **ON**, keeps results exceptionally juicy.

COOKING HINTS (continued)

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 safe
Medium	155°F / 70°C
Well Done	165°F / 75°C

PORK	
Preference	Meat Probe Temperature
Rare	Not safe
Medium	150°F / 65°C
Well Done	160°F / 70°C

POULTRY	
Preference	Meat Probe Temperature
Rare	Not safe
Medium	150°F / 65°C
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

Cooking Times:

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

Cut of Meat	Weight or Thickness	Barbequeing Method	Approx Cooking Time
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 done)

COOKING HINTS (continued)

POULTRY:

Cut of Meat	Weight or Thickness	Barbequeing Method	Approx Cooking Time
Chicken (whole)	2 kg	Indirect	70-80 min
Chicken (halved or quartered)	2 kg total	Indirect	55-65 min
Chicken (breasts, boneless)	150 g ea	Direct 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)	2.5 cm	Direct	12-15 min total
Turkey (Whole)	4.5 kg	Indirect	2-3 hours

FISH:

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

Cut of Fish	Weight or Thickness	Barbequeing Method	Approx Cooking Time
Cut of Fish	Weight or Thickness	Barbequeing Method	Approx Cooking Time
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

CLEANING AND MAINTENANCE

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

The Cooking Surfaces: Turn all burners onto **HIGH** for 5 to 10 minutes to burn off food residue. After this time has elapsed, turn all burners **OFF**. Wait a further 5 minutes. 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.

The Barbeque Body: Grease can build up on the body of the barbeque. Simply clean it off with hot water and detergent. Do not use oven cleaner as this will damage the surface coating. Stainless steel requires extra care. See the notes below.

The Drip Tray: You should change the fat absorbent material regularly. Also, keep the bottom of the firebox itself clean to prevent excessive build-up of grease. If you don't do this, a fat fire can result, which can be quite dangerous.

Other Surfaces: Wipe down with a clean damp cloth as required.

RQT Burner and Quartz Glass Dome: Keeping the quartz glass dome clean will help to control flare. When finished cooking, leave the RQT burner on high for 5 to 10 minutes. Turn the barbeque **OFF**, wait a few minutes, then pour a 1/2 glass of water directly through the grill onto the glass dome. Take care with steam. The quartz glass will not break from thermal shock - it is unconditionally guaranteed for 3 years. Burning on high will carbonise most residue on the glass to ash. The water will wash most of this residue away. Marinades and sauces may stain the glass more heavily, and so will need longer to burn off.

TIP: If cooking with very sticky marinades, make sure the burner is fully preheated on high before placing the food. This way, most of the excess falling marinade will simply roll off the superhot glass without sticking.

Cleaning the burner assembly. Burning for 5 to 10 minutes on HIGH after cooking will clean most excess food and grease.

Follow these instructions to clean and / or replace the burner assembly or if you have trouble igniting grill.

Turn gas **OFF** at control knobs and gas supply. Disconnect from the gas supply. Wait until the barbeque has completely cooled.

2. Remove cooking grills, hotplates and warming rack . Remove quartz domes.
3. Remove locking pins at end of burner.
4. Carefully lift each burner up and away from valve openings.
5. Gently brush entire outer surface of burner to remove food residue and dirt with a soft nylon brush. **DO NOT BRUSH OR CLEAN THE CERAMIC BURNER SURFACE.**
6. Carefully clean any blocked ports with a needle.
7. Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.
8. Carefully refit burners.
9. Replace pins at the end of burner.
10. Check to ensure that the Gas valve orifices are correctly positioned and secured inside the burner inlet.
Replace the quartz domes, Replace the cooking grills, hotplates and warming rack
11. Empty and clean the grease tray.

CLEANING AND MAINTENANCE (continued)

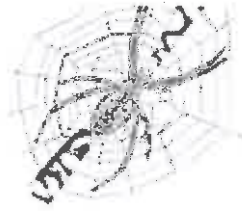
We suggest three ways to clean the burner tubes. Use the one easiest for you.

- (A) Bend a stiff wire(a light weight coat hanger works well) into a small hook. Run the hook through each burner tube and burner several times.
- (B) Use a narrow bottle brush with a flexible handle (DO NOT use a brass wire brush), run the brush through each burner tube and burner several times.
- (C) Wear eye protection: use an air hose to force air into the burner tube and out the air ports. Check to make sure air comes out all burner parts.

▲ CAUTION

NATURAL HAZARD SPIDERS

Sometimes spiders and other insects climb into the gas tubes attached to the burners. The spiders spin webs, build nests and lay eggs. The webs or nests can be very small, but they are very strong and can disrupt the flow of gas. Clean the burners



prior to use after storing, at the beginning of barbeque season or after a period of one month not being used.

Spider guards are on the air intakes in an effort to reduce this problem, but it will not eliminate it! An obstruction can result in a “flashback”(a fire in the burner tubes). The barbeque may still light, but the obstruction does not allow full gas flow to the burners.

DO NOT mistake brown or black accumulation of grease and smoke for paint. The interior of this barbeque is not painted at the factory (and should NEVER be painted). Apply a strong solution of detergent and water or use a grill cleaner and soft scrubbing brush on the insides of the hood and firebox. Rinse and allow to completely air dry.

DO NOT apply a caustic grill / oven cleaner.

DO NOT use abrasive or flammable cleaners, as it will damage the parts of the product and may start a fire.

Plastic parts: wash with warm soapy water and wipe dry.

