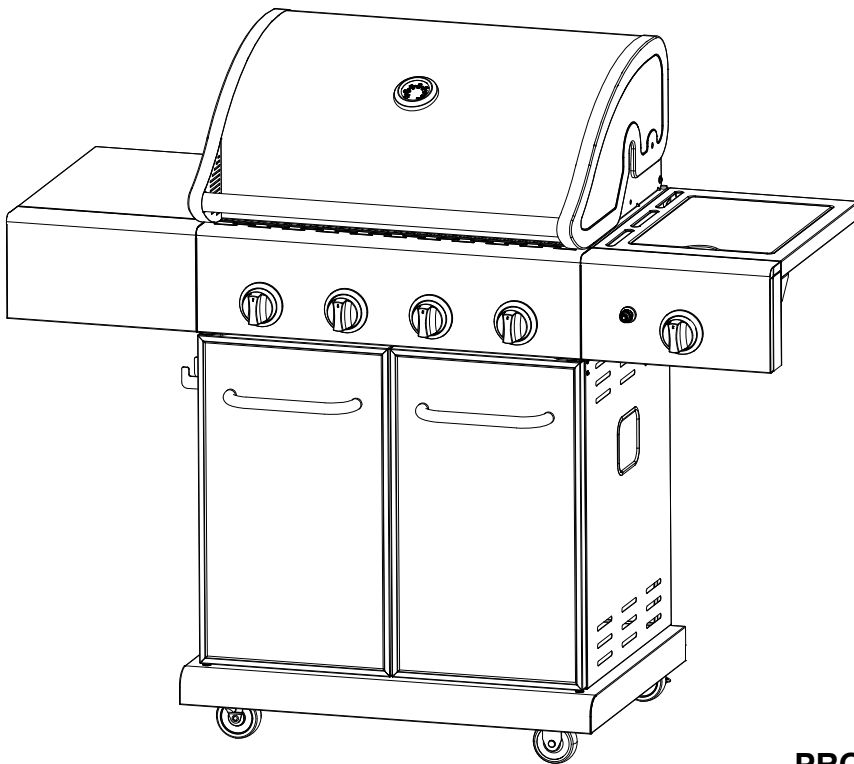


WELCOME TO THE WORLD OF BARBEQUES GALORE
OUTDOOR COOKING

INSTRUCTIONS-**CONNOISSEUR⁰** **G4CNSQ**

For The Safe Use And Enjoyment
Of Your New Barbeque



**PRODUCT CODE: G4CNSQ
CONNOISSEUR DLX 4B ON
CART WITH SIDE BURNER**

Tools required:

- 1 adjustable spanner
- 1 phillips head screwdriver

Read these instructions right through
BEFORE commencing assembly
or operating your barbeque.



Congratulations On Your Purchase

Thank you and congratulations for choosing a quality barbeque as part of your outdoor entertaining world.

By following these instructions for safe and easy operation, you will enjoy years of satisfying, trouble-free outdoor cooking.

Safety First

Australia has an excellent safety record when it comes to gas appliances. This reflects both the high quality of appliances sold, as well as growing consumer awareness about safe practice. We urge you to follow the guidelines below together with these instructions for safe use, to prevent overheating and to produce great cooking results.

- This barbeque is an outdoor appliance only. Under no circumstances should it be used indoors.
- This barbeque has not been approved for marine use.
- **DO NOT** perform any servicing on the barbeque yourself. This includes internal adjustment of the regulator and gas valves. Servicing can only be carried out by authorised technicians.
- It is important that you install your barbeque exactly as described in these instructions. In particular you should keep the barbeque clear of combustible material, and you should check for leaks whenever a new connection is made.
- **DO NOT** store chemicals or flammable materials near this appliance.
- **DO NOT** place articles on or against, or enclose this appliance.
- The barbeque gets extremely hot while in use. Keep children away from the appliance until it has cooled to normal temperatures.
- It is a good idea to tie back long hair and loose clothing while cooking in case of unexpected flare ups.
- Fat fires are the most common cause of problems in barbeques. They are caused by a build up of grease in the fat channeling tray and the inside of the barbeque frame. A fat fire can be difficult to put out, and will be dangerous if it spreads to the gas hose. You should keep your barbeque clean to avoid this occurrence. Fat fires are not covered by the warranty.
- **DO NOT** transport the barbeque whilst it is hot because there is a risk that the contents of the drip tray will fall out.
- **NEVER** leave a barbeque unattended with any burners switched on. Always switch **OFF** all burners and cylinders when the barbeque is not in use.
- Take care when touching a hot barbeque, especially on surfaces close to the firebox or roasting hood.
- With the hood closed, **NEVER** let the temperature on the hood thermometer exceed 250°Celsius.
- With the hood closed, use burners on **Low** only.
- When cooking with the hood closed, turn the burners to **Low** or **OFF** as required to keep the barbeque from getting too hot. **NEVER** let the temperature on the hood thermometer exceed 250°Celsius.
- **NEVER** leave all burners on **Hi** for more than 15 minutes, always stay in control by adjusting burners to **Low** and **OFF** as required to maintain suitable cooking temperatures.
- Follow all manufacturers' instructions to periodically check for gas leaks as outlined on Page 20.

Where To Put Your Barbeque

Most importantly, you must observe the clearances listed below and on the data sticker on your barbeque. It will tell you how close you can put the barbeque to combustible surfaces (wood, gyprock, trees, wooden fences etc). If you don't follow these clearances, there is a chance that nearby surfaces will heat up and catch fire.

- **CLEARANCES FROM COMBUSTIBLE MATERIALS**

Side and Back: 300mm. Vertically above: 900mm.

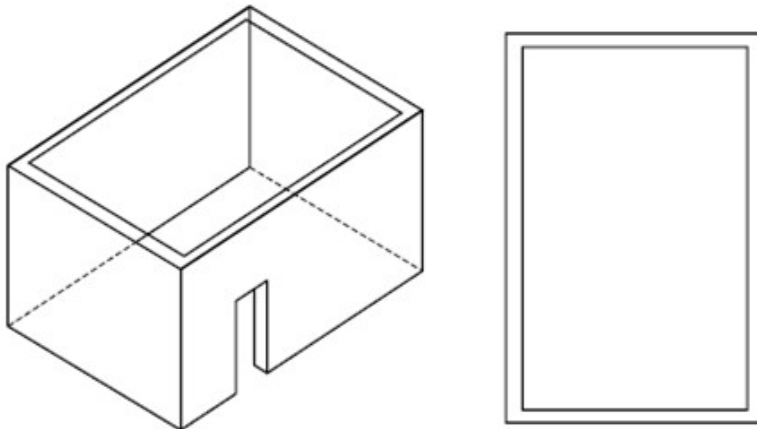
- Keep the barbeque sheltered from the wind. Wind interferes with the flames and can prevent your barbeque from heating up properly and can even damage some components.
- Make sure the surface is level. This is safer, and makes cooking easier.
- Don't put the barbeque too close to windows or anywhere else where cooking smoke is likely to cause a problem.

Putting Your Barbeque In An Enclosure

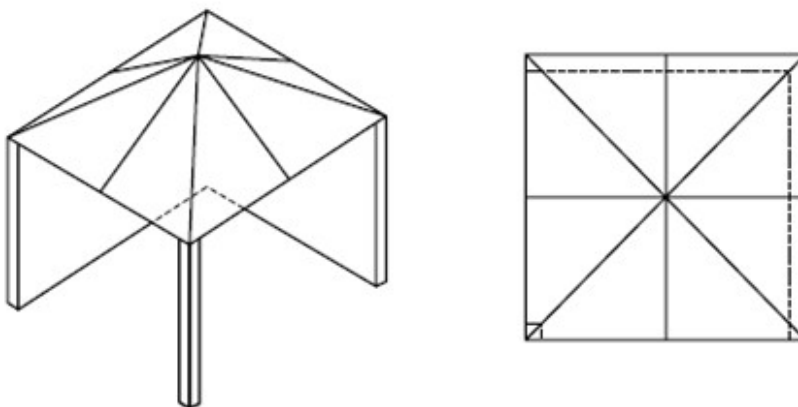
This appliance must only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

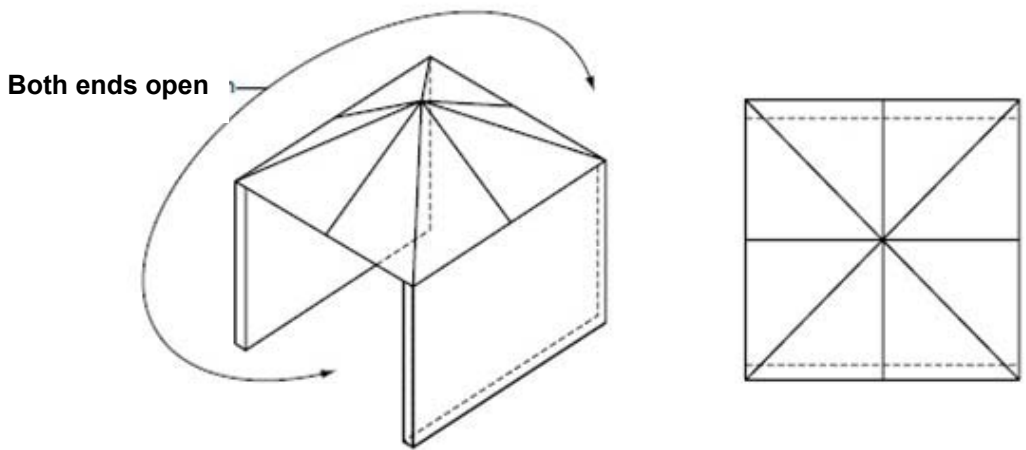
Any enclosure in which the appliance is used must comply with one of the following:

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

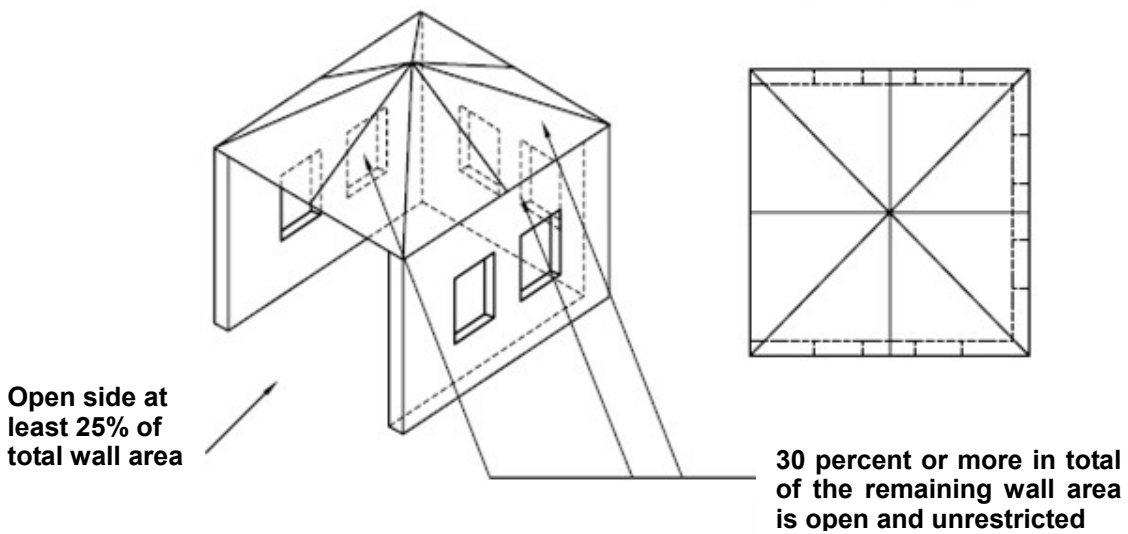
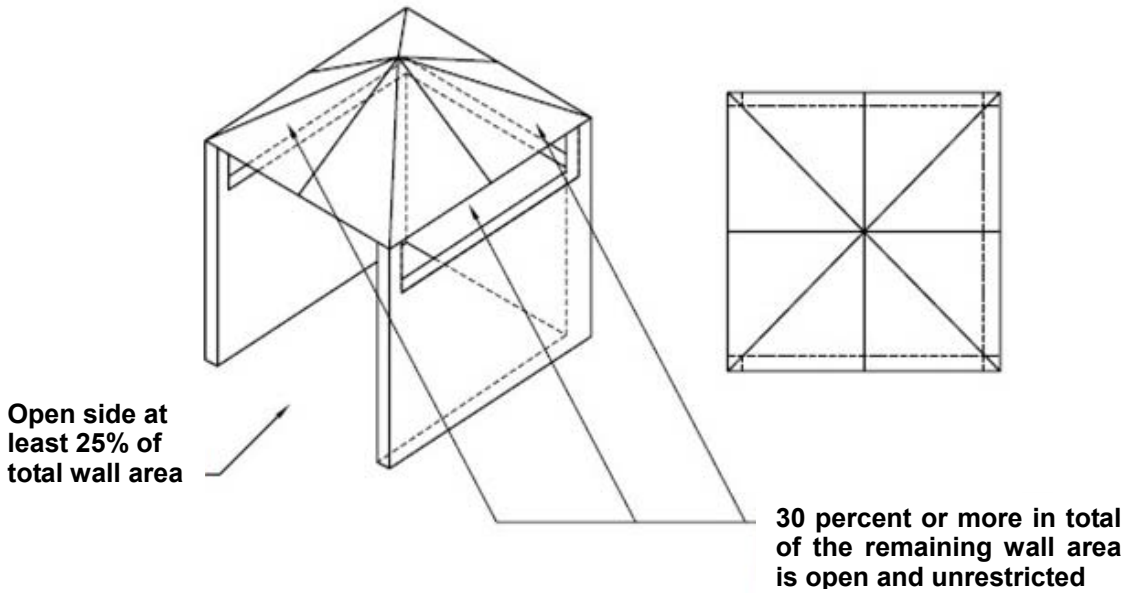


- (b) Within a partial enclosure that includes an overhead cover and no more than two walls.





