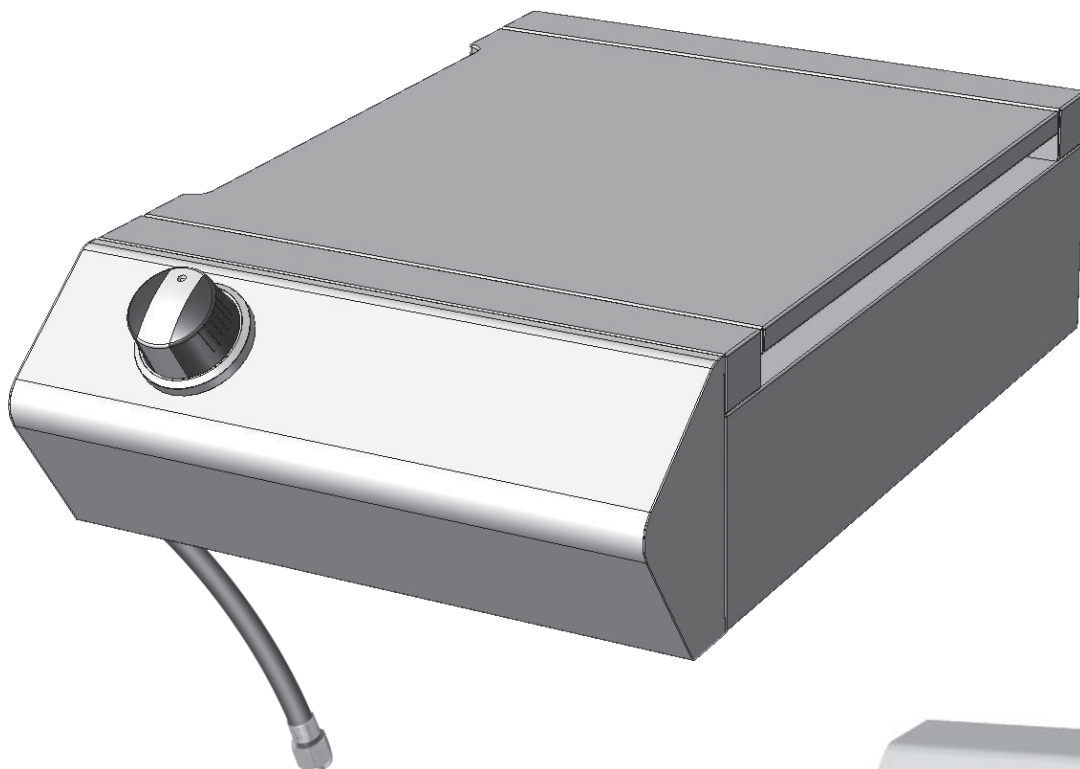


Instructions for the safe use and enjoyment of your new
Ziegler & Brown Turbo Side Burner

- **You will need** 2 adjustable spanners + 1 phillips head screwdriver



Congratulations On Your Purchase

Thank you and congratulations for choosing a quality barbeque product 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.

And when you're fully up and running, you can visit your Barbeques Galore store for some great accessories and cooking tips to make your experience even more rewarding.

But first things first....

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 side burner is an outdoor appliance only. Under no circumstances should it be used indoors.
- This side burner has not been approved for marine use.
- Do not perform any servicing on the side burner 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 side burner exactly as described in these instructions. In particular you should keep the side burner 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 side burner 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.
- Do not transport the side burner whilst it is hot.
- NEVER leave a side burner unattended with the burner switched on. Always switch off all appliance burners and cylinders when the side burner is not in use.
- Take care when touching a hot side burner.
- Follow all manufacturer's instructions to periodically check for gas leaks.

Where To Put Your Side Burner

Most importantly, you must observe the clearances listed on the data sticker on your Side Burner

It will tell you how close you can put the appliance 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. If you purchased your side burner in a cart, you don't need to be concerned with side clearances. The side burner - cart combination has been laboratory tested, and complies with relevant Australian Standards.

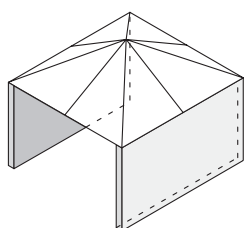
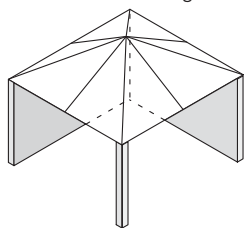
Keep the side burner sheltered from the wind. Wind interferes with the flames and can prevent your side burner from heating up properly and can even damage some components.

Make sure the surface is level. This is safer, and makes cooking easier.

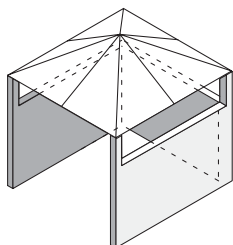
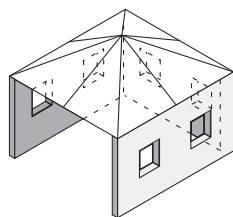
Don't put the side burner too close to windows or anywhere else where cooking smoke is likely to cause a problem.

Putting Your Side Burner 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:

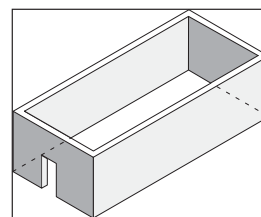


Within a partial enclosure that includes an overhead cover and no more than two walls.



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.
- 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.



Any enclosure with walls on all sides, but at least one permanent opening at ground level, and no overhead cover.

Build-in Side Burner

It is possible to install the Ziegler & Brown Turbo side burner into a dedicated enclosure, provided that a few requirements are met:

- Adequate clearance around the side burner must be provided. This ensures that the burner has a supply of fresh air to operate correctly. Failure to provide enough fresh air to the burner can cause the production of dangerous noxious gases.
- Adequate distance from combustible materials - The required clearances from combustible materials are listed on the data plate on your barbeque. The enclosure itself must be made of non-combustible material.