Abnormal Operation:

Any of the following are considered to be abnormal operation and may require service

- Excessive and continuous visible yellow flame.
- Black sooting up of the inside of the quartz dome
- Burners not igniting properly.
- Burners failing to remain alight.
- Burner extinguished by cart doors opening and closing.
- Gas valves, which are difficult to turn.

For any of these cases, contact your store of purchase for advice.

CLEANING AND MAINTENANCE (continued)

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 scourer. 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.

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.

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 Barbeques Galore. In some locations, high humidity can cause condensation to build up under the cover. Placing some sponges between the cover and the barbeque helps air circulation and reduces condensation build-up.
- Move the barbeque to a covered location. If you are storing it in a closed room (eg a shed or a garage) you should keep the cylinder 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, wash with fresh water, dry then lightly spray all external stainless steel surfaces with 3M Stainless Steel cleaner and Polish. This will help protect against corrosion. Follow the directions on the can.

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 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 cylinder serviced or replaced every ten years. The date of the last service should be stamped on the neck of the bottle.

Replacing The Hoses: If there are any signs of wear or cracking in the barbeque hose, you will need to replace it immediately. Ensure you replace it with a hose and regulator purchased from Barbeques Galore to ensure proper gas connection compatibility.

Connect the nut of the hose to the gas inlet on the barbeque. You **MUST** use two spanners to tighten it properly, one to hold the fitting firm, one to turn the nut. Do not use sealing tape. The connection is designed to seal properly without it. Perform a leak test as explained at the front of this manual before using the barbeque.

G.L.G. AUSTRALIA P/L HOMEBUSH N.S.W 2140 AUSTRALIA Ph 02 9735 4111
 ZIEGLER & BROWN GRAND TURBO L-SERIES BBQS



PROPANE ONLY

Gas Type	PROPANE	NG
Gas Pressure:	2.75kPa	1.00 kPa
Main Burner Injector:	1.02 mm	1.60 mm
Main Burner Gas Consumption	14.0 MJ/hr	11.5 MJ/hr
Rear Burner Injector:	1.02 mm	1.59 mm
Rear Burner Gas Consumption:	12 MJ/hr	11 MJ/hr
Side Burner Injector	1.12 mm	1.74 mm
Side Burner Gas Consumption:	15 MJ/hr	13.5 MJ/hr

4B Total Gas Consumption:

Model	Kit Code (Item Codes)	PROPANE	NG
4 Bnr with RB Build-In	ZGGT4BIL (ZGGT4L)	68 MJ/hr	57 MJ/hr
4 Bnr with RB Build-In+SB	(ZGGT4L,ZGGTSBIL)	83 MJ/hr	70.5MJ/hr
4 Bnr with RB Roll-In	ZGGT4CL (ZGGT4L)	68 MJ/hr	57 MJ/hr
4 Bnr + SB Cart	ZGGT4CDSL (ZGGT4L, ZGGTSBL)	83 MJ/hr	70.5 MJ/hr
IAPMO Oceana Certification No:GMK10138			
SERIAL NUMBER:			

CLEARANCES FROM COMBUSTIBLE MATERIALS
 1000mm above cooking grills, 300mm from sides,
 100mm from rear 100mm below grease tray

FOR OUTDOOR USE ONLY

G.L.G. AUSTRALIA P/L HOMEBUSH N.S.W 2140 AUSTRALIA Ph 02 9735 4111
 ZIEGLER & BROWN GRAND TURBO L-SERIES BBQS

PROPANE ONLY

Gas Type	PROPANE	NG
Gas Pressure:	2.75kPa	1.00 kPa
Main Burner Injector:	1.02 mm	1.60 mm
Main Burner Gas Consumption	14.0 MJ/hr	12.5 MJ/hr
Rear Burner Injector:	1.02 mm	1.59 mm
Rear Burner Gas Consumption:	12 MJ/hr	11 MJ/hr
Side Burner Injector	1.12 mm	1.74 mm
Side Burner Gas Consumption:	15 MJ/hr	14 MJ/hr



6B Total Gas Consumption:

Model	Kit Code (Item Codes)	PROPANE	NG
6 Bnr with RB Build-In	ZGGT6BIL (ZGGT6L)	108 MJ/hr	97 MJ/hr
6 Bnr with RB Build-In+SB	(ZGGT6L,ZGGTSBIL)	123 MJ/hr	111 MJ/hr
6 Bnr with RB Roll-In	ZGGT6CL (ZGGT6L)	108 MJ/hr	97 MJ/hr
6 Bnr + SB Cart	ZGGT6CDSL (ZGGT6L, ZGGTSBL)	123 MJ/hr	111 MJ/hr

IAPMO Oceana Certification No:GMK10138

SERIAL NUMBER:

CLEARANCES FROM COMBUSTIBLE MATERIALS
 100mm above cooking grills, 300mm from sides,
 100mm from rear 100mm below grease tray

FOR OUTDOOR USE ONLY

TECHNICAL INFORMATION – natural gas conversion

NATURAL GAS CONVERSION



Gas conversion is **ONLY** to be performed by an authorised person.



WARNINGS

- Improper installation, adjustment, alteration, service or maintenance can cause injury or property damage.
- Read the instructions thoroughly before installing or servicing this equipment.
- **THIS APPLIANCE MUST NOT BE INSTALLED OR USED INDOORS.**
- **NATURAL GAS APPLIANCE. TO BE INSTALLED ONLY BY AN AUTHORISED PERSON.**
- A suitable AGA approved natural gas pressure regulator must be installed in the pipeline and be set at 1 kPa.