- (c) 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.

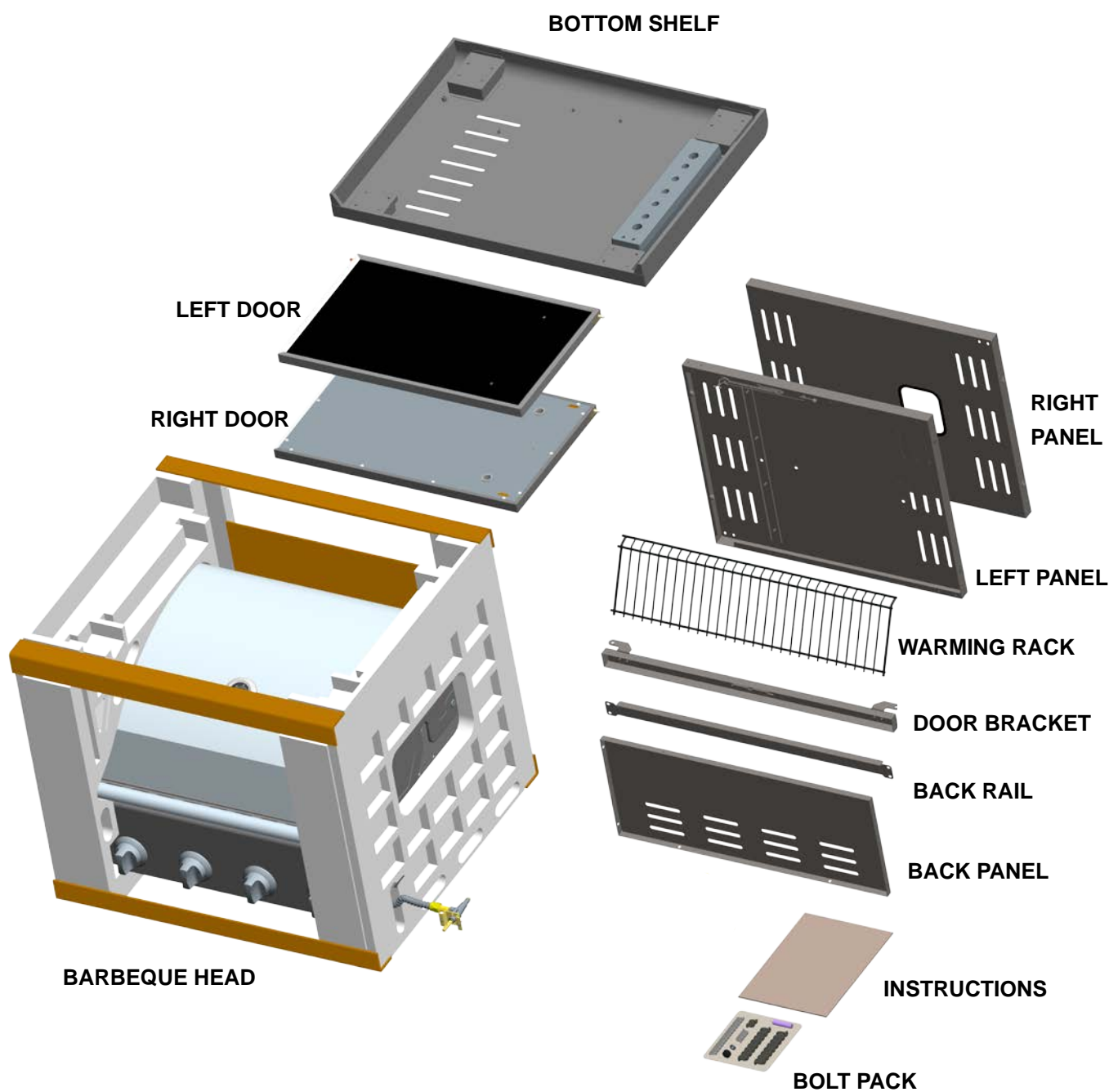


- (d) In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

Assembling Your Barbeque

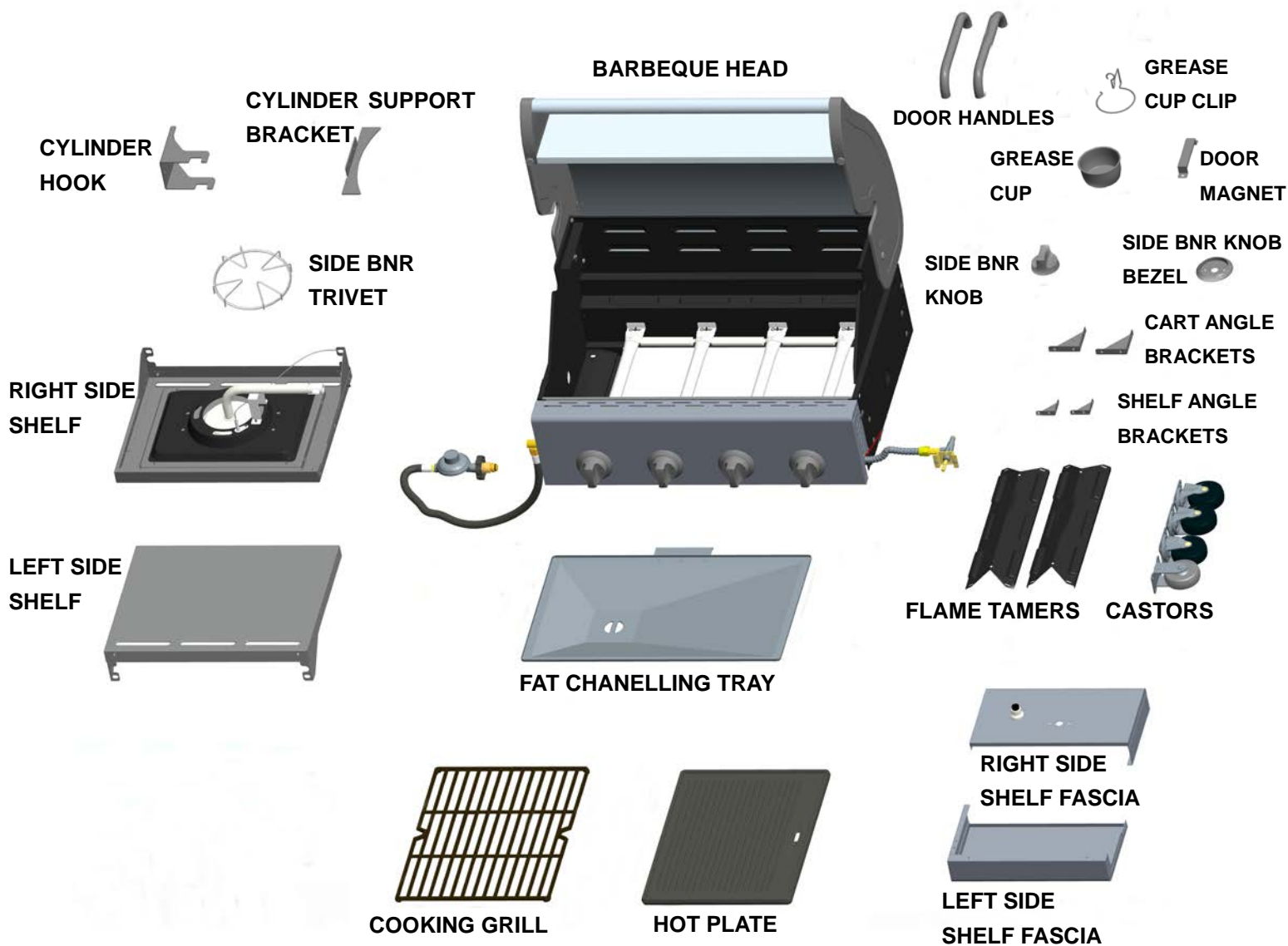
STEP 1 OPEN THE CARTON, UNPACK AND CHECK THE PARTS.

- Start by opening the carton and preparing a flat clean surface for all the parts and to do the assembly.
- Once you open the top of the shipping box, then carefully slice down its four edges with a box cutter. Take out the parts as below shown. Remove all parts from plastic bags. Remove all packaging material and any protective coatings.



STEP 2 UNPACK AND CHECK YOU HAVE ALL THE PARTS

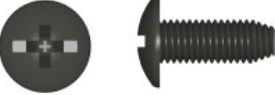


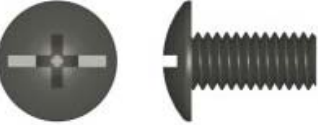


- Remove the styrofoam end caps from the BARBEQUE HEAD and place it upright on a soft flat surface. Open the hood, and take out the small boxes packed inside. Remove all packing materials, and remove all parts from boxes as shown in the figures below.



Completely remove all packaging materials including plastic, foam and cardboard from all parts and final assembly before first use of the barbecue.

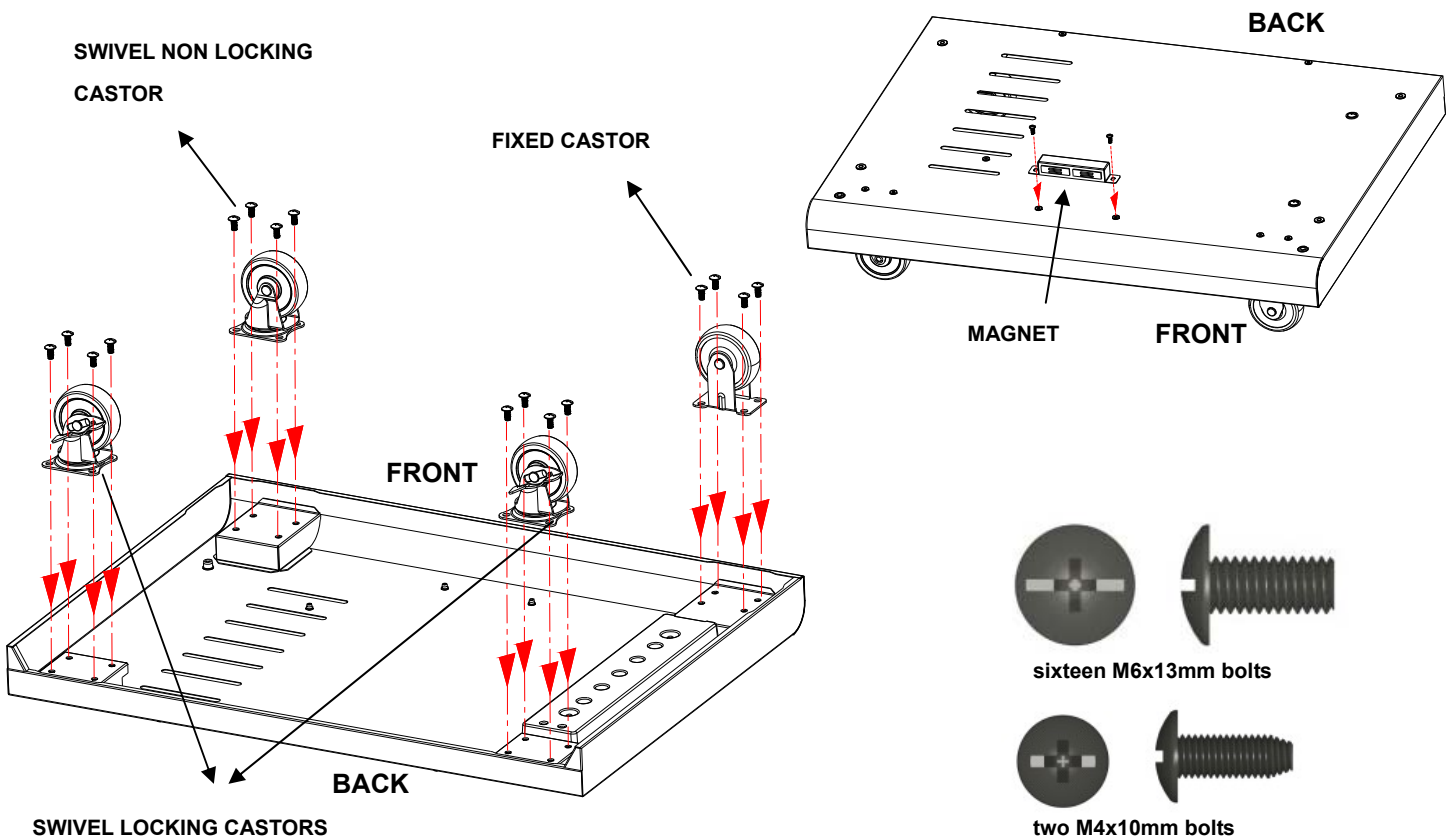
STEP 3 OPEN THE BOLT PACK READY FOR ASSEMBLY

The following hardware is provided in a blister pack for convenient use.