In addition, where the cylinder is kept in an enclosed space underneath or near the side burner, the following must be observed:

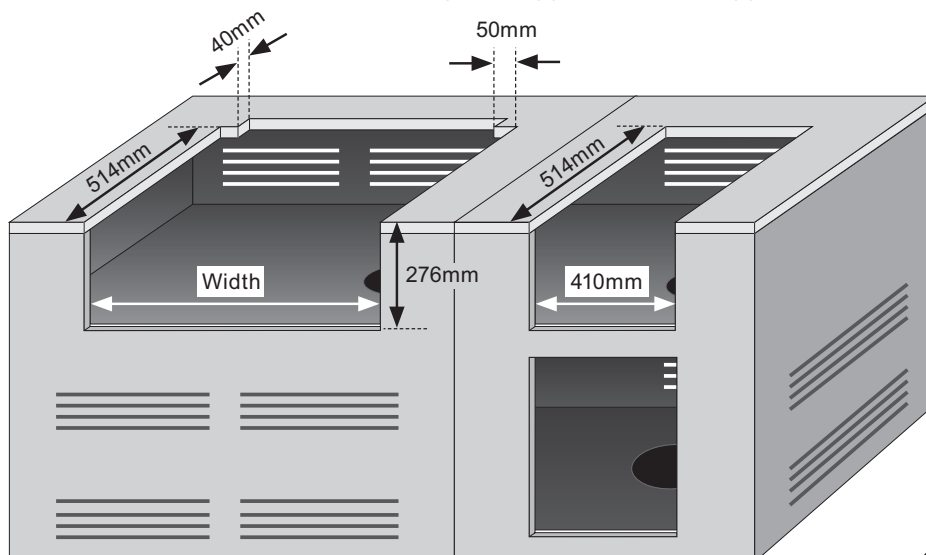
- The cylinder must rest on a base to ensure that water will not accumulate, and that the cylinder is clear of the surrounding soil.
- There must be at least 200cm² of ventilation openings per cylinder stored, at both the top and bottom of the cylinder compartment, so that any accumulating gas can quickly escape to the outside air. The lower ventilation should be as close as possible to the ground.

The diagram below shows the recommended cutout size for both the Ziegler & Brown Turbo barbeque and the side burner. Brackets to hold the barbeque and side burner into a dedicated cavity are supplied with the appliance when you purchase it as a build in.

Barbeque Width:

2 burner	574 - 579 mm
4 burner	844 - 849 mm
6 burner	1412 - 1417 mm

Sample enclosure showing critical dimensions. Enclosure must be made of non-combustible materials.



If Your Side Burner Is To Go On A Cart

The instructions on pages 4-7 are relevant only if the side burner is to be used on a cart. All of these instructions are also covered in the booklets that came with your cabinet and barbeque.

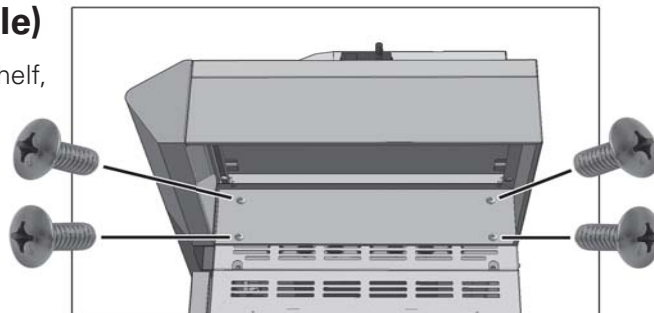
Prepare For Assembly

Start by unpacking the carton. Be careful not to damage the side burner surface or the gas connection. If there is any protective film on the side burner, it should be removed at the end of the assembly process.

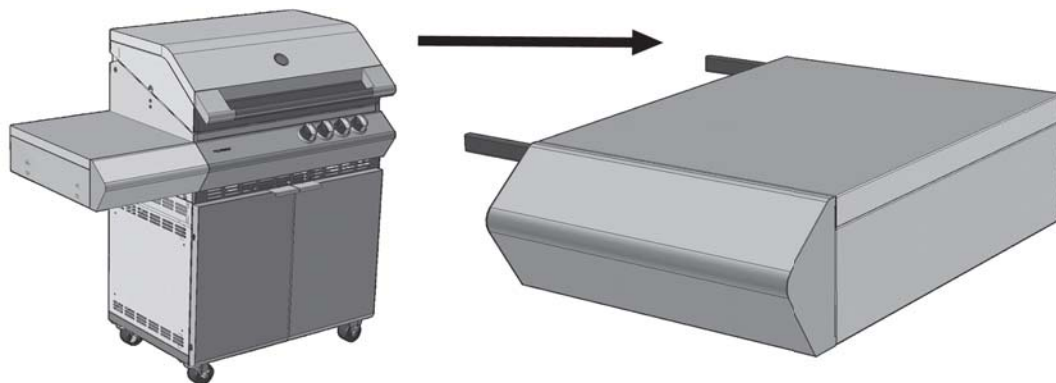
Remove the existing side shelf (if applicable)

If the side burner has been purchased to replace a right side shelf, start by removing the right side shelf from the cart.

First remove the 4 x 12mm screws. Put them aside, as they will be used to secure the side burner to the cart.



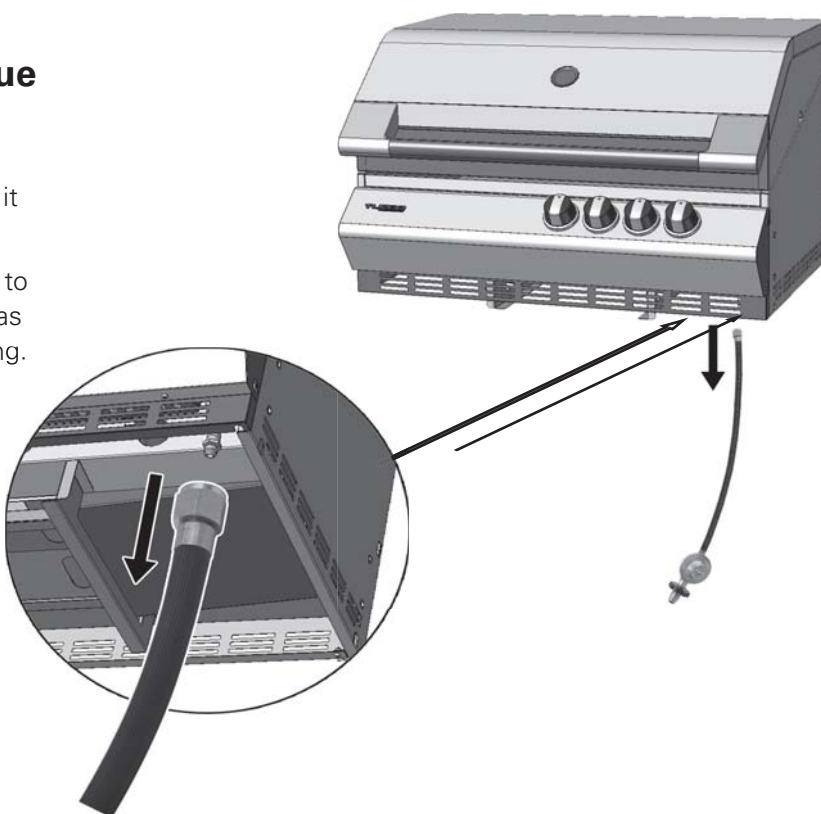
Then pull the side shelf and rails away from the cart.