WARNING

MAKE SURE ALL CONTROL KNOBS&CYLINDER VALVE ARE IN OFF POSITION BEFORE CONVERTING. DISCONNECT FROM THE GAS SUPPLY.

This mobile barbeque was originally supplied configured for use with Liquid Propane (LP Gas), which is delivered to the barbeque from portable gas cylinders (LP cylinders and their use are covered elsewhere in this manual). If a Natural Gas connection is available, the user may wish to change the gas delivery system to the more permanent Natural Gas supply.

This barbeque is certified for use with either Liquid Propane (LP Gas) or Natural Gas. The necessary parts to convert the grill for use with Natural Gas are available separately through Barbeques Galore stores (part codes NGCJGTK and NGCK250VJ)

The convertible valves allow the use of Natural Gas without replacing the burners or entire valve system. The process of converting is relatively simple but only an authorised technician can do the conversion. Your warranty may be void if the conversion is improperly completed.

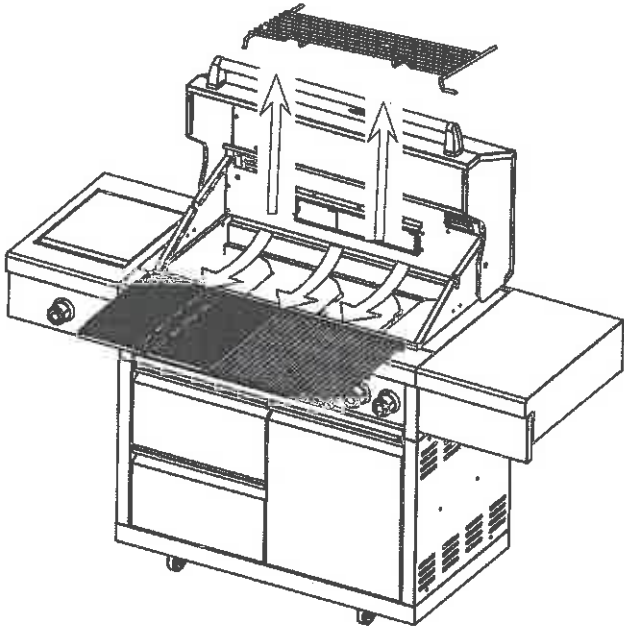


WARNING

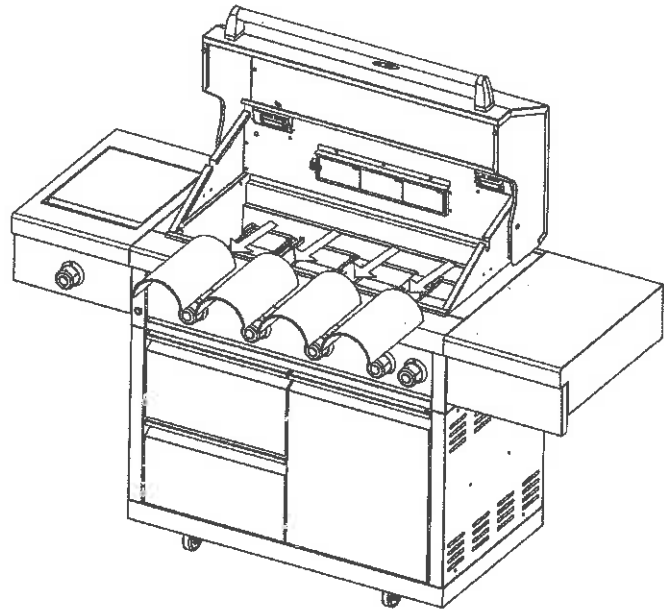
Make sure all barbeque components are completely cooled and gas supply is turned OFF and gas supply is disconnected from the barbeque prior to performing the conversion.

TECHNICAL INFORMATION – natural gas conversion (continued)

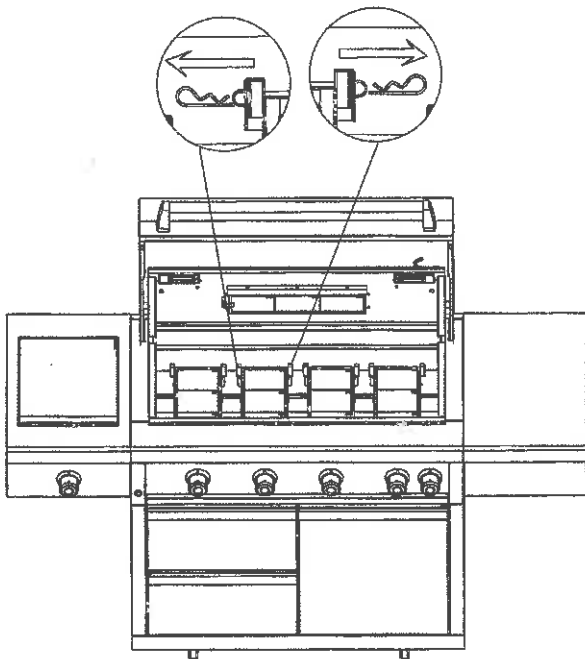
Step 1. Take out all the grills, hotplates and warming racks.