<p>M4x10mm bolt Qty: thirty four pcs</p> 	<p>M5x10mm bolt Qty: four pcs</p> 	<p>M5 flat washer Qty: four pcs</p> 
<p>M6x13mm bolt Qty: thirty-two pcs</p> 	<p>M6 compression washer Qty: eight pcs</p> 	<p>AAA Battery Qty: one pc</p> 

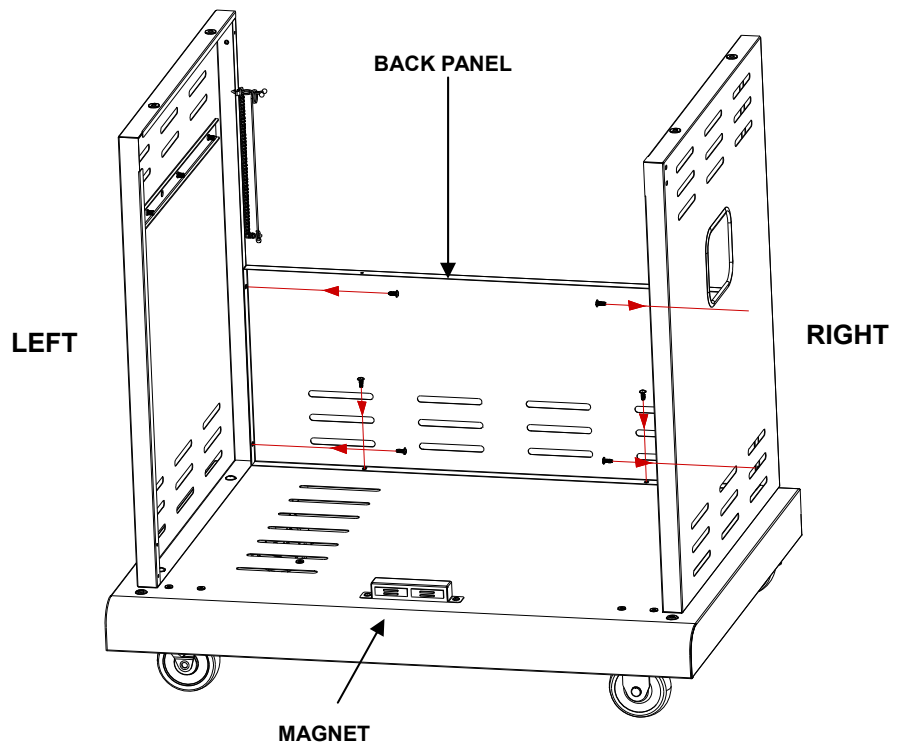
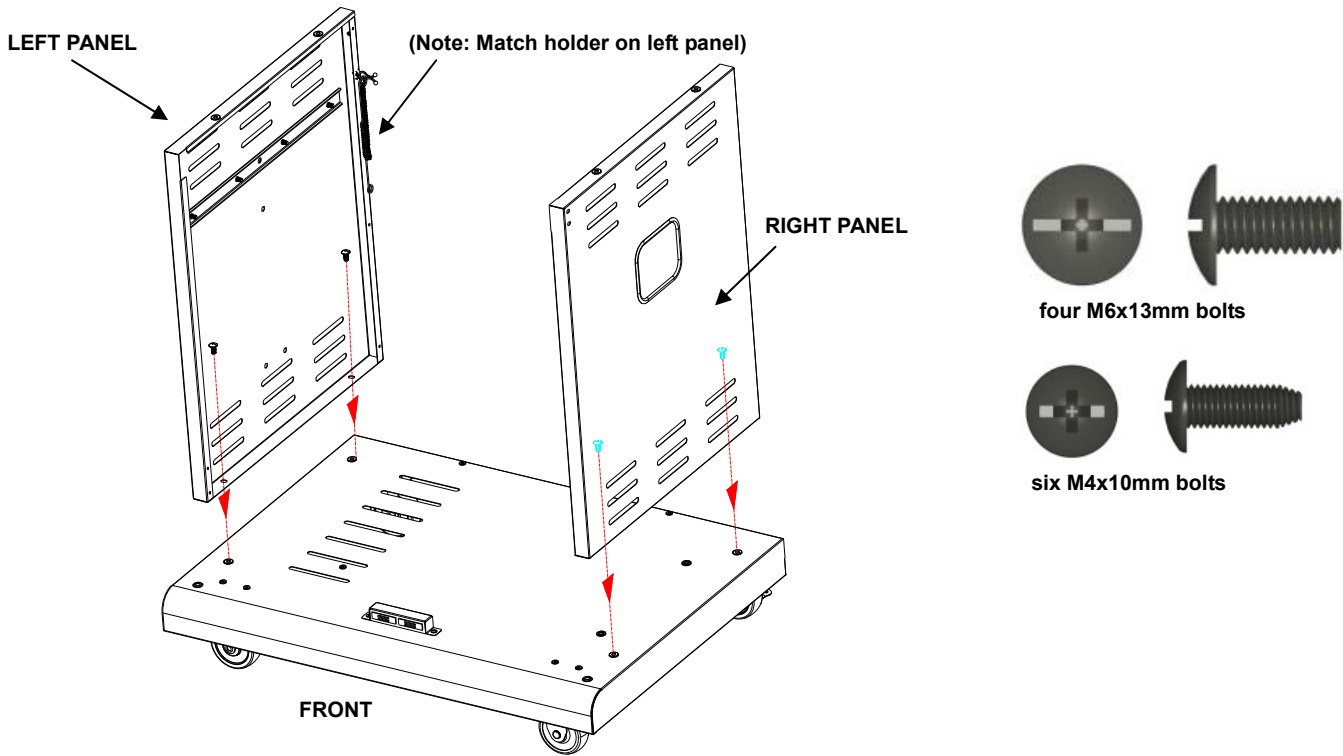
STEP 4 ATTACH THE CASTORS AND MAGNET

- Turn the **BOTTOM SHELF** upside down. Attach the four **CASTORS** to the shelf with **sixteen M6x13mm bolts**.
Note: Install each castor into the correct position as shown below. Tighten firmly.
- Turn the bottom shelf right side up. Attach the **MAGNET** to the bottom with **two M4x10mm bolts**.



STEP 5 ATTACH THE SIDE AND BACK PANELS

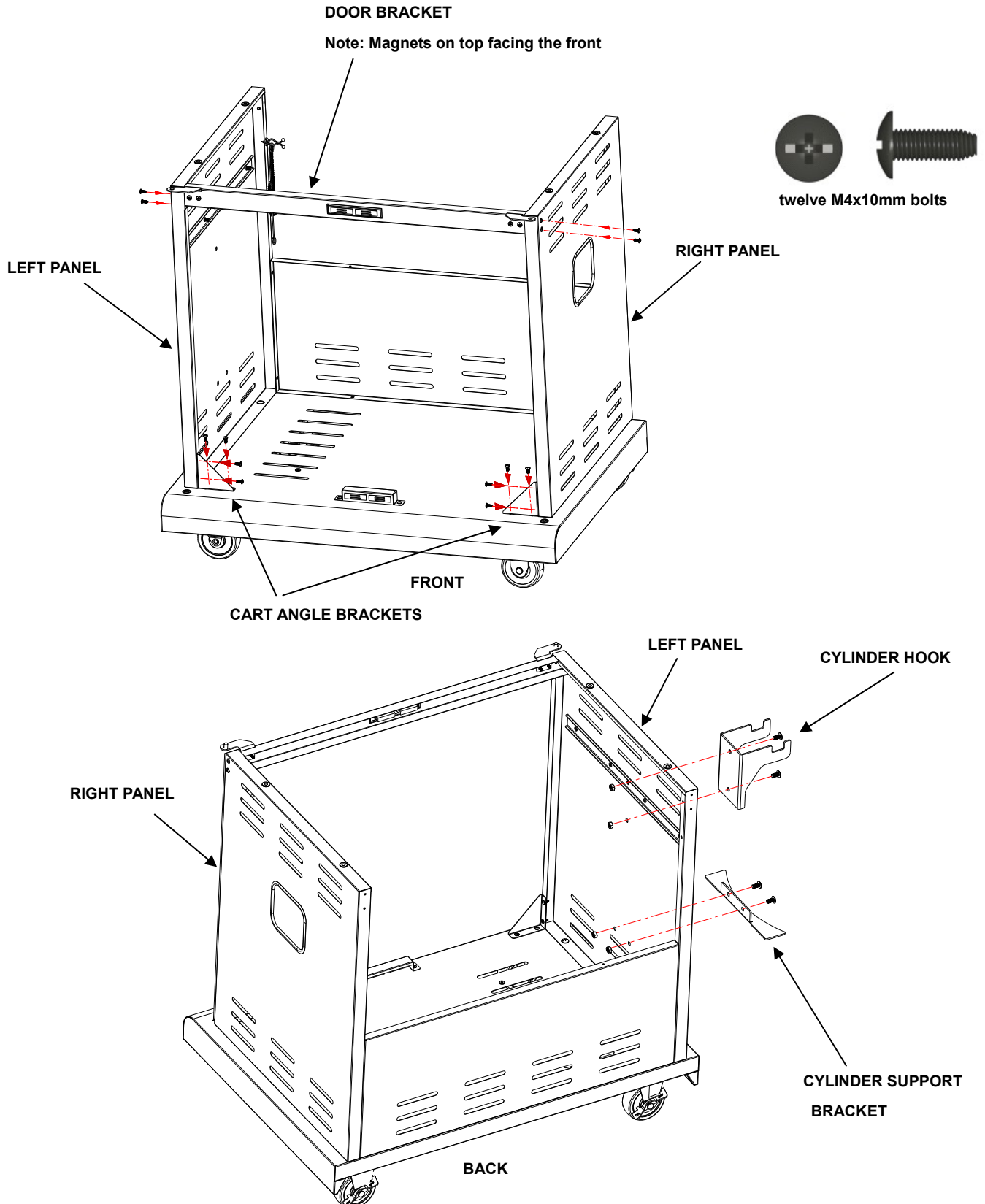
- To attach the **SIDE PANELS**, align the side panel bottom holes with the corresponding holes on each side of bottom shelf as shown below. Note that the **LEFT PANEL** has the match holder attachment at the back.
- Fix the side panels to bottom shelf with **four M6x13mm bolts**.
- Attach the **BACK PANEL** to the base and the side panels with **six M4x10mm bolts**.



STEP 6

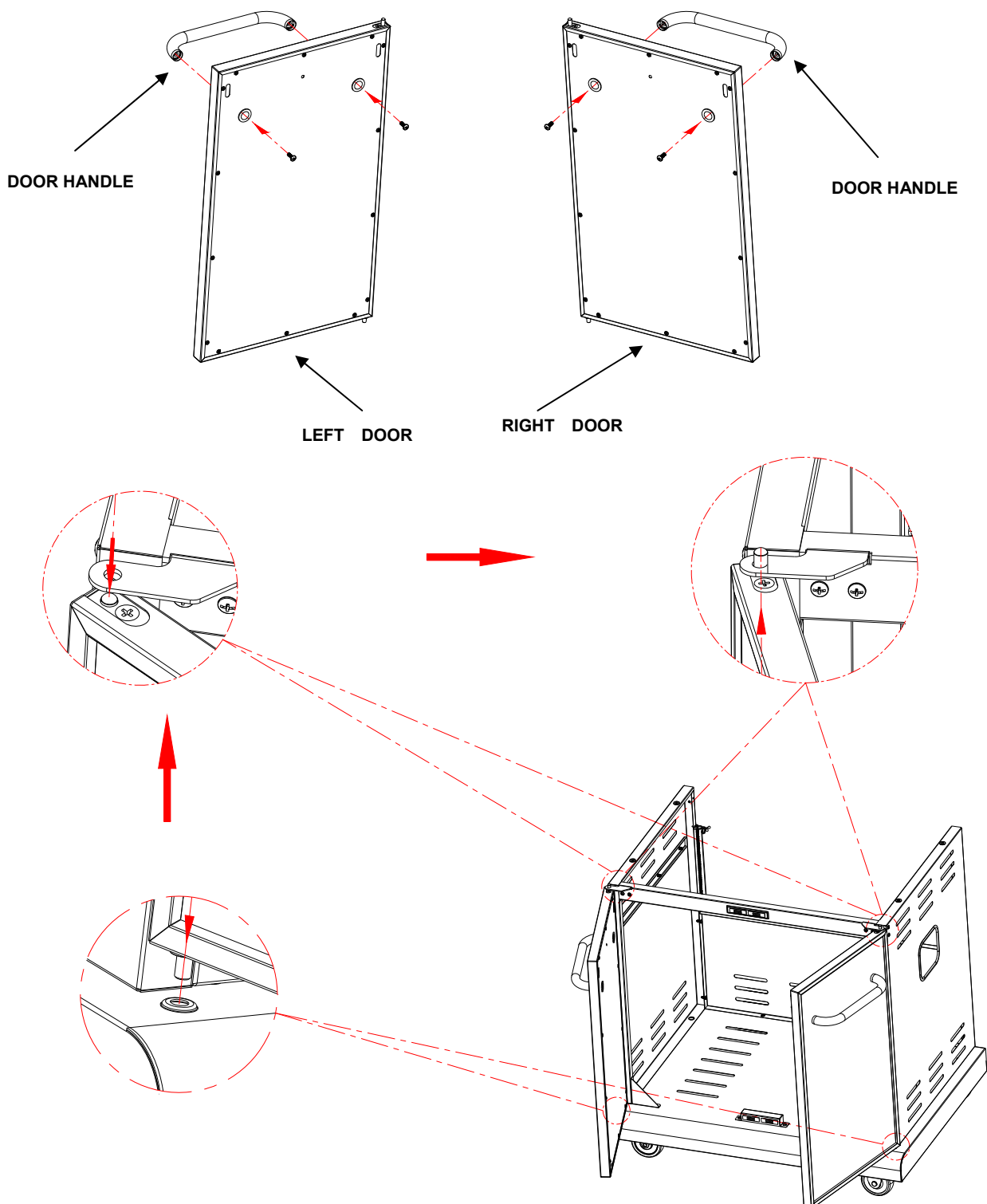
ATTACH THE DOOR BRACKET AND CYLINDER HOOK

- Attach the **DOOR BRACKET** to the side panels as shown below with **four M4x10mm bolts**.
- Attach the **CART ANGLE BRACKET** as shown below to the bottom and side panels with **eight M4x10mm bolts**.
- Remove the **four M6 Hex Nuts** pre-assembled to the **CYLINDER HOOK** and **CYLINDER SUPPORT BRACKET**, and use them to attach the hook and bracket to the left side panel as shown below.