Remove Hose From Barbeque

Remove the regulator hose from the barbeque and put it aside - you will need it later.

Note: You will need to use two spanners to loosen the connection: one to hold the gas inlet pipe, the other to turn the hose fitting.

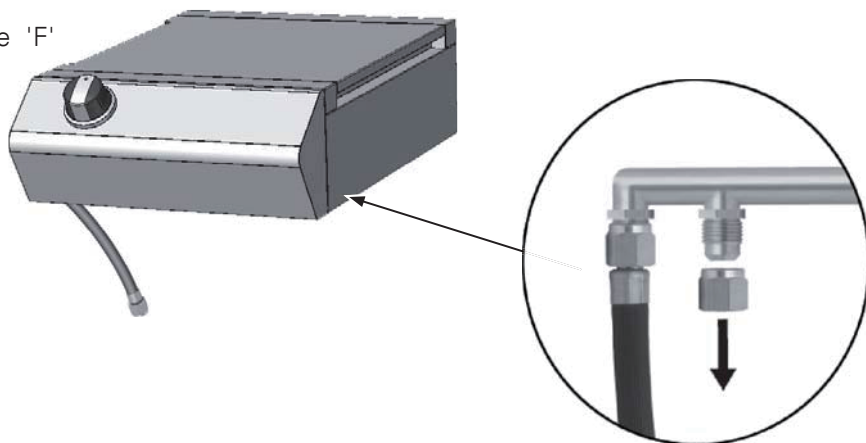


If Your Side Burner Is To Go On A Cart (cont)

Remove Cap From Side Burner Inlet

Remove the cap from the furthest outlet of the 'F' pipe, underneath the side burner.

Note: You will need to use two spanners to loosen the connection: one to hold the gas inlet pipe, the other to turn the cap fitting.



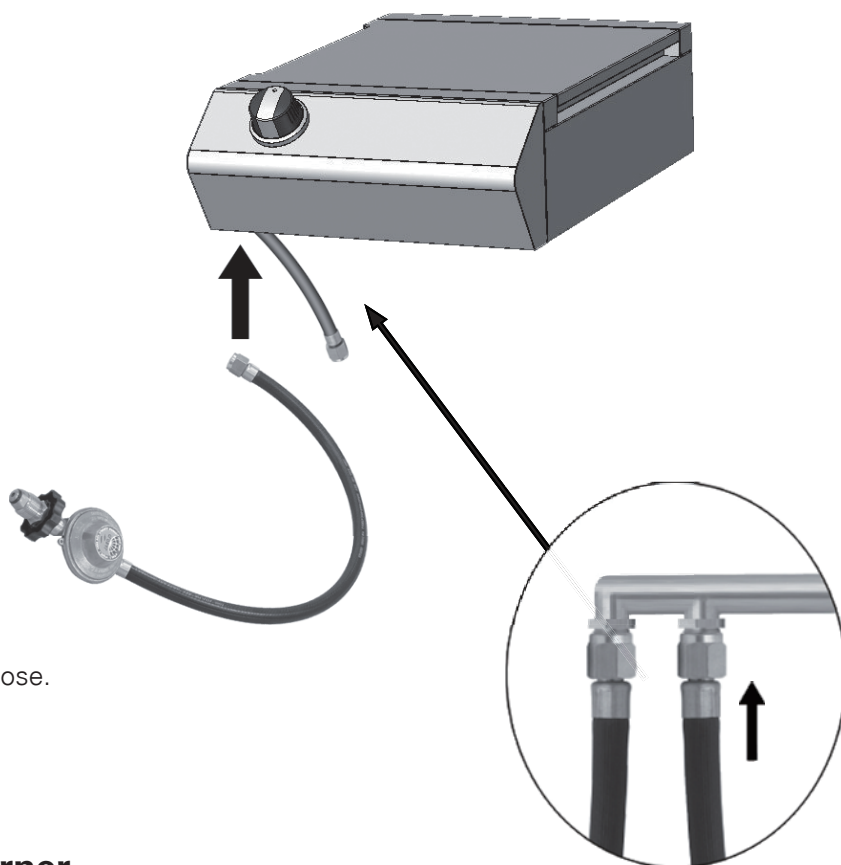
Reconnect The Regulator Hose



Connect the regulator hose to the available outlet of the 'F' pipe, as shown.

Important: Use two spanners to tighten the connection: one to hold the gas inlet pipe, the other to turn the hose fitting. Many backyard fires are caused by connections which are only hand tightened.

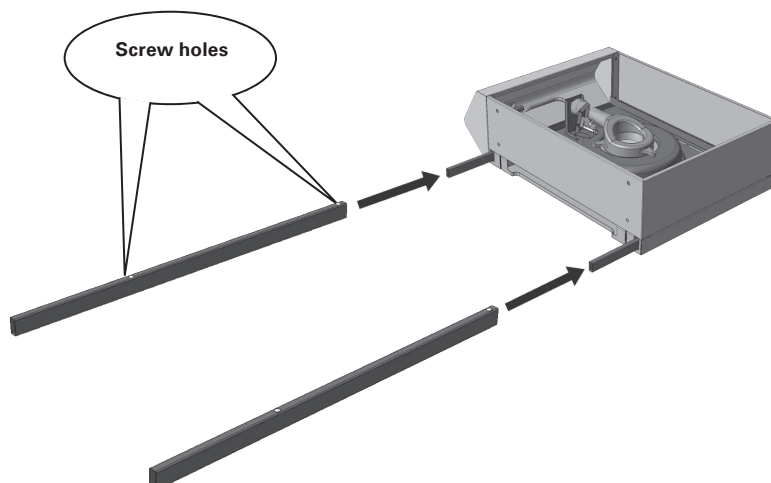
Note: for natural gas, the appropriate natural gas fittings will be used instead of a regulator hose.



Attach The Rails To The Side Burner

Note: Hoses are not shown for clarity.
Turn the side burner upside down and insert two rails in the direction shown.

