

Gasmate®

THE OUTDOORS MADE EASY

Care & Use Guidelines

Gasmate Barbecues



Gasmate products are distributed by:
Aber Holdings Ltd T/A Aber
17 Mainstreet Place, Te Rapa, Hamilton 3241

Customer Service Free Phone: 0800 161 161
Customer Service Free Fax: 0800 163 163
sales@aber.co.nz www.gasmate.co.nz



Aber
making energy work

Introduction

To ensure longevity and continued high performance of your Gasmate barbecue it is essential that this product is looked after correctly. Following the instructions below will help you to care for your barbecue.

There are many benefits to looking after your barbecue correctly;

- Ensure your health and the health of your family by keeping your barbecue clean and hygienic
 - A build up of grease and dirt can prevent your barbecue functioning at its full potential and can even lead to dangerous flare ups and fat fires
 - By frequent cleaning your barbecue will remain a pleasant and satisfying cooking environment for many years to come
 - Impress your friends with a sparkling and shiny barbecue every time!
-

Table of Contents

Regular 30 Minute Maintenance	3
Types of Surface	4
Care for Body Panels and Hood	4
4 Handy Tips	4
Stainless Steel Panels	5
Powder Coated Panels	5
Porcelain Enamel Coated Panels (Hood and BBQ Body)	5
Cleaning of Cooking Surfaces	6
Cast Iron	6
Porcelain Coated Cast Iron	6
Non Stick Surfaces	6
Warming Racks	6
Looking After Burners and Drip Trays	7
Cast Iron Burners	7
Tubular Stainless Steel Burners	7
Infra-Red Tile Burner (Sear Zone / Rotisserie Burner)	7
Flame Tamers and Drip Trays	7
Care of Gas Controls, Regulators, Hoses and Igniters	8
Controls and Igniters	8
Gas Regulator	8
Gas Hose	8
Igniters	8
Looking after your Side Burner and Sear Zone	9
Side Burners	9
Sear Zone	9
Tips on Using Your BBQ	10-11
Preparation	10
Cooking Time	10
Flare-ups	10
Rotisserie Cooking	10
Side Burner	11
Sear Zone	11
BBQ Storage	12
Trouble Shooting Quick Reference Guide	12-13
BBQ Cooking Time Guidelines	14-15

Regular 30 Minute Maintenance

The 30 minute BBQ maintenance procedure should be carried out at the start of the barbecuing season and at least once per month during the BBQ season.

1. Remove and clean the warming rack, cooking surfaces and flame tamers. Clean using the procedure outlined in the following pages.
2. If possible remove and clean the burners using the guidelines on page 7.
3. Empty the fat cup or drawer, remove and clean the drip tray.
4. Use a scraper to remove debris and residue from inside the BBQ body and the inside of the lid. Follow by a wash with warm soapy water and a thorough rinse.
5. Allow all parts to dry thoroughly before re-assembling.
6. Clean the external surfaces (body panels, hood and trolley) of your barbecue according to the guidelines on page 5.
7. Enjoy cooking on a clean and healthy BBQ!



Types of Surface

The following pictures show a BBQ ready for cleaning and will help you identify the types of surface on your own BBQ.

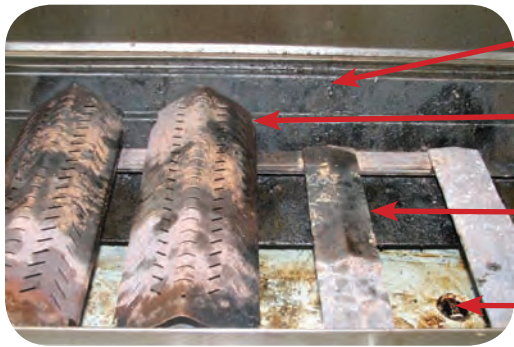


Stainless Steel

Powder Coated Panel

Enamel (High Temperature) Coated

Cast Iron Trivet



Enamel Coated BBQ Body

Flame Tamer

Cast Iron Burner

Drip Tray

Care for Body Panels and Hood

Here are **4 Handy Tips** that will ensure your BBQ keeps in good condition no matter what type of finish you have chosen:

1. Clean before assembly

Carefully clean every panel before assembly to remove any contamination from manufacture and transport to your home.