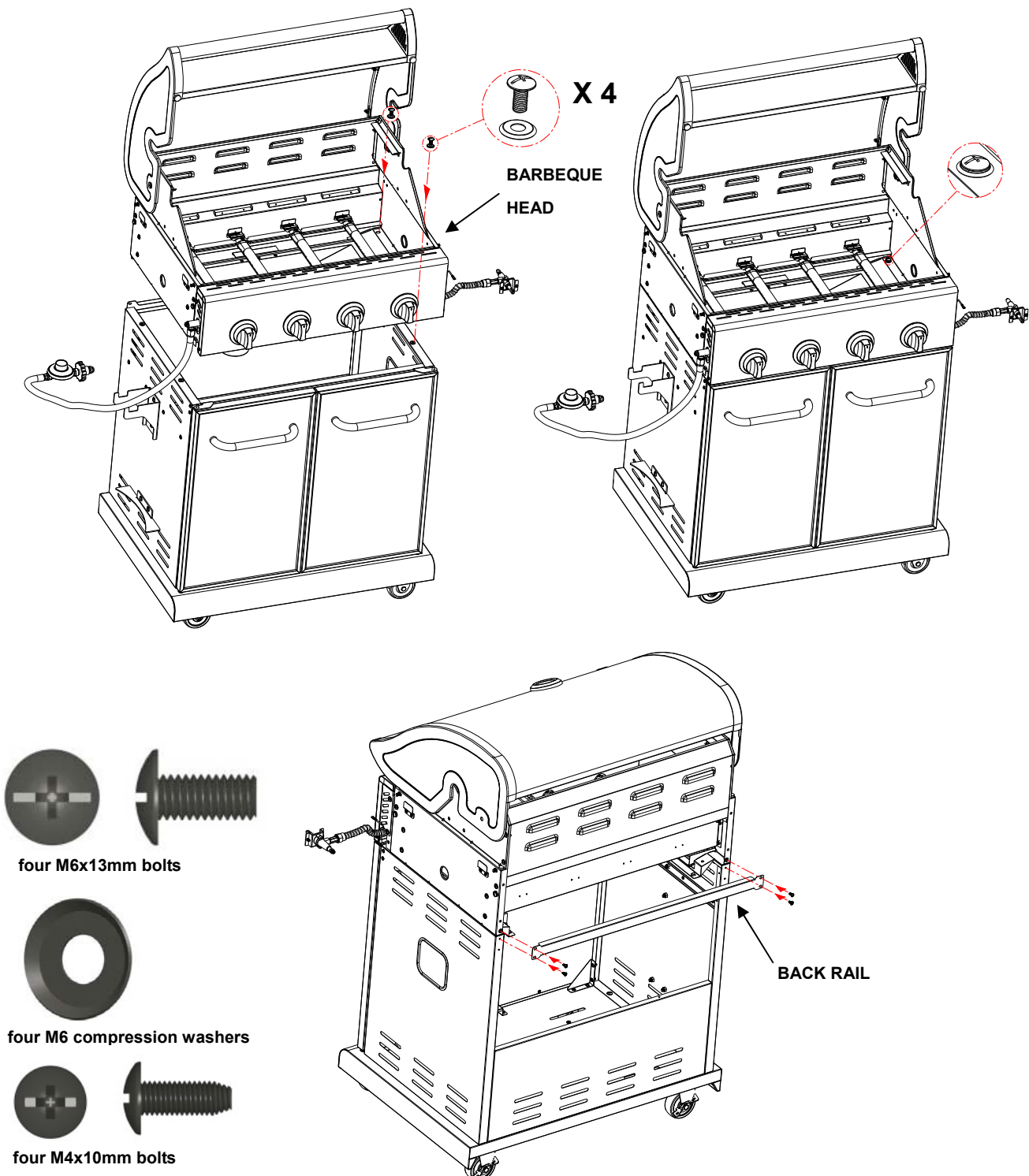
STEP 7 ATTACH THE DOORS

- Remove the **four M5x15mm bolts** already pre-assembled to the **DOOR HANDLES**, and use them to attach the door handles to **LEFT DOOR** and **RIGHT DOOR**.
- Insert the lower door pin into the hole on the bottom shelf. Push down the upper door pin, align it beneath hole in door pin bracket, and release the pin so that it inserts in the hole.
- Repeat this for the other door.
- Note: If the doors do not line up when closed or cannot close freely, loosen the bolts on the door pin bracket. Adjust the door pin bracket as necessary, and retighten the bolts. Recheck door alignment once the BBQ is completely assembled and readjust if necessary.



STEP 8 ATTACH THE FIREBOX

- This step requires two people to lift and position the **BARBEQUE HEAD** onto cart.
- Remove the ties securing the hose assembly underside of the firebox. Carefully uncoil the hose assembly and igniter wires out to the side of the firebox as shown below.
- Carefully lower the barbeque head onto the cart. Make sure the hose assembly and igniter wires are hanging outside the cart. Open the hood and attach the firebox to the cart with **four M6x13mm bolts** and **four M6 compression washers**.
- Align the **BACK RAIL** holes with the corresponding holes on the side panels and firebox as shown below. Attach the back rail with **four M4x10mm bolts**.



STEP 9 ATTACH THE LEFT SIDE SHELF

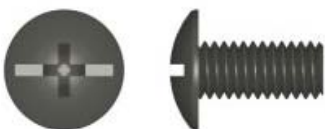
- Attach the **LEFT FASCIA** to the **LEFT SIDE SHELF** with **two M5x10mm bolts** and **two M5 flat washers**.
- Attach the **SHELF ANGLE BRACKET** to the left fascia and the left side shelf with **four M4x10mm bolts**.
- Attach the left shelf to the firebox as follows and as shown below:
 - From inside to outside of the firebox with **two M6x13mm bolts** and **two M6 compression washers**.
 - From outside to inside of the firebox with **two M6x13mm bolts**.
- Attach the left fascia to the control panel with **one M4x10mm bolt** as shown below.



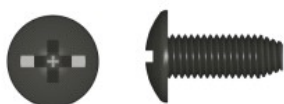
two M5x10mm bolts



two M5 flat washers



four M6x13mm bolts



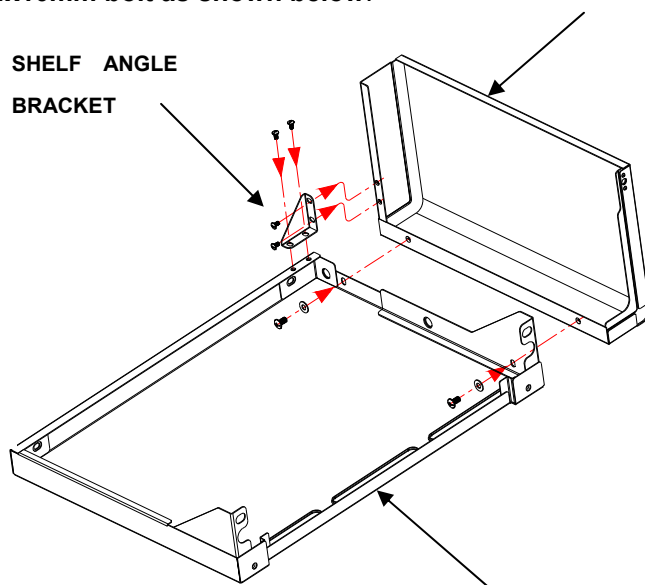
five M4x10mm bolts



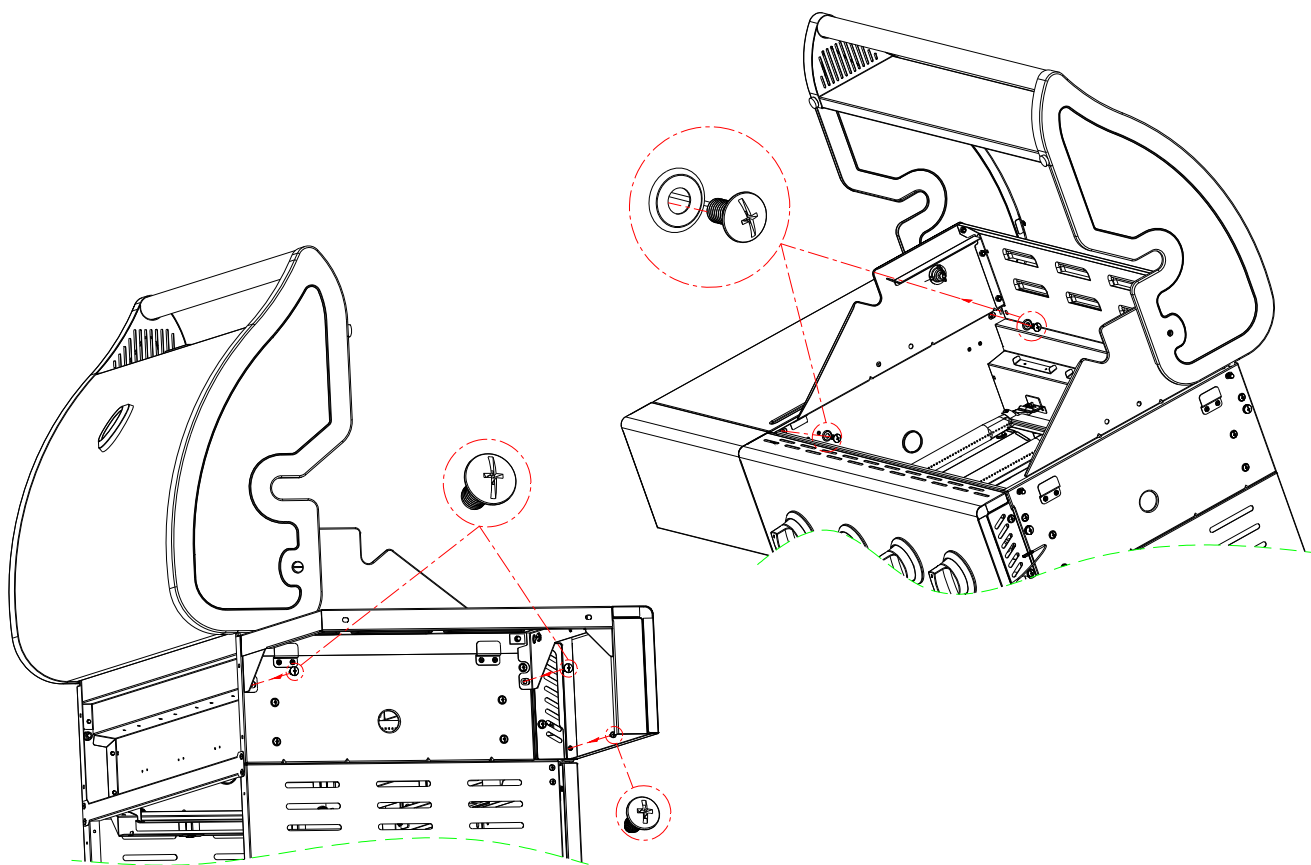
two M6 compression washers

SHELF ANGLE BRACKET

LEFT FASCIA



LEFT SIDE SHELF



STEP 10

ATTACH THE RIGHT SIDE SHELF

- Remove the **SIDE BURNER TRIVET** from the side burner.
- Attach the **RIGHT FASCIA** to the **RIGHT SIDE SHELF** with **two M5x10mm bolts** and **two M5 flat washers**.
- Attach the **SHELF ANGLE BRACKET** to the right fascia and the right shelf with **four M4x10mm bolts**.
- Attach the right shelf to the firebox as follows and as shown below:
 - From inside to outside of the firebox with **two M6x13mm bolts** and **two M6 compression washers**..
 - From outside to inside of the firebox with **two M6x13mm bolts**.
- Attach the right fascia to the control panel with **one M4x10mm bolt**.