Use 2 x 30mm screws in each rail to secure it to the side burner.



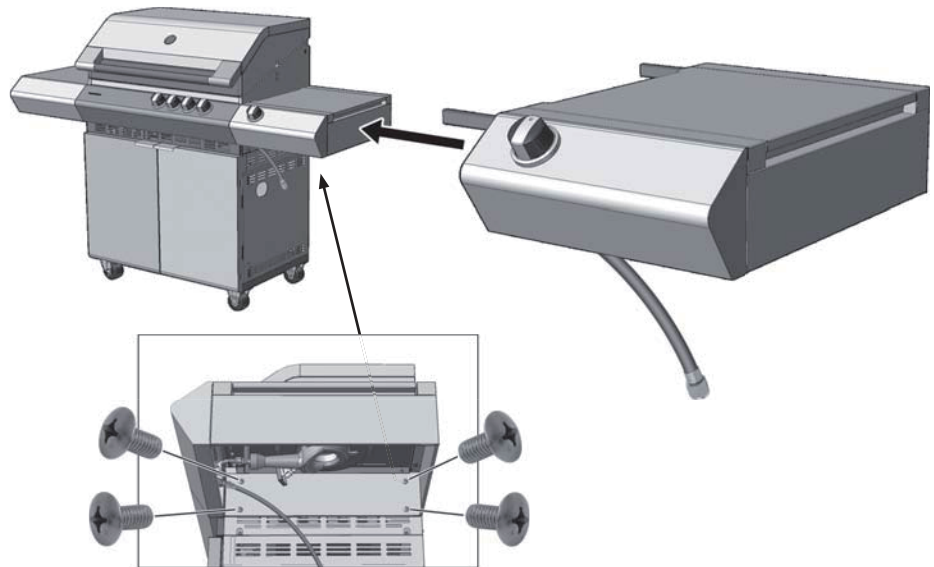
If Your Side Burner Is To Go On A Cart (cont)

Attach The Side Burner To The Barbeque

Note: Regulator hose is not shown for clarity.

Slide the side burner's rails into the right side of the barbeque. When positioned correctly, the shelf should line up with the barbeque.

Fix 4 x 30mm screws through the side burner and into the barbeque.



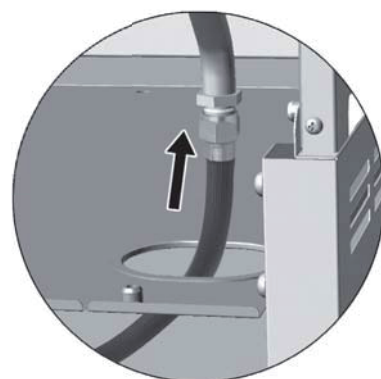
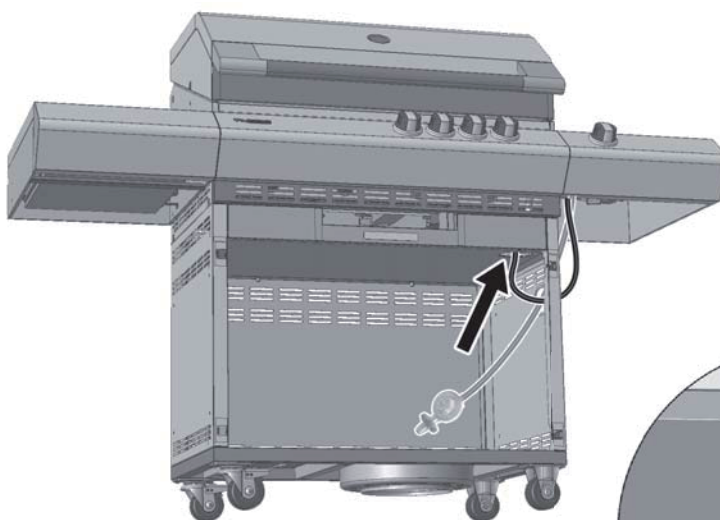
Join The Side Burner And Barbeque Gas Inlets

Thread the regulator hose through the cutout in the right side panel.

Feed the hose from the remaining outlet of the side burner's 'F' pipe's through the side panel and top shelf, and connect it to the barbeque inlet.

Important: Use two spanners to tighten the connections: one to hold the gas inlet pipe, the other to turn the hose fitting.

Before connecting the hose to the gas supply, refer to the lighting instructions for directions on leak testing and general gas safety.



For Build-In Side Burners

(which share a single gas supply with the barbeque)

The Instructions on pages 8-9 are relevant only if the side burner is to be installed in a built in installation.