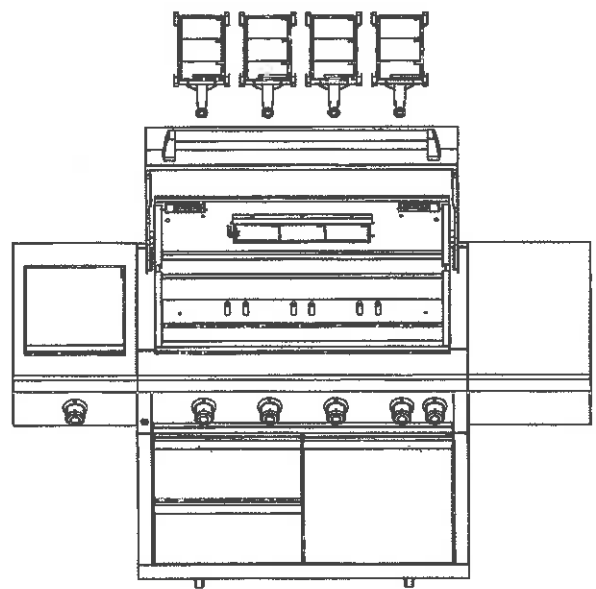
Step 2. Take out all the quartz domes.



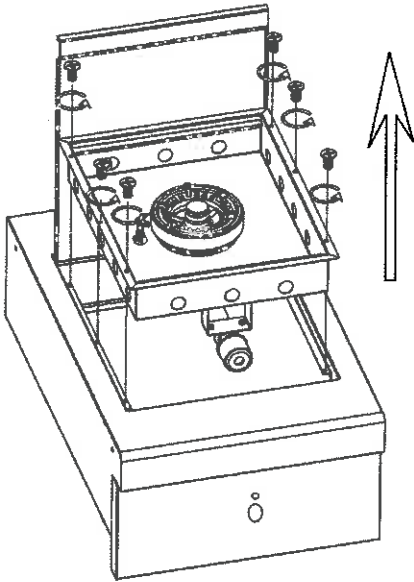
Step 3. Pull out all the "R" pins that secure the burners



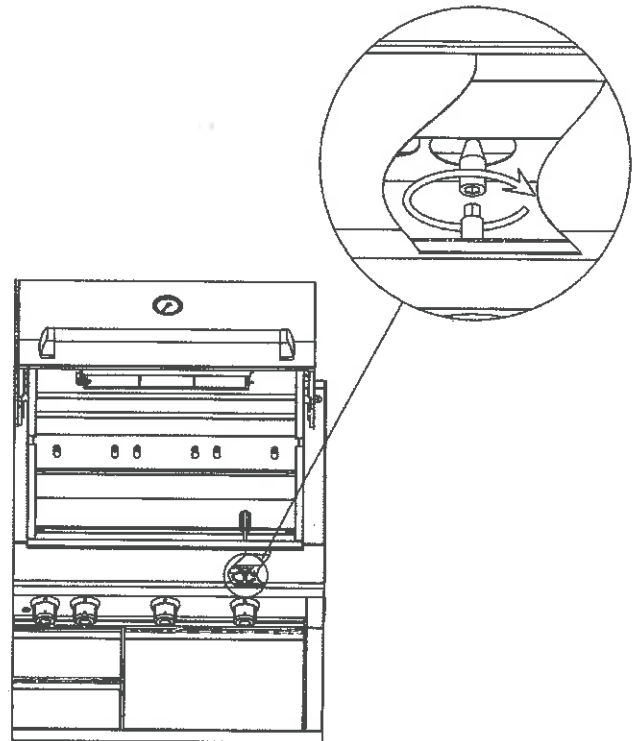
Step 4. Take out all the main burners, carefully lifting upwards from the back.



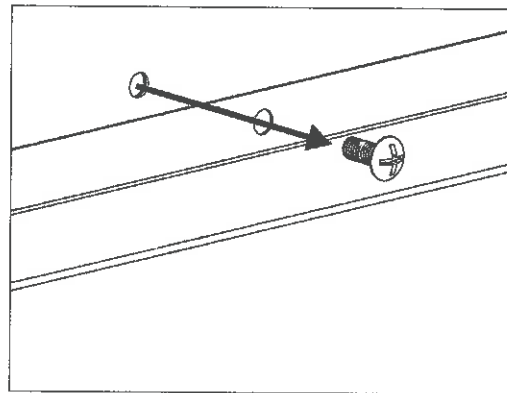
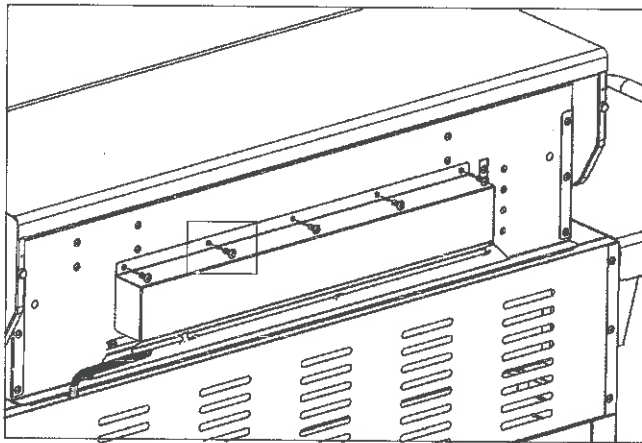
Step 5. Unscrew and take out the side burner and bowl where fitted.