two M5x10mm bolts

two M5 flat washers

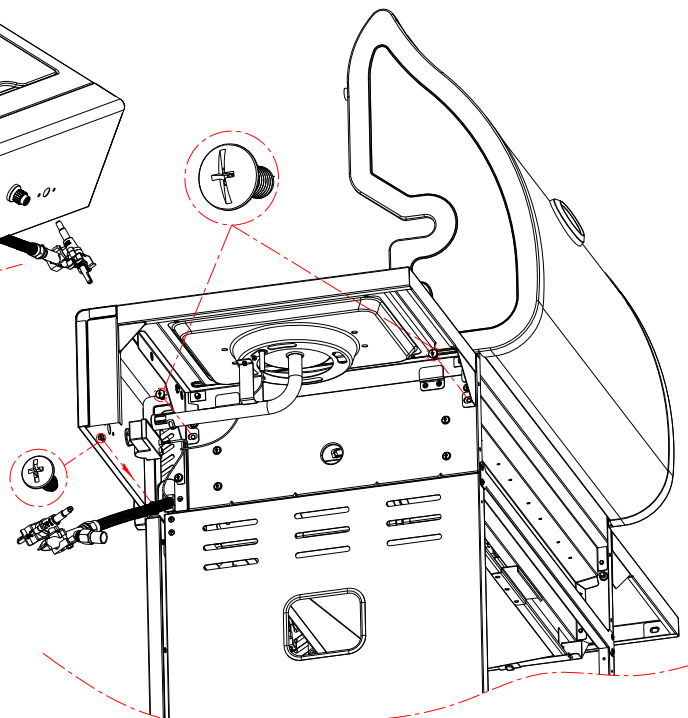
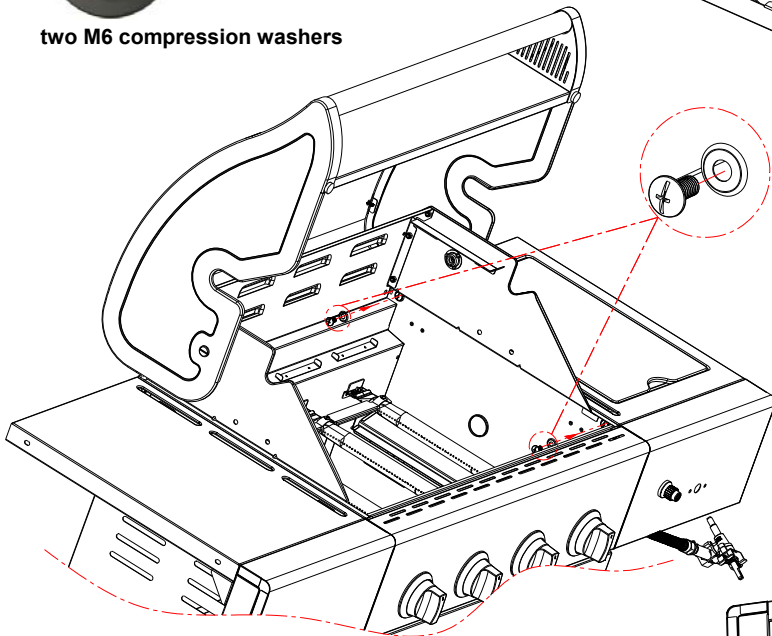
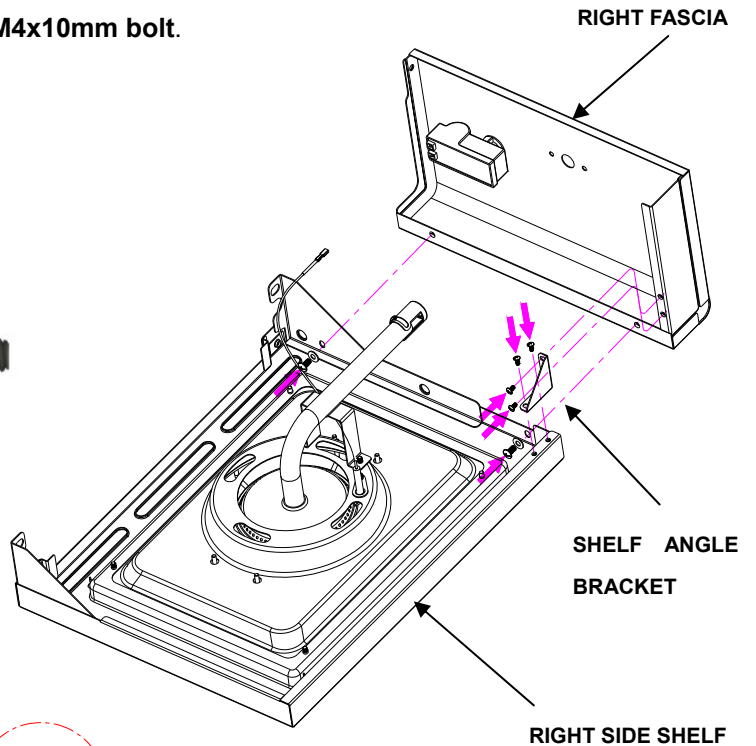


four M6x13mm bolts

five M4x10mm bolts



two M6 compression washers



STEP 11A FIT THE SIDE BURNER AND HOSE ASSEMBLY (It's best to do this with another person to help)

- (a) Unscrew and remove the two front bolts and washers holding the side burner in place. Note: Do not loosen the electrode screw.
- (b) Loosen the side burner from the side shelf.
- (c) Unscrew the two screws on valve bracket and keep them aside.
- (d) Insert the valve stem through the hole in the fascia.
- (e) Place the side burner tube over the valve outlet, making sure that the valve is inside the side burner tube.
- (f) Fix the valve to the fascia with the two previously removed screws. Do not fully tighten yet.




 **Make Sure that the burner tube is engaged onto the valve outlet! See image(e).**

STEP 11B FINISH THE SIDE BURNER

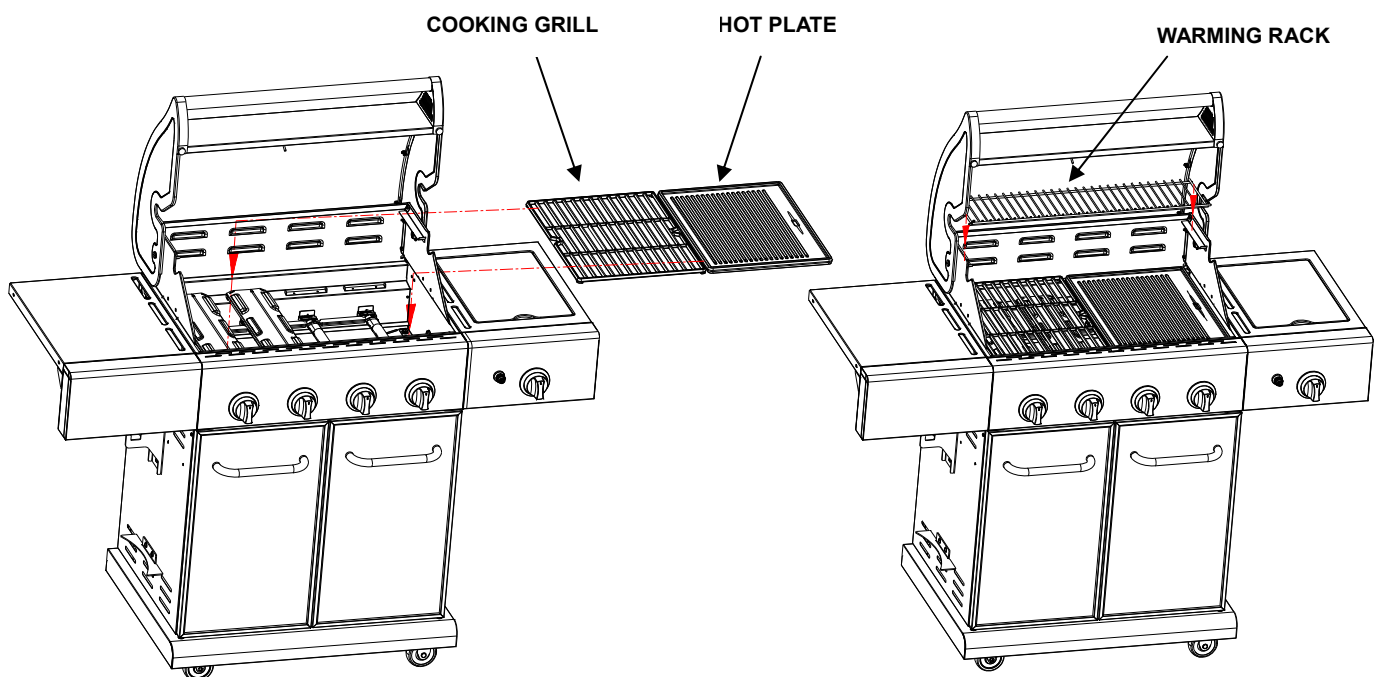
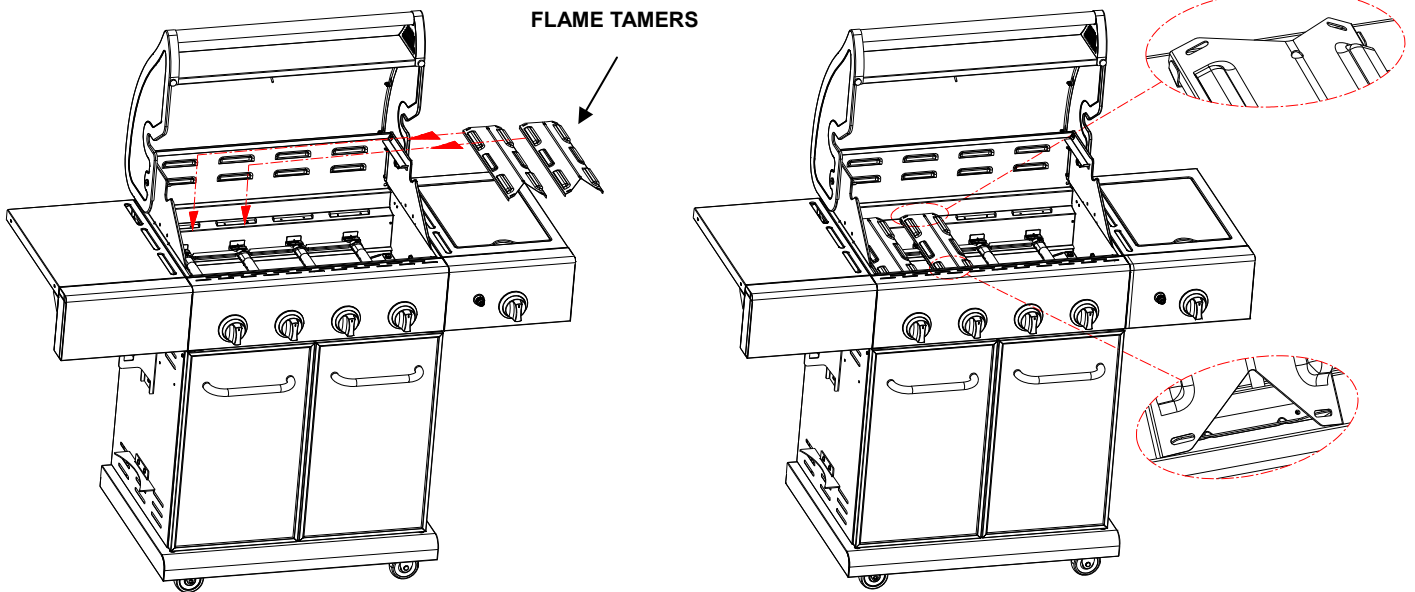
- (g) Attach the bezel to the fascia via the keyholes onto the two exposed screws. Tighten the screws to secure the bezel.
- (h) Push the control knob back onto the side burner valve stem.
- (i) Re-attach the side burner to the side burner shelf with the two previously removed bolts and washers. Fit the **SIDE BURNER TRIVET** into place as shown.
- (j) Attach the main burner igniter wire and the side burner igniter wire into the two module sockets. It does not matter which way around.
- (k) Unscrew the igniter cap from the control panel. Insert **one AAA battery** (provided in the bolt pack) into the battery slot with positive end (+) facing outward. Screw the igniter cap back onto the control panel.



 Check again that the side burner tube is engaged onto the valve outlet! See image(e).

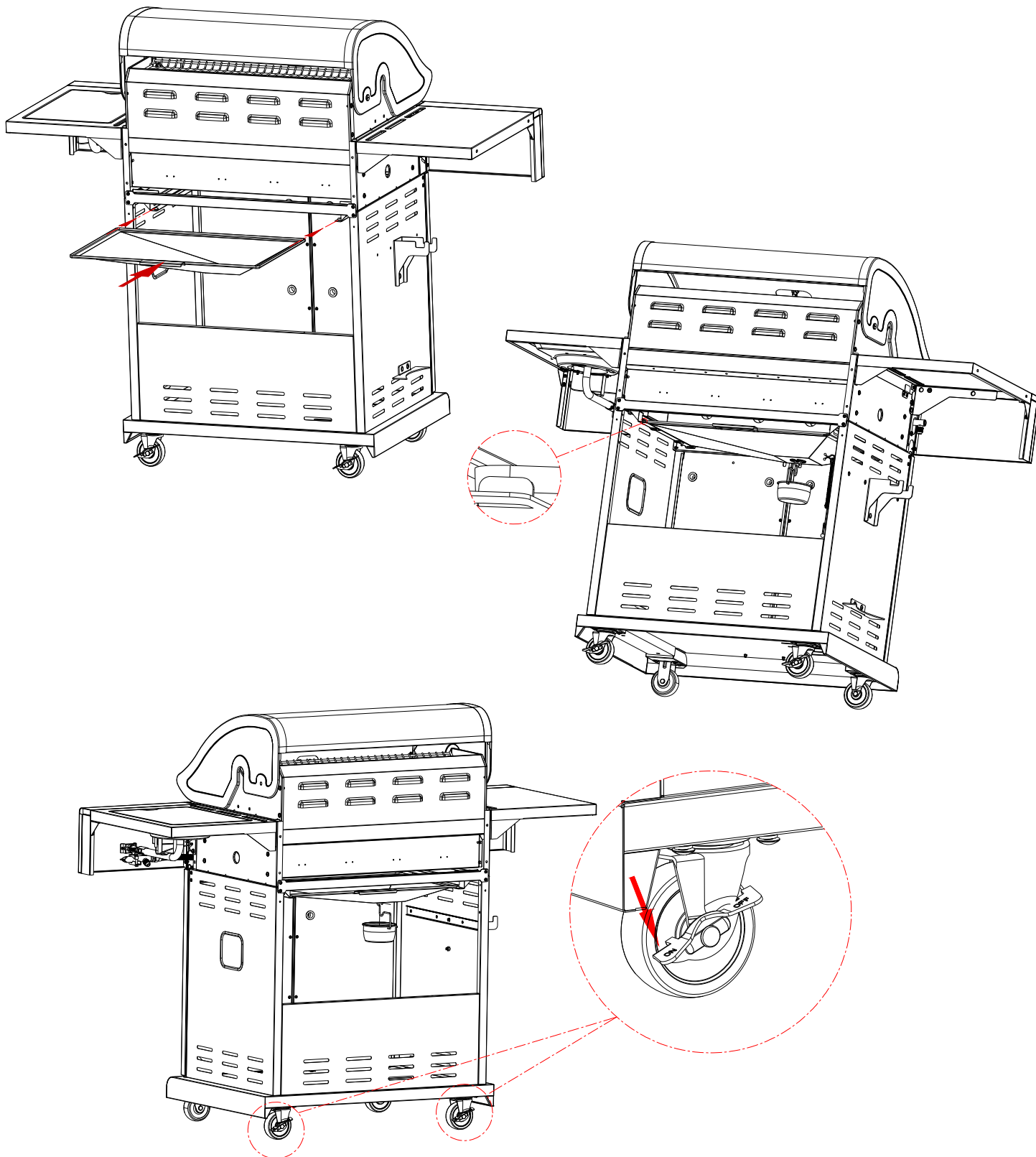
STEP 12 FIT THE FLAME TAMERS, COOKING GRILL AND HOT PLATE

- Place the two **FLAME TAMERS** over the two left hand side burners by inserting the tabs into the slots in front and back of the firebox lower ledges.
- Place the **COOKING GRILL** onto the upper ledges in the firebox, above the two flame tamers.
- Place the **HOT PLATE** onto the upper ledges in the firebox on the right hand side as shown below.
- Insert the **WARMING RACK** into the brackets at the top of the firebox as shown below.