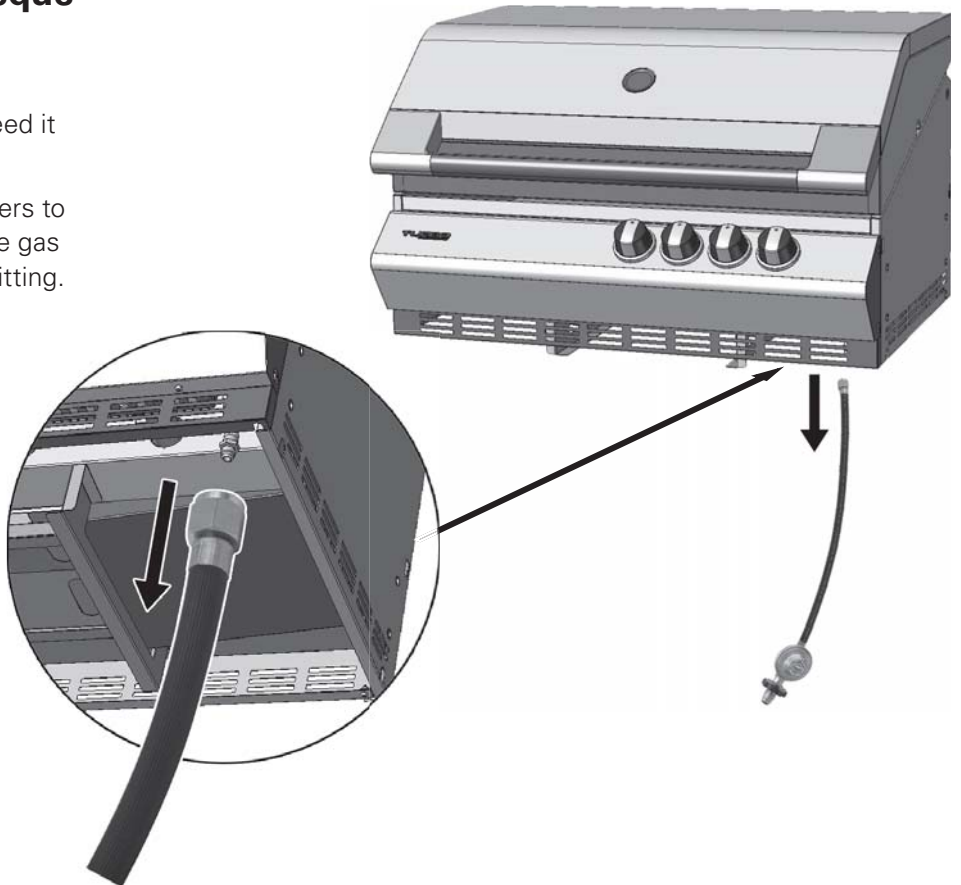
Prepare For Assembly

Start by unpacking the carton. Be careful not to damage the side burner surface or the gas connection. If there is any protective film on the side burner, it should be removed at the end of the assembly process.

Remove Hose From Barbeque

Remove the regulator hose from the barbeque and put it aside - you will need it later.

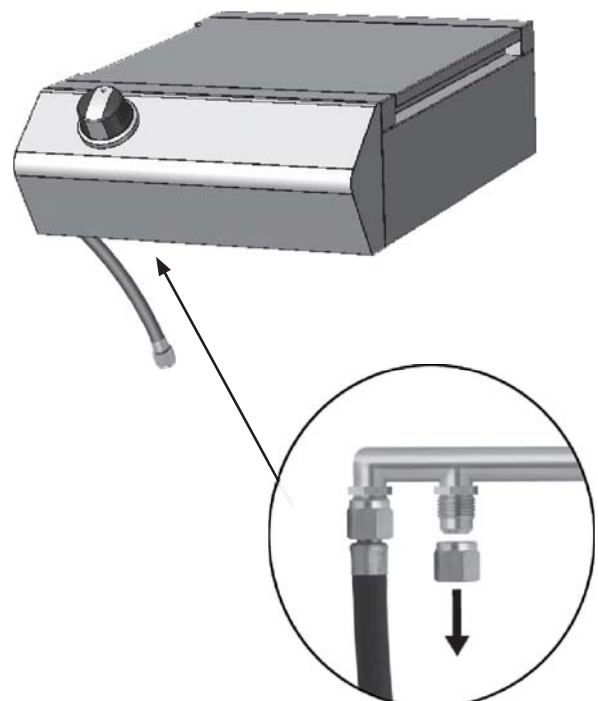
Note: You will need to use two spanners to loosen the connection: one to hold the gas inlet pipe, the other to turn the hose fitting.



Remove Cap From Side Burner Inlet

Remove the cap from the furthest outlet of the 'F' pipe, underneath the side burner.

Note: You will need to use two spanners to loosen the connection: one to hold the gas inlet pipe, the other to turn the cap fitting.



For Built In Side Burners (which share a single gas supply with the barbeque) (cont)

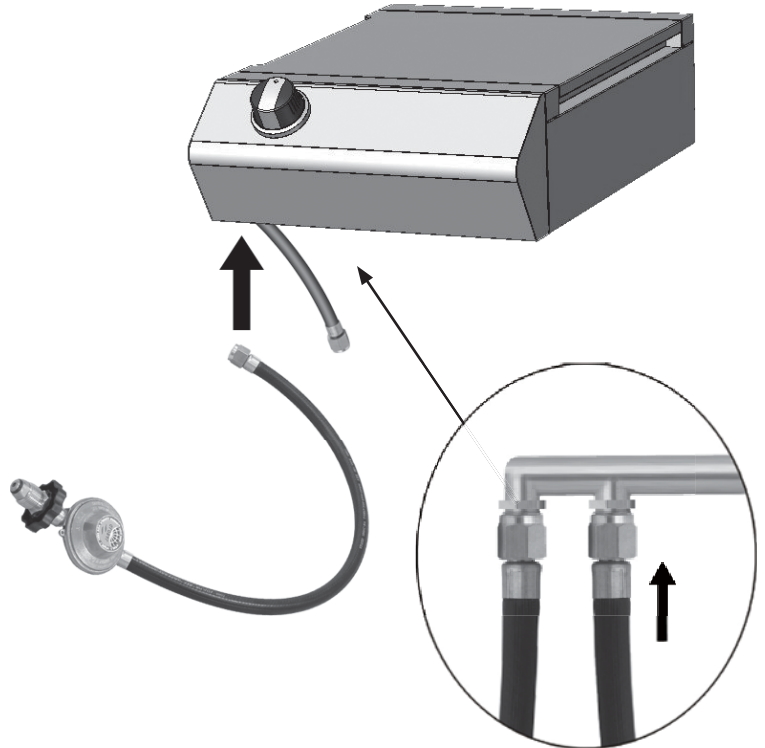
Reconnect The Regulator Hose



Connect the regulator hose to the available outlet of the 'F' pipe, as shown.

Important: Use two spanners to tighten the connection: one to hold the gas inlet pipe, the other to turn the hose fitting. Many backyard fires are caused by connections which are only hand tightened.

Note: for natural gas, the appropriate natural gas fittings will be used instead of a regulator hose.