Clean the panels using warm soapy water and rinse well, allowing it to dry thoroughly once cleaned.

If you have stainless steel panels you may use a stainless steel cleaner (such as the Gasmate Euro-Cloth). Pay special attention to cleaning areas which are hard to access once the BBQ is assembled such as adjoining surfaces.

Do not use any form of abrasive cleaning product such as Cif, Brillo Pads or Scotchbrite as these will mark the surface finish of the BBQ.

2. Site the BBQ properly

Do not locate the BBQ under spouting where dirty water may splash onto the surface, or in a position where your BBQ is likely to be splashed with mud or dirt.

3. Clean the BBQ regularly

Clean the panels using warm soapy water and rinse well, allowing it to dry thoroughly once cleaned. If you have stainless steel panels you may use a stainless steel cleaner (such as the Gasmate Euro-Cloth).

4. Store your BBQ

Your BBQ should be kept clean and covered. Always ensure your BBQ is clean, cool and dry before covering. Covering your BBQ when it is dirty, hot or wet may accelerate corrosion.



Stainless Steel Panels

What is Stainless Steel?

Stainless steel is a type of steel offering high corrosion resistance, high strength and great heat resistance. The corrosion resistance properties are given by the addition of Chromium (10.5% minimum) into the alloy. This enables the steel to form a protective layer of Chromium Oxide over the steel when in contact with the air. If damaged or scratched in the presence of oxygen this layer can be self healing.

Corrosion Resistance and Cleanliness

You will notice that stainless steel is referred to above as corrosion resistant. Stainless steel will resist corrosion but is not immune to it. All grades of stainless steel require some care and maintenance to ensure a long life of looking beautiful. The main thing you can do to maintain the corrosion resistance is to keep your stainless steel surfaces clean, especially if your appliance is used and stored outside, as with a barbecue. Even slight contamination from grease, dirt or water can prevent the protective Chromium layer being formed and accelerate corrosion significantly.



Occasionally spotting (surface discoloration or rusting) may occur due to contamination and particles on the stainless steel surfaces of your BBQ. This should be removed immediately using methylated spirits or stainless steel cleaner. Failure to remove spotting quickly can lead to permanent discoloration of your BBQ.

Special tips for Stainless Steel finish Barbecues:

- Never use a chlorine based cleaner
- Always rinse with clean water and allow to dry after cleaning
- Never use a wire brush or mild steel pad as this can contaminate the steel and lead to spotting

One great thing about stainless steel is that you can never wear it out by excessive cleaning – so keep that BBQ clean and dry all year round by following the Handy Tips above.

Powder Coated Panels

Powder coating is a specialist paint process where high quality paint powder is heated and baked onto the surface of the steel. This produces a durable and attractive finish.

Follow the 4 handy tips on page 4.

Do not store in direct sunlight as this may cause the paint finish to fade. Faded panels may be restorable by using an automotive cut back polish such as T cut. Practice on a small area first and use this product sparingly.



Porcelain Enamel Coated Panels (Hood and BBQ Body)

This coating is used on selected Gasmate grills, specifically on some hoods and the grill box of the BBQ. The coating resists high temperatures well and provides a durable surface if well cared for.

To care for porcelain enamel follow the 4 handy tips on page 4.

Cleaning of Cooking Surfaces

Cast Iron

Ensure the grill plate and grate is cleaned in hot soapy water before use as this will remove any oil or residue from the manufacturing process. Rinse in clean water and allow the plates to air dry. Place them back into the BBQ and allow the plate and grate to warm up gently by progressively turning the BBQ up over a 30 minute period. The plates may smoke over this period as non-toxic residues from the manufacturing process are burnt off.