STEP 13 FIT THE FAT CHANELLING TRAY AND GREASE CUP

- Slide the **FAT CHANELLING TRAY** into the bottom of the firebox from the rear.
- Fit the **GREASE CUP** into the **GREASE CUP CLIP**, hang the grease cup clip onto the bottom of the tray as shown below.
- When the barbeque is in the desired location, lock the rear castors for safe operation.



Installation

Checking The Gas Type

Before using your barbeque, you should ensure your barbeque is suited to the type of gas which you are going to use.

LPG, Also Known As Propane:

Barbeques suited to LPG should have an orange sticker on the side saying “**PROPANE ONLY**”.

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 usually at your store of purchase when empty.

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

Natural Gas

This barbeque is not suitable for Natural Gas.

It is extremely dangerous to use the barbeque with the wrong type of gas. Fire or explosion may result.

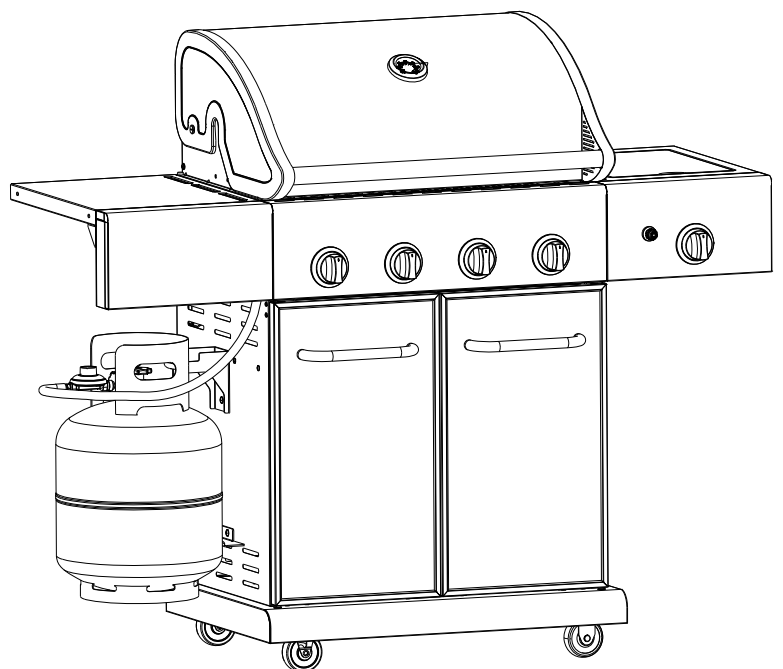
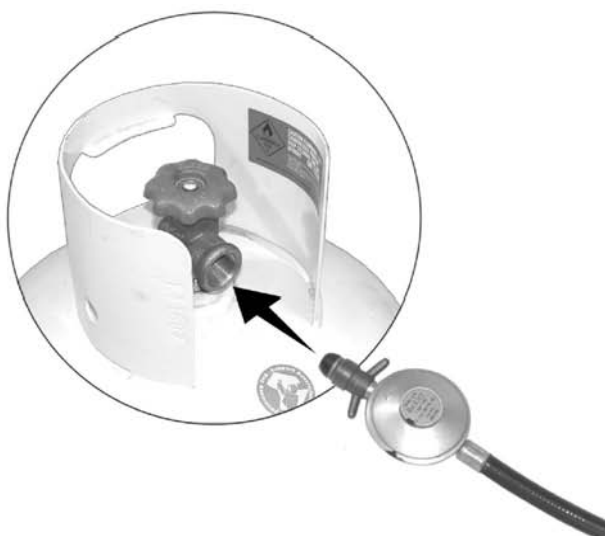
Portable LPG Cylinders (Supplied Separately)

Fill and leak check the cylinder before attaching it to the barbeque.

Place the LPG cylinder onto the hook on the side of the cart, with the cylinder opening facing outwards.

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.

Conduct a leak test as outlined on Page 20 before use, and whenever reconnecting a new cylinder.



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:

Permanent Piped Connection: Your barbeque may be permanently connected to the main gas lines or LPG cylinders via copper pipe. This must be done entirely by the gasfitter, in accordance with requirements of AS 5601, and local gas authority requirements. Your gasfitter will ensure that your barbeque is permanently connected to the supply via copper pipe, the gas pressure in the lines is adequate, pipe sizes are correct, all connections are secure, and that all necessary components (such as secondary regulators and manual shutoffs) are included where regulations require them. Once this is done, the barbeque cannot be moved. It is a permanent fixture of the property.

Bayonet Point: Alternatively, you can have the gas fitter terminate the gas line using a “bayonet point”. This allows you to connect and disconnect the barbeque using a special hose and bayonet termination. For LPG installations, an appropriate hose and limiting chain to prevent the hose being overstretched is available from most barbeque retailers.



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

Always conduct a leak test as outlined on Page 20 before first use and at regular intervals after that.

To the installer. You must instruct the consumer on safe operation, and ensure these instructions are left with the consumer before leaving the site.

Lighting Your Barbeque

Leak Testing

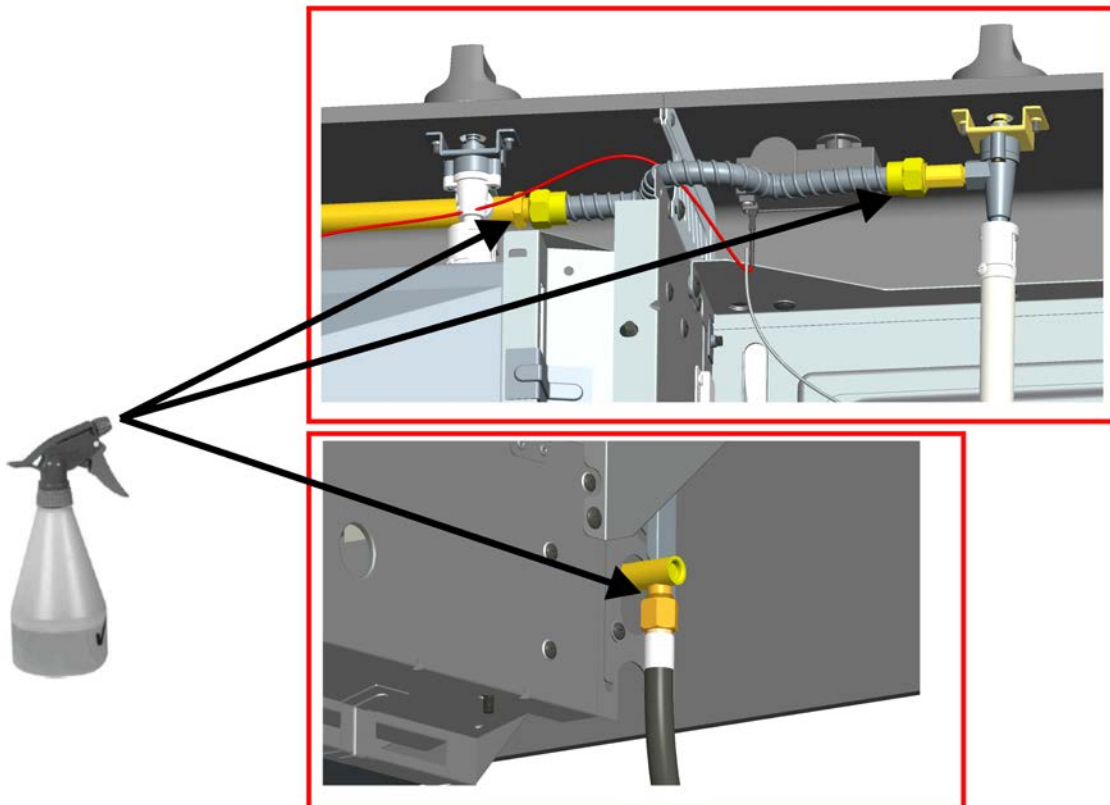
Before proceeding, it is important that you leak test the barbeque. Make sure all the barbeque control knobs are OFF.

If you have a portable gas cylinder, turn the cylinder **ON** by rotating the valve control anti-clockwise. If you have a wall connection, ensure the bayonet fitting is connected and the gas supply is **ON**.

Spray or pour soapy water (about the same concentration as washing up water) along the gas line including:

- The gas connection at the inlet of the barbeque.
- The gas hose or copper piping, including any joints or bends in the piping.
- The gas connection at the gas cylinder or the wall connection. If bubbles appear, there is a gas leak, turn the gas supply **OFF**. If the leak is at a connection, tighten and retest. If the leak is anywhere else, or if you cannot resolve the leak, do not proceed, turn the gas supply **OFF** and disconnect and consult your retailer.

You can also check for leaks using a Gas Safety Gauge, available at your Barbeques Galore store. This provides an easier, quick way to check for leaks anytime. With the barbeque control knobs all **OFF** and the Gas Safety Gauge fitted to the cylinder, open the cylinder valve and pump the gauge once or twice to pressurise the system. The needle on the gauge will move to indicate the pressure. Now close the gas cylinder valve. If the needle drops rapidly, there is a major leak. Check all connections and resolve the leak before proceeding. If the needle drops slowly over the next few minutes, there is a slow leak. Check all connections and resolve the leak before proceeding. If you cannot resolve the leak, turn the gas supply **OFF** and consult your retailer.



Lighting The Barbeque

Lighting the barbeque is easy, but must be done with due care.

Make sure that the gas is turned on at the cylinder, or that gas is available to the barbeque. Also, ensure that the roasting hood and side burner lid are open.

Electronic Ignition: Follow below steps for lighting:

1. Open the hood during lighting.
2. To ignite, push **IN** and turn Ignition Burner Knob anticlockwise to **Hi**.
3. Push **IN** and hold the electronic ignition button.
4. If ignition does not occur within 5 seconds, turn the burner controls **OFF**, wait 5 minutes, and repeat the lighting procedure.
5. To ignite other main burners, with any burner already lit, and on **Hi**, switch any adjacent burner to **Hi** and follow step 4.



Manual Ignition: You can light your barbeque manually by holding a lighted match next to one of the burners, then turning the burner control knob to **Hi**. You can access the burner from underneath the barbeque, or from a hole in the side of the barbeque body.



Side Burner: To ignite the Side Burner, push **IN** and turn the side burner knob anticlockwise to **Hi**, follow steps 3 & 4.

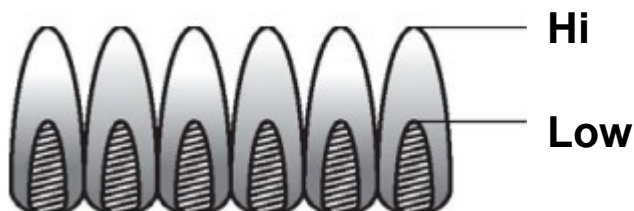
If You Have Difficulty Lighting

If the burner doesn't light first go, return the knob to the **OFF** position and try a couple more times. If the burner still does not light, return the knob to **OFF** wait a few minutes to allow the gas to disperse before trying again. If satisfactory operation cannot be achieved, consult your retailer before proceeding.

Note carefully: Failure to follow the lighting procedures correctly can lead to a hazardous condition.

Control The Flames

The knobs have three basic position: **OFF**, **Hi** and **Low**. You can achieve any flame height between **Low** and **Hi** by rotating the barbeque control knob between these positions.