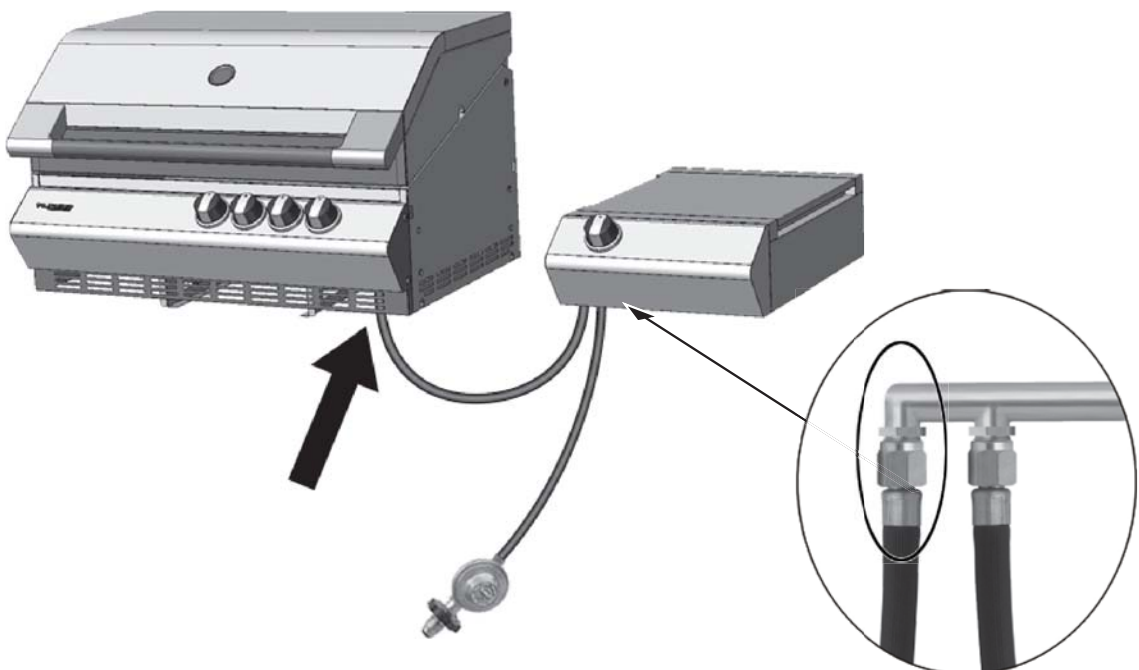


Join The Side Burner And Barbeque Gas Inlets

Feed the hose from the remaining outlet of the side burner's 'F' pipe's through the barbeque, and connect it to the barbeque inlet.

Important: Use two spanners to tighten the connections: one to hold the gas inlet pipe, the other to turn the hose fitting.

Before connecting the hose to the gas supply, refer to the lighting instructions for directions on leak testing and general gas safety.



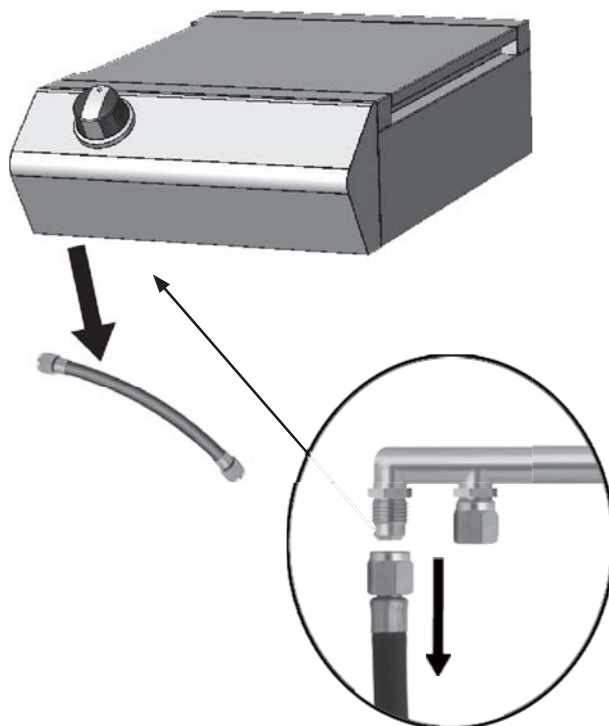
For Stand Alone Side Burners

The instructions on this page are relevant only if the side burner is to be installed with its own dedicated gas supply.

Remove The Connector Hose

Remove the connector hose from the outlet on the side burner's 'F' connector.

Important: Use two spanners to loosen the connection: one to hold the gas inlet pipe, the other to turn the hose fitting.

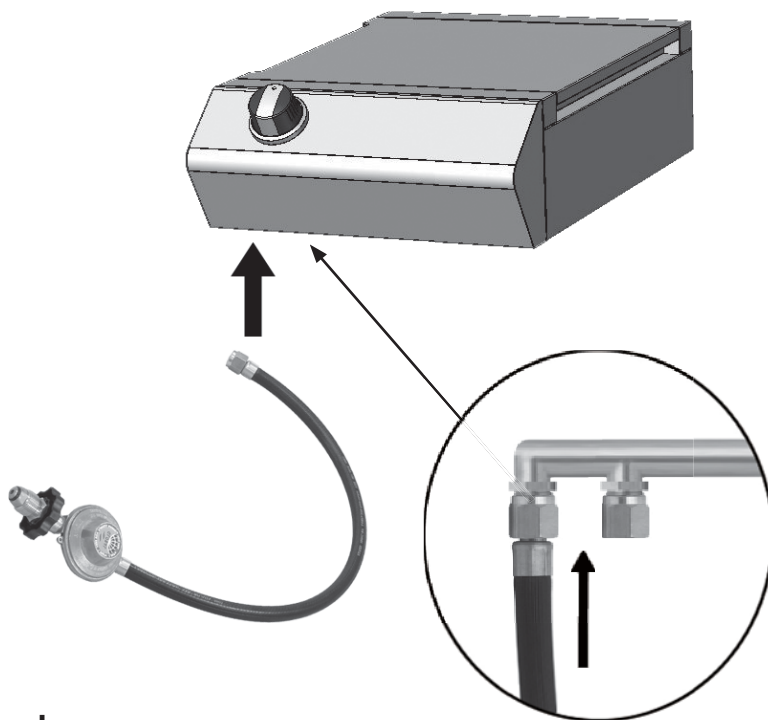


Connect The Regulator Hose

Connect the regulator hose to the now available outlet of the side burner's 'F' connector.

Important: Use two spanners to tighten the connection: one to hold the gas inlet pipe, the other to turn the hose fitting. Many backyard fires are caused by connections which are only hand tightened.

Note: for natural gas, the appropriate natural gas fittings will be used instead of a regulator hose.



Make the cap is fixed firmly in place.

Before connecting the hose and regulator to the gas supply, refer to lighting instruction for directions on leakage test and general gas supply.

Assembling Your Side Burner

Side Burner Trivet

Open the lid of the side burner. Place the trivet over the burner so it sits in place.

This is the only assembly that is required.



Your barbeque is now ready to connect up to gas.

Checking The Gas Type

Check that the gas type of your side burner matches the gas type of your barbeque, as well as the gas type available to your installation.

- **Side burners 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 your place of purchase when empty.
- **Side Burners suited to Natural Gas** should have a white sticker on the side saying "Natural Gas". This is piped to your home in a similar fashion to water, so there are no cylinders to refill. You will need to contact your local gas company to determine if Natural Gas is available in your area.

To Change The Gas Type Of Your Side Burner:

Your side burner is manufactured to take LPG. It can thus be connected to LPG without any alteration.