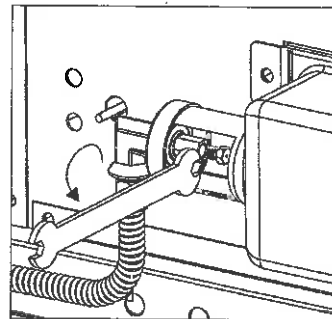
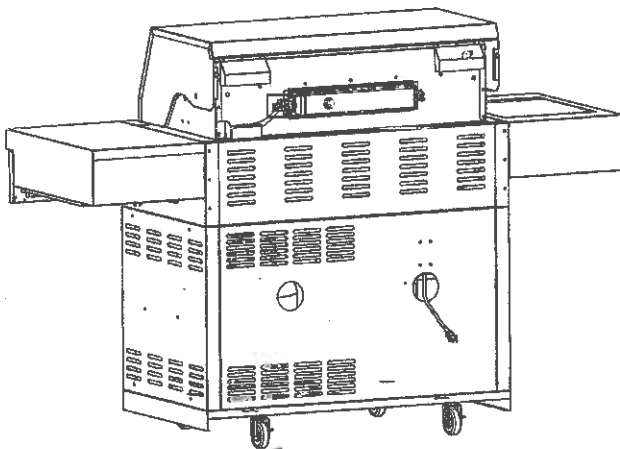
Step 6. Remove all the main and side burner LP orifices and install all the NG orifices



Step 7. Unscrew and remove the rear burner cover.



Step 8. Locate and remove the rear burner LP orifice with a 6mm spanner. The rear burner NG orifice is behind the LP orifice, so no additional rear burner orifice needs to be installed.

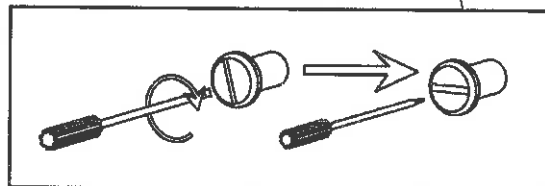
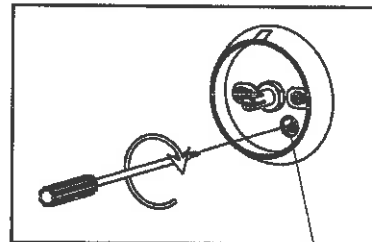
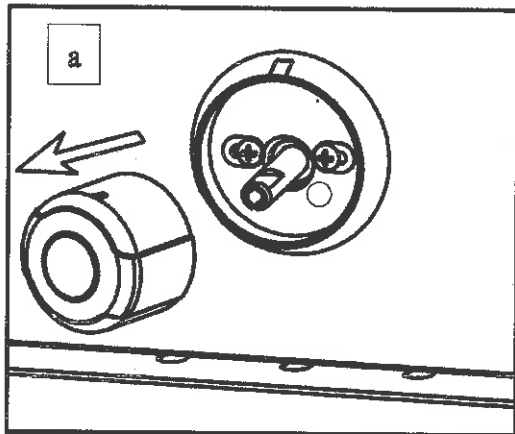


Step 9. Adjust and recover the rear burner.

CAUTION: Make sure the NG orifice is fitted into the rear burner venturi. Realign the igniter brackets; adjust the distance between the burner and the corresponding igniter for proper ignition. Replace the rear burner cover.

Step 10. For the main and side burners only: The minimum setting for the gas valve needs to be changed to ensure the flame does not blow out when the barbeque is in a breeze. The setting will initially be tuned for LP use. Take care to use its initial setting as a reference point. Please follow as per below:

- a) Remove the control knobs from the valves by pulling the knob forward.
- b) Identify the small hole near and under the centre of the main shaft as shown above.
- c) Used a 6mm flat head screwdriver and turn the adjusting screw 180 degrees anticlockwise (half of one full turn). DO NOT turn 360 degrees! Repeat (a), (b), (c) on all main burner and side burner valves. DO NOT ADJUST REAR BURNER VALVE.



Step 11. Change the gas type label to "NATURAL GAS".

Replace the existing "PROPANE ONLY" gas type label inside the cart with the "NATURAL GAS" label included with the conversion kit.

Step 12. Fit the chain provided with the conversion kit.

The chain provided with the conversion kit must have one end fitted to the barbeque and the other fitted to a strong point near the bayonet outlet so that the hose cannot be accidentally stretched if the barbeque is moved while still connected.