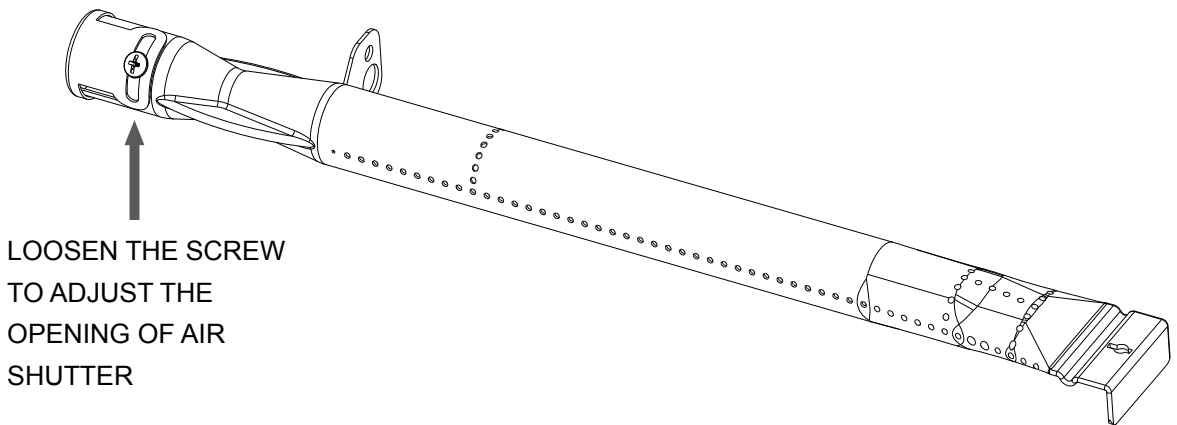


Checking The Flame

Look underneath the barbeque so that you can see the flames. They should be a soft blue color with yellow tips. If the flames are too yellow, there is too much gas and not enough air. The flame will be inefficient and will give off too much smoke. If the flame is too pale, there is too much air and not enough gas. If either of these situations occur, you will need to adjust the burners. The burners are factory set, so normally won't need adjustment.

If adjustment is required, wait for the burners to cool down, then remove them (details in Maintenance section). You will see a screw on the right side of each burner. Screw it in to increase the yellow tipping, and screw it out to reduce the yellowness of the flame. You may need to loosen the screw in position. Be sure to retighten the screw when you have finished. If you are unable to set the flame correctly, 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 (Shut Down)

When you've finished cooking, leave the burner controls on **Hi** for a maximum of 5 minutes to burn off excess grease from the flame tamer, the burner and other surfaces. To turn the barbeque **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. If your barbeque is connected to piped LPG, you can simply turn the burner controls **OFF**.

It's okay to leave the cylinder connected to your barbeque while it's not in use.

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

TURN THE VALVE
HANDLE CLOCKWISE
TO TURN THE GAS
SUPPLY **OFF**



First Time Use

Hotplate And Cooking Grill The hotplate and cooking grill have a vitreous enamel finish, so no curing is required. Wash thoroughly before use.

Fill The Grease Cup Your barbeque is equipped with a two stage fat drainage system. Food residue drops onto the fat channeling tray, then falls through the centre hole into the grease cup. Placing absorbent material into the grease cup will avoid splashing and overflowing when the cup starts to fill. Suitable absorbent material is available from your Barbeques Galore store. Keep the fat channeling tray clean and clear of debris.

Preparing To Cook Lightly coat the cooking surfaces with oil. This will prevent food from sticking. Light the burners, close the hood, and leave on **Hi** for about 3-5 minutes to warm the barbeque up. Once the barbeque is warmed up, you should set the burners to your desired cooking temperature. You're now ready to start cooking up a feast.

Controlling Flare Up Flare-ups are caused by juices and oils from the food igniting in sudden bursts of flame that come up over the grill. A little bit of flare up as well as the resulting smoke is a good thing. It's what gives barbecued food that unique outdoor flavor. 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 later). **NEVER** add more hotplates to the barbeque than originally supplied.

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

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 a 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.

Other Useful Tips

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

- Although cooking on the plate looks easier, cooking on the grill gives you a more authentic barbeque flavor. Natural juices drip onto the flame tamer and then vaporise, with the vapors 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 flavor 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. **NEVER** leave cooked food standing for too long before eating.

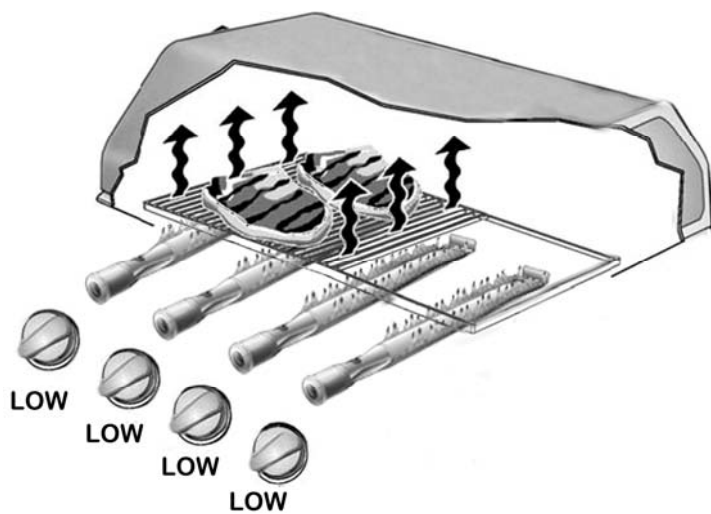
Covered Cooking

With the hood closed, use burners on **Low** only.

Cooking with the Hood Closed

Using the roasting hood traps heat, moisture and flavor that is normally lost on an open top barbeque. With the barbeque pre-heated and the hood closed, 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

(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 **Low** and the hood closed for 5 minutes. Note that the temperature at the cooking surface can be around 100°C 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 all through the hood cooking quite evenly.

Fatty foods like sausages, can still be cooked completely above the **OFF** burners, retaining juiciness and flavour without risk of flare-up that results only in burning. Quite close attention needs to be paid to the food, and the burners frequently reset to **Low** or **OFF** as required to prevent overheating.

Don't be afraid to open the hood often to check progress. You are in full control of the temperature by turning burners **OFF** as required. The gas burners will respond instantly and powerfully to your control.

(A) Direct Cooking Method (continued)

Most importantly, use the hood thermometer as a warning guide that the barbeque is too hot. For grilling most foods, aim to keep the thermometer below 200°C to avoid burning. Never let the temperature reach past 250°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 cooked.

Barbeque Tip

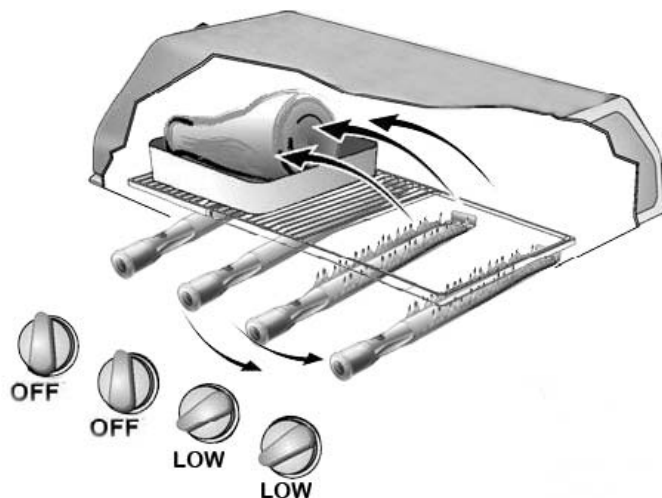
Great chefs will tell you that most meats need to “rest” away from the heat of the barbeque before slicing for a few minutes to allow the moisture pushed to the surface to redistribute. If you don’t rest the meat, moisture that has pooled near the surface will run out and the rest of the roast will be quite dry. Use the few minutes while resting the meat to open the barbeque hood, turn all burners to **Hi** for 2 or 3 minutes to burn off food residue. After 3 minutes, turn the barbeque **OFF**. While the cooking surfaces are still hot, take a long handled brush or scraper and remove remaining oil and food residue. You should use an oven mitt to avoid burns. 3 minutes now will save 30 minutes next barbeque.

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

(B) Indirect Cooking Method

This is when you place the food only above burners that are **OFF**. The other burners are adjusted in combinations of **Low** and **OFF** to maintain constant lower roasting temperatures. This method is ideal for thicker cuts of meat, legs of lamb, pork, shoulders of beef, whole chickens and whole fish.

Moist, hot air rises from the lit burners and circulates around the food, trapping juices and flavor. 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.



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 flavor the roast and make a baste or gravy.

(B) Indirect Cooking Method (continued)

Preheat the barbeque with all burners on **Low** 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 will mostly only need to be on **Low** and in many cases, more of the burners turned **OFF**. Heat from the lit burners will circulate all through the hood cooking quite evenly.

On a 4 burner barbeque, 2 burners under the hotplate on **Low** and 2 burners under the grill on **OFF** is often the best setting for roasting.

Place the roast on its rack in the drip pan onto the grill. 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 170°C to avoid burning. Note that the temperature at the roasting rack may be up to 25°C higher than the temperature measured at the hood thermometer.

For short periods of browning only, or for 10 minutes to make pork crackling, Ideal Hood Thermometer aim for around 220°C. Note that temperature at the roasting rack may be up to 25°C higher than the temperature measured at the hood thermometer and most foods will quickly burn at this setting.

For smoking, lower temperatures and longer cooking times will result in Ideal Hood Thermometer more intense smoke flavor and more tender meats. Aim for around 120°C. Temperature for Smoking Note that temperature at the roasting rack may be up to 25°C higher than the temperature measured at Roasting Rack Temperature the hood thermometer. Always use a probe Roasting Rack Temperature thermometer to ensure that the meat has cooked all the way through to the correct temperature.

Don't ever let the temperature reach above 250° Celsius or the barbeque may dangerously overheat and burn your food. A separate probe thermometer is available as an accessory from all Barbeques Galore stores. This takes the guesswork out of knowing when your food is cooked.

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

Internal Meat Temperatures

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

Beef

Preference	Meat Probe temperature
Rare	140°F / 60°C
Medium	150°F / 66°C
Well Done	170°F / 77°C

Veal

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

Pork

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

Lamb

Preference	Meat Probe temperature
Rare	140°F / 60°C
Medium	150°F / 65°C
Well Done	165°F / 75°C

Poultry

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

Cooking Times

Poultry

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)

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

Seafood

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

Cut of Meat	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

Maintenance

Cleaning Your Barbeque

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

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

The Burners: Occasionally the burner holes may get clogged with grease and food particles. Leaving the burners 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 remove and inspect them. If any of the holes are clogged, gently tap the burner onto a hard surface to remove residue. Use a wire brush to unclog the holes. Then lightly coat the burners with canola oil for ongoing protection.

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 Fat Channeling Tray: You should change the fat absorbent material in the grease tray regularly. Also, keep the fat channeling tray itself clean to prevent a build up of grease. If you don't do this, a fat fire can result. This can be quite dangerous, and will certainly void the warranty on your barbeque.

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 centers.

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.

Storing Your Barbeque

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

- Place a waterproof cover over it. These are available from most barbeque retailers.
- 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 use it for a few months, lightly spray all surfaces with canola oil. This will help protect against corrosion.

Servicing Your Barbeque

Apart from cleaning, your barbeque is a fairly low maintenance item. A couple of things are worth looking at though. Remember to turn off and disconnect the gas 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.

As you can see, it's easy to keep your barbeque in great shape so it can give you years of trouble free enjoyment.

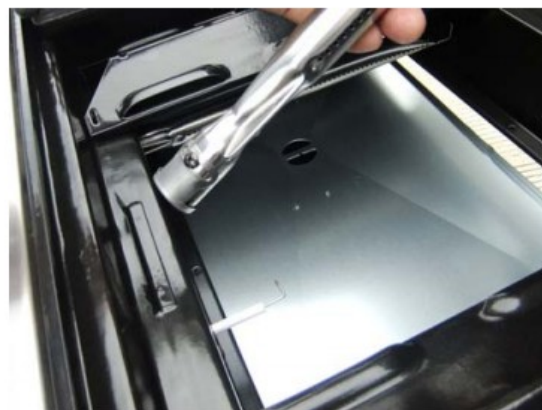
Replacing The Hose

If there are any signs of wear or cracking in the barbeque, 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 right side of the barbeque. You MUST use a spanner to tighten it properly. Do not use sealing tape. The connection is designed to seal properly without it. Perform a leak test as explained in the installation section before using. We recommend replacing the hose and regulator at least every five years.

Replacing The Burners

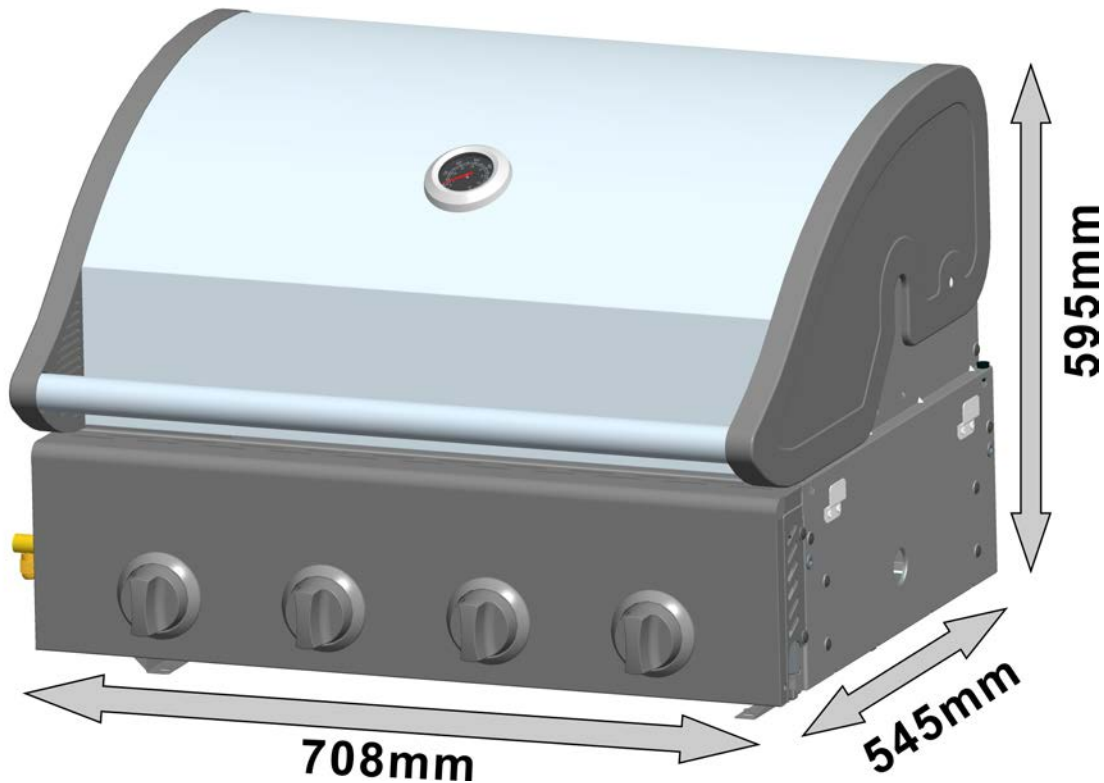
Occasionally you will need to remove your burners for cleaning, adjustment, or replacement.