If you wish to connect your side burner to natural gas, it will need to be converted beforehand using the conversion kit (code no. NGCK250V or equivalent parts) available at your nearest Barbeques Galore store. This must be done by a licensed gas fitter or an authorised person.

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

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

Conduct a leak test before use - see "Lighting Your Barbeque".

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 Side Burner

Leak Testing

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

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

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 side burner and 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.

- 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.
- If you have a portable gas cylinder, turn the gas cylinder off and consult your retailer.
- If you have a bayonet connection, remove the hose from the wall fitting 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 and more convenient way to check for leaks.



Lighting The Side Burner

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

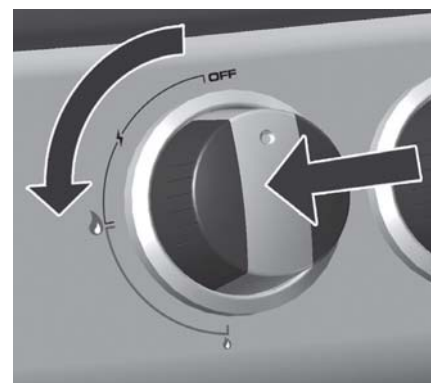
Make sure that the gas is turned on at the cylinder, or that gas is available to the appliance. Also, ensure that the side burner lid is up.

Automatic Ignition: Push the knob in and turn anticlockwise to the high position. A spark will ignite the gas. You may need to push and turn the knob several times before ignition.

Manual Ignition: You can light your side burner manually by holding a lighted match next to the burner, then turning the burner control knob to high.

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, 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.

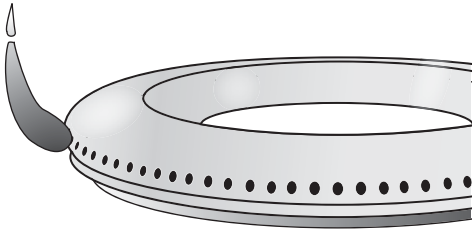


Lighting Your Side Burner (cont)

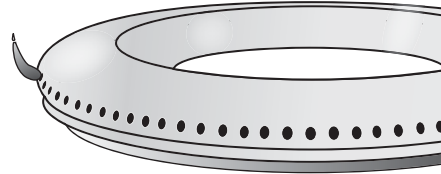
Controlling The Flames

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

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.



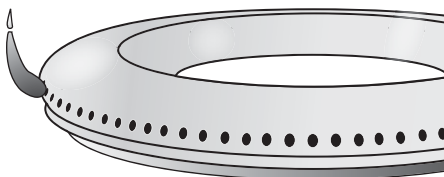
burner on HIGH



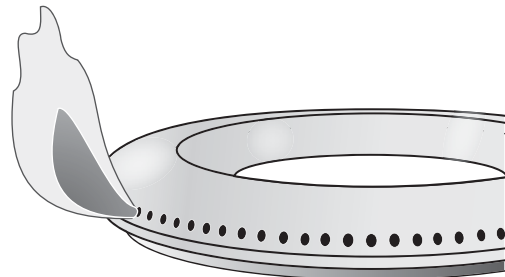
burner on LOW

Checking The Flame

The burner flame should be a soft blue colour 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 should consult your retailer before further use.



good flame



poor flame

Turning Off

To turn the barbeque and side burner 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 side burner is connected to natural gas or piped LPG, you can simply turn the burner controls **OFF**.

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

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

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

Maintenance

Cleaning Your Side Burner

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

The Trivet: Clean with hot water and detergent.

Burner: Occasionally remove the brass cap and clean the burner ports underneath the top surface. Ensure the cap is replaced so that it sits neatly on the burner body.

The Side Burner Body And Spill Bowl: Grease and spills can build up on the inside of the side burner. 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.

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

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.

Storing Your Barbeque And Side Burner

Your barbeque and side burner are 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.
- Move it 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, 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.

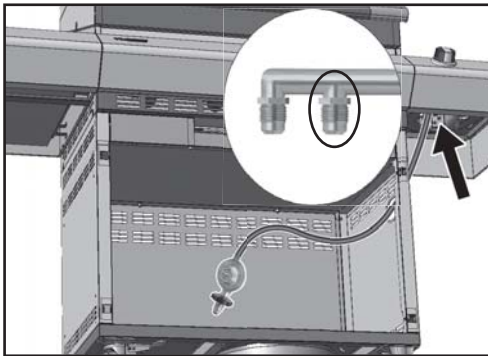
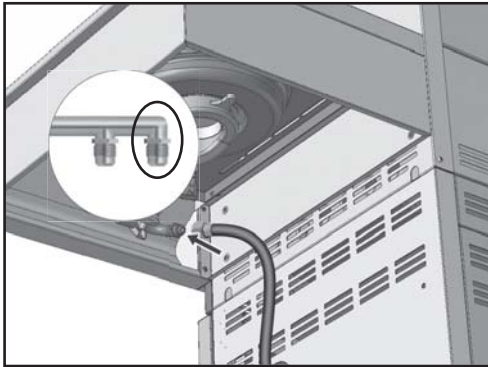
As you can see, it's easy to keep your barbeque in great shape so it can give you years of trouble free enjoyment.

Maintenance (cont)

Replacing The Hoses

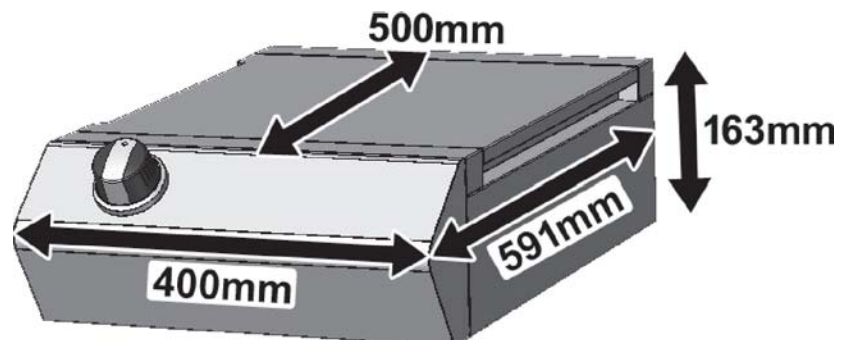
If there are any signs of wear or cracking in the barbeque hose, you will need to replace it immediately. Ensure you replace it with a hose and regulator purchased from Barbeques Galore to ensure proper gas connection compatibility.