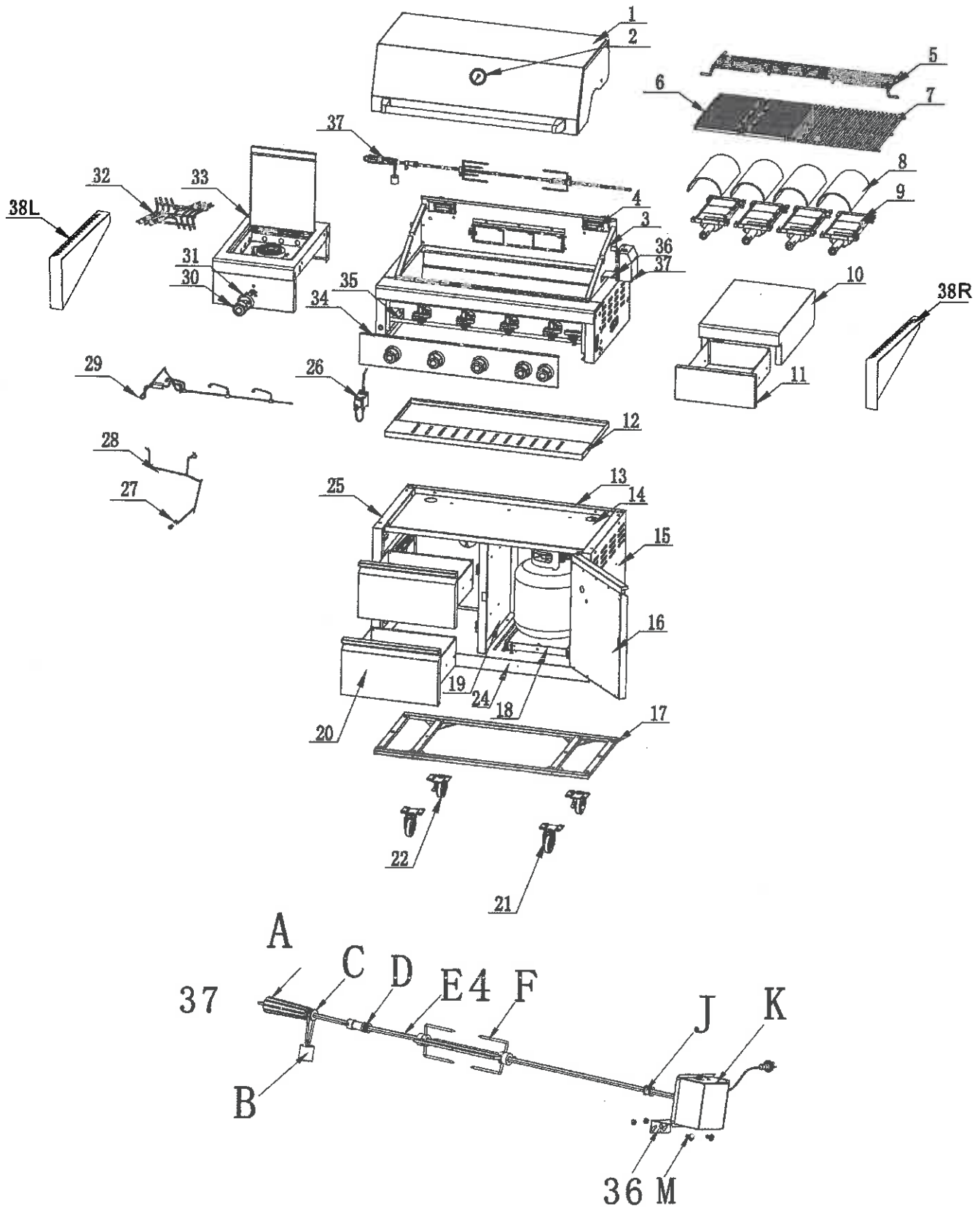
Step 13. Disconnect the LP gas hose and regulator from the appliance. Make sure all users are aware of the new gas type. Connection of the barbeque to Natural Gas supply and commissioning of the appliance on natural Gas must only be performed by a licensed gasfitter.

Keep the old LP orifices somewhere safe in case conversion back to LP is ever required

SPARE PARTS 4B

Your appliance should be serviced periodically by a competent authorised technician.

For serving or spare parts, please contact your local Barbeques Galore Store



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SPARE PARTS

<u>Supplier Part #</u>	<u>GLG Code</u>	<u>Description</u>	<u>QTY Per BBQ</u>	<u>QTY Per part code</u>
1	CAD00001X	Hood assembly	1	1
2	CAD000002	Temperature gauge	1	1
3	CAD000003X	Fire box	1	1
4	CAD000004	Light	2	1
5	CAD000005X	Warming rack	1	1
6	CAD000006	Hotplate	2	1
7	CAD000007X	Cooking grids	2	1
8	CAD000008	Quartz Dome	4	1
9	CAD000009	RQT main Burner	4	1
10	CAD000010	Right Shelf	1	1
11	CAD000011	Shelf Drawer	1	1
12	CAD000012X	Fat tray	1	1
13	CAD000013X	Cart Back Panel	1	1
14	CAD000014X	Cart Top panel	1	1
15	CAD000015	Cart right panel	1	1
16	CAD000016	Right Door	1	1
17	CAD000017X	Cart Sub Chassis	1	1
18	CAD000018	Gas cylinder Drawer	1	1
19	CAD000019	Cart inner panel	1	1
20	CAD000020X	Cart Drawer	2	1
21	CAD000021	Plain Castors	2	1
22	CAD000022	Locking castors	2	1
24	CAD000024X	Cart Base Panel	1	1
25	CAD000025X	Cart left panel	1	1
26	CAD000026X	Transformer	1	1
27	CAD000027X	Light Switch	1	1
28	CAD000028X	Halogen Wiring	1	1
29	CAD000029X	LED Wiring	1	1
30	CAD000030	Control Knob- Main/SB/RB	1	1
31	CAD000031	Bezel - Main/SB/RB	1	1
32	CAD000032	Side burner trivet	1	1
33	CAD000033	Side burner Shelf	1	1
34	CAD000034X	Control Panel	1	1
35	CAD000035X	Manifold Assembly	1	1
36	CAD000036	Rotisserie Motor Bracket	1	1
37	CAD000037A	Rotisserie Handel	1	1
	CAD000037B	Rotisserie Counterweight	1	1
	CAD000037C	Rotisserie Washer	2	1