To remove the burner, remove the split pin on front end of burner, carefully lift burner up and away from valve opening at the front of the barbeque. Reverse this procedure to replace the burner, taking care that the open end of the burner engages properly to the valve.



Technical

Refer to the data sticker on your barbeque for jet sizes, gas pressures etc. Please note that we are continually updating our barbeques, so these specifications may change over time.




Gas connection:

5/8"-18 UNF (3/8" SA.E) projects through left side of control panel.


PROPANE ONLY	G.L.G. AUSTRALIA P/L HOMEBUSH N.S.W. CONNOISSEUR DLX 4B ON CART WITH SIDE BURNER	
	Model:	G4CNSQ
	Gas pressure:	LP-2.75kpa
	Injector orifice(main burner):	0.93mm
	Input per main burner:	10.5MJ/hr
	Injector orifice(side burner):	1.05mm
Input per side burner:	13.7MJ/hr	
Total Gas Consumptions:	55.7MJ/hr	
SERIAL NO.	<input type="text"/>	
CLEARANCES FROM COMBUSTIBLE MATERIALS Sides and back 300mm,Vertically above 900mm.		
FOR OUTDOOR USE ONLY		

DO NOT REMOVE



AUSTRALIA ONLY
GAS SAFETY CERTIFICATION

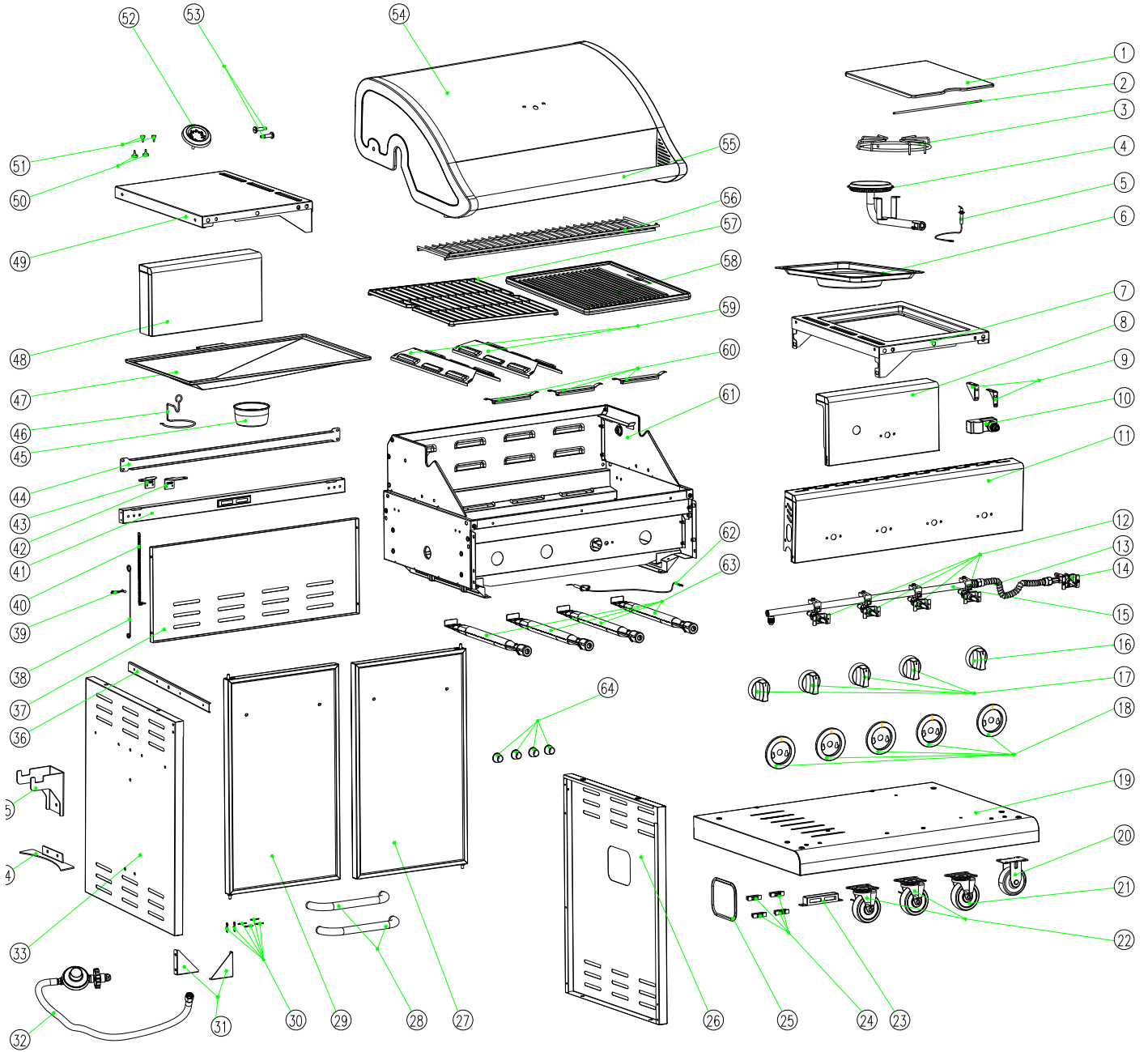
IAPMO-R&T



OCEANA
GasMark™

IAPMO No. GMK 10690
AS/NZS 5263.1.7

Below exploded diagram and parts list for your after service reference.



Key	PART DESCRIPTION	Qty per BBQ	CODE	Qty Per Part Code
1	SIDE BURNER HINGE & LID	2	G4CN40102	1 set
2		1		
3	SIDE BURNER TRIVET	1	G4CN40003	1
4	SIDE BURNER	1	DISL41051	1 set
5	SIDE BURNER IGNITOR	1	G4CN40005	1
6	SIDE BURNER BOWL	1	G4CN40006	1
7	RIGHT SIDE SHELF	1	G4CN40007	1
8	FASCIA, RIGHT SIDE SHELF	1	G4CN40008	1
9	SHELF ANGLE BRACKET	2	DISL90030	2
10	IGNITION MODULE	1	G4CN40010	1
11	CONTROL PANEL	1	G4CN40011	1
12	MAIN BNR GAS VALVE	4	DISK90054	1
13	S/BNR VALVE & HOSE ASSEMBLY	1	DISK555657	1 Set
14		1		
15	MAIN BNR MANIFOLD	1	G4CN40015	1
16	SIDE BNR CONTROL KNOB	1	G4CN40016	1
17	MAIN BNR CONTROL KNOB	4	G4CN40017	1
18	CONTROL KNOB BEZEL	5	DISK40025	1
19	BOTTOM SHELF	1	G4CN40019	1
20	FIXED CASTOR	1	DISK90018	1
21	SWIVEL NON LOCKING CASTOR	1	DISK90021	1
22	SWIVEL LOCKING CASTOR	2	DISK90016	1
23	DOOR MAGNET SET	1	DISK4004344	1 set
24		4		
25	HOLE BUSHING	1	G4CN40025	1
26	RIGHT SIDE PANEL	1	G4CN40026	1
27	RIGHT DOOR	1	G4CN40027	1
28	DOOR HANDLE	2	DISK90060	1
29	LEFT DOOR	1	G4CN40029	1
31	CART ANGLE BRACKET	2	DISK90024	1
32	REGULATOR & HOSE	1	DISK90011	1
33	LEFT SIDE PANEL	1	G4CN40033	1

Key	PART DESCRIPTION	Qty per BBQ	CODE	Qty Per Part Code
34	CYLINDER SUPPORT BARCKET	1	PGS40055-6-7	1 set
35	CYLINDER HOOK	1		
36	CYLINDER SUPPORT BAR	1		
37	BACK PANEL	1	G4CN40037	1
38	MATCH HOLDER & BRACKET & CHAIN	1	G4CN4383940	1 set
39		1		
40		1		
41	DOOR BRACKET	1	G4CN40041	1
42	RIGHT DOOR PIN BRACKET	1	G4CN40042	1
43	LEFT DOOR PIN BRACKET	1	G4CN40043	1
44	BACK RAIL	1	G4CN40044	1
45	GREASE CUP	1	G4CN40045	1
46	GREASE CUP CLIP	1	G4CN40046	1
47	FAT CHANNELLING TRAY	1	G4CN40047	1
48	LEFT SIDE SHELF FASCIA	1	G4CN40048	1
49	LEFT SIDE SHELF	1	G4CN40049	1
50	HOOD FRONT RUBBER STOPPER	2	G4CN40050	2
51	HOOD REAR RUBBER STOPPER	2	G4CN40051	2
52	TEMPERATURE GAUGE	1	G4CN40052	1
53	HOOD HINGES & SPLIT PINS	2 sets	DISK4001516	1 set
30				
54	HOOD ASSEMBLY - NO HDLE	1	G4CN40054	1
55	HOOD HANDLE	1	G4CN40055	1
56	WARMING RACK	1	DISK90038	1
57	COOKING GRILL	1	DISK90037	1
58	HOT PLATE	1	DISK90036	1
59	FLAME TAMER	2	DISK40052	1 Set
60	CROSSFIRE	3	DISK40047	1
61	FIREBOX	1	G4CN40061	1
63	MAIN BNR & SPLIT PIN	4	G4CN46330	1 Set
30		4		
64	DOOR HOLE BUSHING	4	G4CN40064	1 Set
	BOLT PACK	1	G4CNSQBP	1
	INSTRUCTION MANUAL	1	G4CNSQIM	1

TROUBLE SHOOTING

Problem	Possible Cause	Prevention / Cure
Burner will not light flow or reduced flame height	No gas flow Obstruction of gas flow Burner is off the valve Spider webs in venturi Burner ports blocked	Check cylinder contents and refill Clear burner tubes Check for bent or kinked hose Re-engage burner onto the valve Clean venturi Clean burner ports
Sudden drop in gas	Cylinder out of gas	Check cylinder gas level
Irregular flame pattern Frame does not run the full length of burner	Burner ports are blocked	Clean burner ports
Flame yellow or orange	Burner may have residue Spider webs in venturi Food residue or grease on burner Burner is off the valve	Burn grill for 15 minutes with lid open Clean venturi Clean venturi Re-engage burner onto the valve
Flame blow out in High or gusting winds	Uneven wind Low on gas	Turn front of bbq to face wind Replace or refill gas cylinder
Excessive flare ups	Grease build up Excessive fat in meat Excessive cooking temperature	Clean grill Trim fat from meat before grilling Adjust (lower) temperature accordingly
Persistent grease fire	Grease trapped by food build up around burner system	Turn knobs to OFF. Turn gas OFF at cylinder. Leave lid in closed position and let fire burn out. After grill cools, remove and clean all parts
Persistent Flashback (fire is burning inside the tubes)	Burner and/or burner tubes are blocked	Clean burner and/or burner tube(s)
Inside of lid is peeling -like paint peeling	Baked on grease buildup has turned to carbon and is flaking	Clean thoroughly
Irregular flame	Airflow is not correct.	CORRECT FLAME: blue with yellow tips, 25-50mm high. TOO LITTLE AIR: wavy yellow or orange flames. TOO MUCH AIR: noisy blue flames If flames are yellow or orange-adjust the venturi tubes in small increments until the flames are correct. See P22. If flames are blue and noisy-adjust burner venturi tubes in small increments until the flames are correct. See P22.

The Next Step

We've said it before. Anything you can cook in the kitchen, you can cook on a barbeque: soups, roasts, breads, casseroles, stir fries, pizzas, chips, smoked foods, lasagne...are just a few of the possibilities.

Other available accessories include:

Gas Safety Gauge: Shuts gas off fast and completely in case of a major leak, and helps you detect minor ones without worrying about soapy water.

Weather Cover: Protect your investment with a cover that fits neatly over your barbeque and protects it from the elements as well as backyard pests.

And there are many more. Ultimately, anything you can cook in the kitchen, you can cook on your barbeque.

More Information?

Need more information or assistance in any way? You can call your Barbeques Galore store where barbeque experts will be happy to help you.

Call **1 800 978 555** for your nearest store.

Or visit our website at: **www.barbequesgalore.com.au**

For customer service call **1300 301 392** or e-mail **csr1@bbqgalore.com.au**

G.L.G. Australia Pty Ltd (ACN 001 185 002)
Building A2, Campus Business Park, 350-374 Parramatta Road
Homebush NSW 2140
Ph. 02 9735 4111