Connect the nut of the hose to the gas inlet on the barbeque or the side burner, whichever applies in your case. You **MUST** use two spanners 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 Lighting Your Barbeque section before using.



Technical

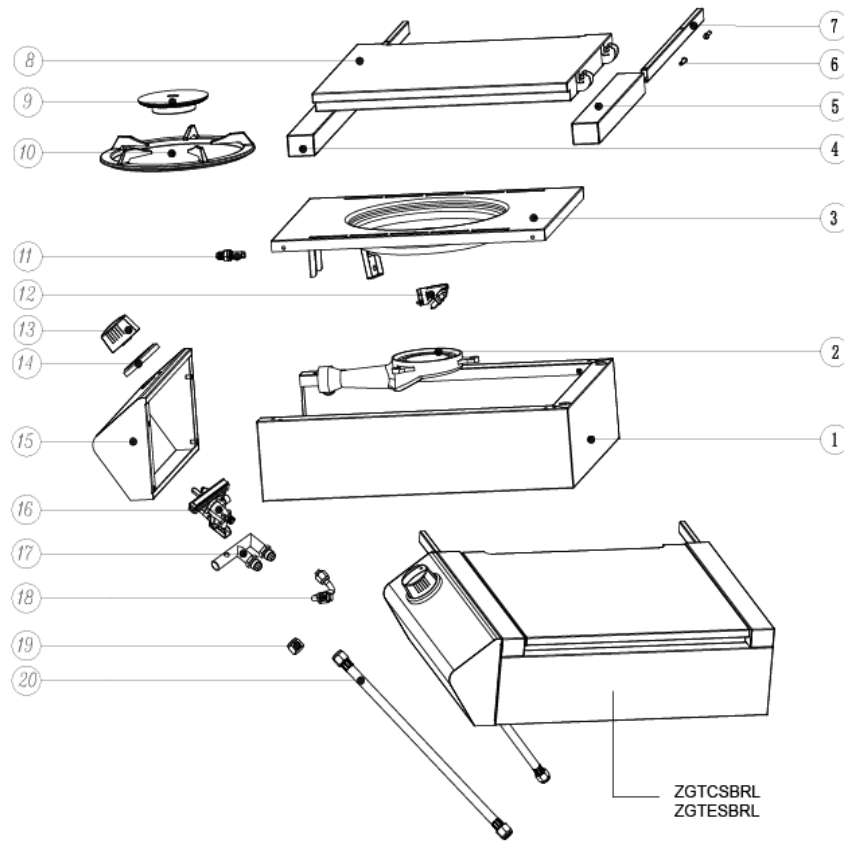
Refer to the data sticker on your side burner for jet sizes, gas pressures etc. The dimensions of your side burner will differ depending on the exact frame design and how many burners you have, according to the following chart. Please note that we are continually updating our side burners, so these specifications may change over time.



Gas connection:

5/8" - 18 UNF

Exploded drawing of ZGTE2L,ZGTC2L




Parts list of ZGTCSBRL, ZGTESBRL

Diagram#	GLG Part Code	Part description	QTY Per BBQ	QTY Per Part Code	Remark
1	SKY21-2510-6	body	1	1	
2	SKY21-2515	burner base	1	1	
3	SKY21-3686-E	burner bowl	1	1	
4	SKY20-1148-Q	front frame-power coating	1	1	ZGTCSBRL only
4	SKY21-2571-6	front frame-stainless steel	1	1	ZGTESBRL only
5	SKY20-1150-Q	rear frame-power coating	1	1	ZGTCSBRL only
5	SKY21-2573-6	rear frame-stainless steel	1	1	ZGTESBRL only
6	SKY20-1158	hinge pin	2	1	
7	SKY21-2502	support bar	2	1	
8	SKY21-2576-6	lid-powder coating	1	1	ZGTCSBRL only
8	SKY21-3071-Q	lid-stainless steel	1	1	ZGTESBRL only
9	SKY22-0953	burner brass cap	1	1	
10	SKY21-2516	trivet	1	1	
11	SKCGD070-00000	injector holder	1	1	
12	SKCGD073-00000	flame thrower	1	1	
13	SKY32-0436	control knob	1	1	
14	SKEEB530-T000	control knob bezel	1	1	
15	SKY20-1156-T	fascia panel	1	1	
16	SKRMD002-00A25	valve	1	1	
17	SKY21-2517	manifold	1	1	
18	SKY21-2518	gas supply tube	1	1	
19	SKY22-0960	locking nut	1	1	
20	SKRME060-00000	gas hose	1	1	

Consumption Data Information

G.L.G. AUSTRALIA P/L HOMEBUSH N.S.W.
ZIEGLER & BROWN TURBO CLASSIC AND ELITE SERIES BARBEQUES (GMK 10202)

☐ 2 burner ☐ 4 burner ☐ side burner
☐ Classic ☐ RQT Classic ☐ RQT Elite ☐ Elite All RQT



IAPMO-R&T
OCEANA
 Gas Mark
 IAPMO NO.
 GMK 10202

PROPANE ONLY

	Propane 2.75 kPa		Natural Gas 1.00 kPa	
	injector	Gas cons.	injector	Gas cons.
cast iron burner	1.13mm	16 MJ/hr	1.75mm	16 MJ/hr
RQT (IR) burner	1.05mm	15 MJ/hr	1.75mm	15 MJ/hr
side burner	1.13mm	16 MJ/hr	1.75mm	16 MJ/hr

Total Gas Consumptions (Propane):

	2 bnr	4 bnr	side burner
Classic	32 MJ/hr	64 MJ/hr	16 MJ/hr
RQT Elite	31 MJ/hr	62 MJ/hr	16 MJ/hr
RQT Classic	31 MJ/hr	62 MJ/hr	16 MJ/hr
Elite All RQT	30 MJ/hr	60 MJ/hr	16 MJ/hr

Total Gas Consumptions (Natural Gas):

	2 bnr	4 bnr	side burner
Classic	32 MJ/hr	64 MJ/hr	16 MJ/hr
RQT Elite	31 MJ/hr	62 MJ/hr	16 MJ/hr
RQT Classic	31 MJ/hr	62 MJ/hr	16 MJ/hr
Elite All RQT	30 MJ/hr	60 MJ/hr	16 MJ/hr

CLEARANCES FROM COMBUSTIBLE MATERIALS
 Sides and back 300mm. Vertically above 1000mm.

FOR OUTDOOR USE ONLY

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. Just phone

1 300 301 392

Or visit our website at

www.barbequesgalore.com.au



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