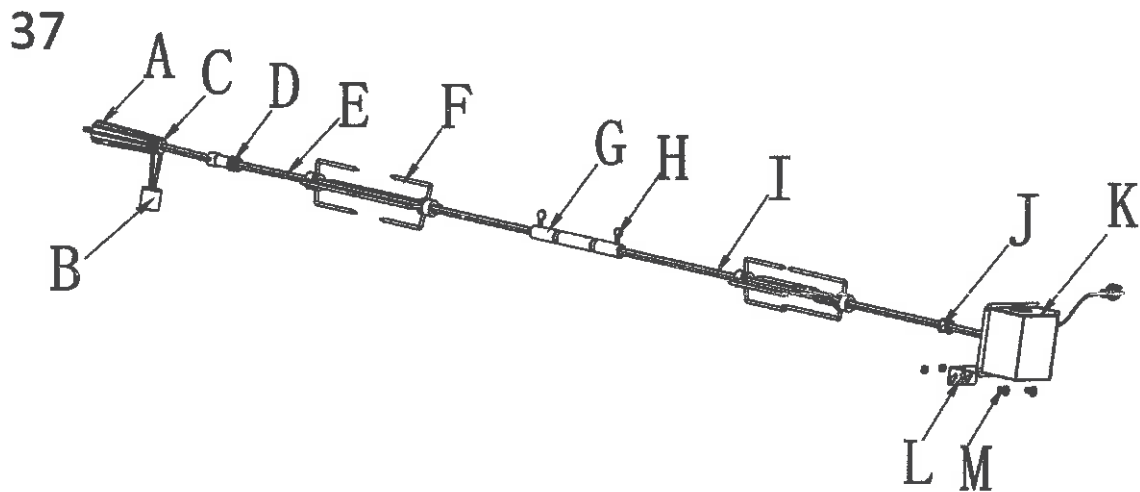
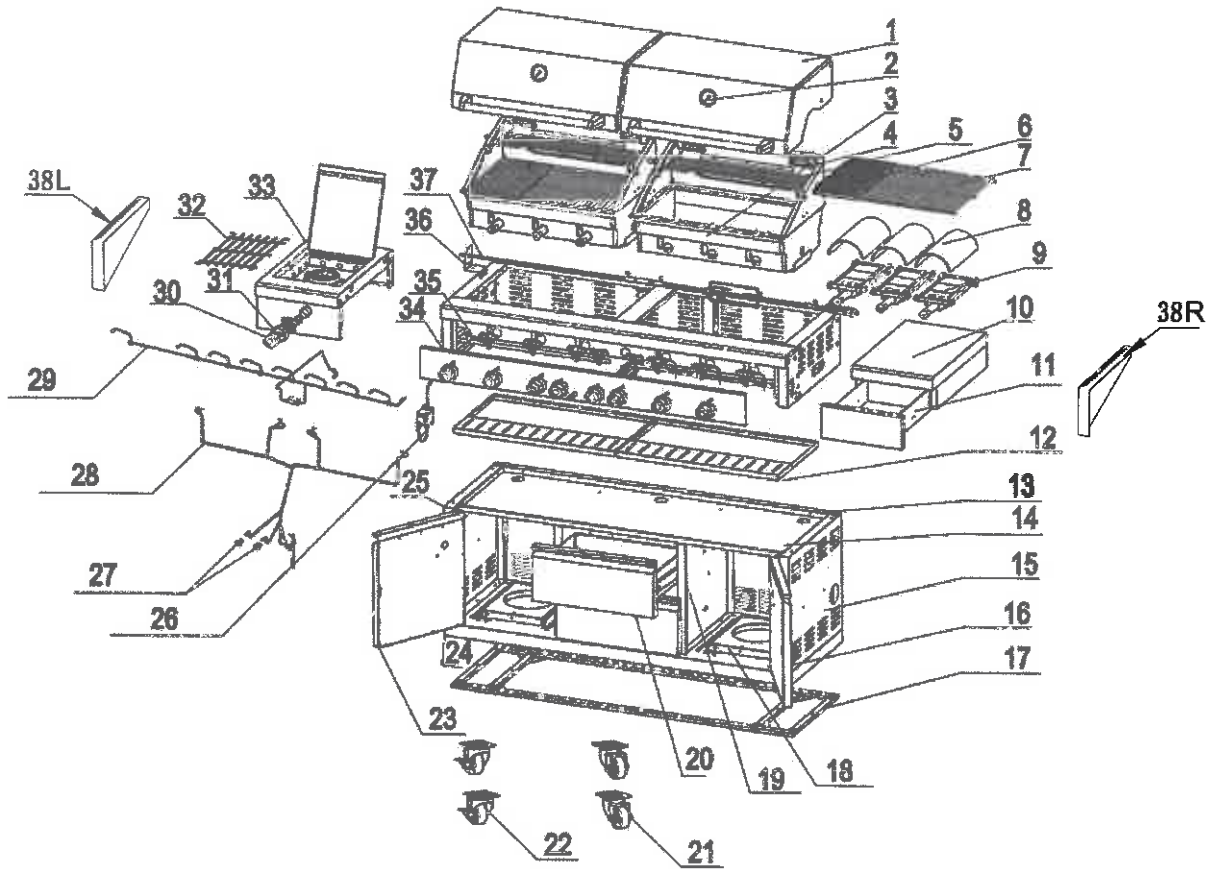
SPARE PARTS (continued)

<u>Supplier Part#</u>	<u>GLG Code</u>	<u>Description</u>	<u>QTY Per BBQ</u>	<u>QTY Per part code</u>
37	CAD00037D	Rotisserie Collar	1	1
	CAD00037E4X	Rotisserie Rod	1	1
	CAD00037F	Rotisserie Prongs	2	1
	CAD00037J	Rotisserie Rod Collar	1	1
	CAD00037K	AC motor	1	1
	CAD00036	Rotisserie Motor Bracket	1	1
	CAD00037M	Rotisserie Bolt/nut	2	1
38L	CAD00038L	Left Build-In bracket	1	1
38R	CAD00038R	Right Build-In bracket	1	1
	CAD00039	Hose & Reg	1	1
	CAD00040	Infrared Rear Burner	1	1
	CAD00041	Gas line for rear burner	1	1
	CAD00042	LP/NG Injector for rear burner	1	1
	CAD00043	Wind cover for rear burner	1	1
	CAD00044	Cover for infrared rear buraner	1	1
	CAD00045X	Ignition wire for the rear burner	1	1
	CAD000BP	Bolt Pack	1	1

SPARE PARTS 6B

Your appliance should be serviced periodically by a competent authorised technician.

For serving or spare parts, please contact your local Barbeques Galore Store



SPARE PARTS

<u>Diagram</u> <u>Part #</u>	<u>CODE</u>	<u>DESCRIPTION</u>	<u>Part qty</u> <u>per BBO</u>	<u>Qty Per</u> <u>Part</u> <u>Code</u>
1	CAD00001	Hood assembly	2	1
2	CAD00002	Temperature gauge	2	1
4	CAD00004	Light	4	1
5	CAD00005	Warming rack	2	1
6	CAD00006	Hotplate	2	1
7	CAD00007	Cooking Grills	6	1
8	CAD00008	Quartz Dome	6	1
9	CAD00009	RQT Main Burner	6	1
10	CAD00010	Right Shelf	1	1
11	CAD00011	Shelf Drawer	1	1
12	CAD00012	Fat tray	2	1
13	CAD00013	Cart Back Panel	1	1
14	CAD00014	Cart Top Panel	1	1
15	CAD00015	Cart Right Panel	1	1
16	CAD00016	Right Door	1	1
17	CAD00017	Cart Sub Chassis	1	1
18	CAD00018	Gas Cylinder Drawer	2	1
19	CAD00019	Cart Inner Panel	2	1
20	CAD00020	Cart Drawer	2	1
21	CAD00021	Plain Castors	2	1
22	CAD00022	Locking castors	2	1
23	CAD00023	Left door	1	1
24	CAD00024	Cart Base Panel	1	1
25	CAD00025	Cart Left Panel	1	1
26	CAD00026	Transformer	1	1
27	CAD00027	Light Switch	2	1
28	CAD00028	Halogen Wiring	1	1
29	CAD00029	LED Wiring	1	1
30	CAD00030	Control Knob - Main/SB	9	1
31	CAD00031	Bezel - Main/SB	9	1
32	CAD00032	Side Burner Trivet	1	1
33	CAD00033	Side Burner Shelf	1	1
34	CAD00034	Control Panel	1	1
35	CAD00035L	Manifold Assembly - left	1	1
35	CAD00035R	Manifold Assembly - right	1	1
36	CAD00036	Rotisserie Motor Bracket	1	1

SPARE PARTS (continued)

<u>Diagram Part #</u>	<u>CODE</u>	<u>DESCRIPTION</u>	<u>Part qty per BBQ</u>	<u>Qty Per Part Code</u>
37.a	CAD00037a	Rotisserie Handle	1	1
37.b	CAD00037b	Rotisserie Counterweight	1	1
37.c	CAD00037c	Rotisserie Washer	2	2
37.d	CAD00037d	Rotisserie Collar	1	1
37.e	CAD00037e	Rotisserie Rod A	1	1
37.f	CAD00037f	Rotisserie Prongs	4	1
37.g	CAD00037g	Rotisserie Rod Connector	1	1
37.h	CAD00037h	Rotisserie Thumb Screw	7	7
37.i	CAD00037i	Rotisserie Rod B	1	1
37.j	CAD00037j	Rotisserie Rod Collar	1	1
37.k	CAD00037k	AC Motor (supplied separately to barbeque)	1	1
37.m	CAD00037m	Rotisserie Bolt/nut	2	2
38L	CAD00038L	Left Build-In bracket	1	1
38R	CAD00038R	Right Build-In bracket	1	1
	CAD00039	Hose & Reg	2	1
	CAD00040	Infrared Rear Burner	2	1
	CAD00041	Gas line for rear burner	2	1
	CAD00042	LP/NG Injector for rear burner	2	1
	CAD00043	Wind cover for rear burner	2	1
	CAD00044	Cover for infrared rear burner	2	1
	CAD00045	Ignition wire for the rear burner	2	1
	CAD000BP	Bolt Pack	1	1
3	CAD00003	Fire box	2	1

WARRANTY

WARRANTY AND CONSUMER GUARANTEE

The Barbeques Galore Warranty and consumer guarantees set out in this document override all other warranties on this product.

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

Warranty Term

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

10 YEARS– Firebox and Roasting Hood

3 YEARS – All other parts

Warranty Conditions

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

Installation Conditions

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

WARRANTY (continued)

Warranty Exclusions

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

Consumer Guarantee

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

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

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

For Customer Reference (file in a safe place)

Purchased from _____

Date Purchased ____ / ____ / ____ Record Serial Number _____

N.B Satisfactory proof of purchase like your sales docket must be kept for any claim under this warranty to be enforceable.

Service Contact Point – Please contact your place of purchase for warranty repairs or service.



BRANCHES AUSTRALIA WIDE

**Call 1 300 301 392 for your nearest store
or visit us online, www.barbequesgalore.com.au**

Barbeques Galore Limited, Build A2, Campus Business Park, 350-374 Parramatta Road,
Homebush, NSW 2140 e-mail: CSR1@bbqgalore.com.au