The plates can now be seasoned with the addition of cooking oil. Take care to brush the oil onto the cooking surface allowing it to soak in a little at a time. Allow the plate to cool and remove any excess oil with a piece of kitchen towel. Once this initial process is completed it is ok to cook on the plate and grate.

The plate and grate should be cleaned after each use to remove unwanted food and fat. Clean with hot water and dishwashing liquid, rinse and allow to air dry. "Top up" the plates with a light coating of cooking oil. Burnt on food can be removed by soaking the plate overnight.



Porcelain Coated Cast Iron

Porcelain coated cast iron provides a durable surface for BBQ grills. Ensure the grill plate and grate is cleaned in hot soapy water before use as this will remove any oil or residue from the manufacturing process.

The plate and grate should be cleaned after each use to remove unwanted food and fat. Clean with hot water and dishwashing liquid, rinse and allow to air dry. Burnt on food can be removed by soaking the plate overnight.



Non Stick Surfaces

Some Gasmate products use a non stick cooking surface.

Clean the non stick cooking surface in hot soapy water before first use as this will remove any oil or residue from the manufacturing process. Rinse in clean water and allow the plates to air dry.

The plate and grate should be cleaned after each use to remove unwanted food and fat. Clean with hot water and dishwashing liquid, rinse and allow to air dry. Burnt on food can be removed by soaking the plate overnight. Avoid using metallic cooking implements during use as these can scratch and damage the surface of the grill.

Avoid running the grill without food on the cooking surface as this may overheat the plate and damage the cooking surface.

Warming Racks

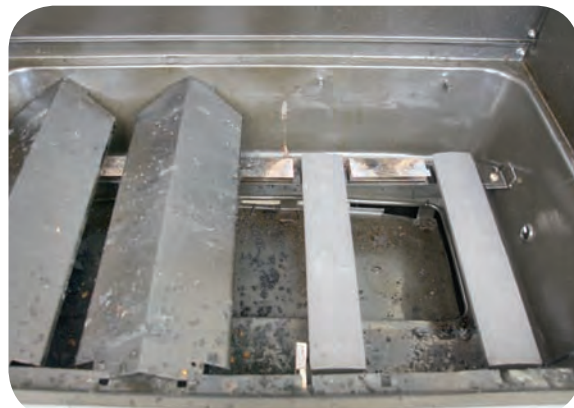
The warming rack should be cleaned after each use to remove unwanted food and fat. Clean with hot water and dishwashing liquid, rinse and allow to air dry. Burnt on food can be removed by soaking the plate overnight.



Looking After Burners and Drip Trays

Cast Iron Burners

Cast iron burners are low maintenance. Build ups of residue and debris can be removed using a BBQ brush. Prior to use ensure they have not become blocked with excess fat from cooking. If so, remove the burner, clean in hot water and allow to dry before refitting. Ensure the BBQ is cleaned at the same time!! Also check for any insect nests or spiders webs and clean if required.



Stainless Steel Burners

Your stainless burner is exposed to extreme conditions through the combination of heat, grease and moisture all the time. Therefore surface corrosion of the burner will occur. It is good practice to frequently clean the surface of the burner using a brass wire brush and to clean out the burner holes using a pin or paper clip.

As part of the maintenance procedure the burner should be removed and cleaned in hot water, including the interior of the burner. Check the end of the burner for blockages, especially by cobwebs and insects. Allow the burner to dry thoroughly before re-installation and when re-assembling ensure that it is properly located over the gas valve orifice.

Infra-Red Tile Burner (Sear Zone / Rotisserie Burner)

This specialist burner is found on some Gasmate models. It is not serviceable by the end user of the grill. For repair or replacement contact Aber for further information (page 13).

To prolong the life of the burner use the provided cover when the burner is not in use.

Do not allow fat to drip onto the burner if it is not lit as this will clog the burner and potentially render it inoperative. Do not allow the burner to get wet or become immersed in water. In normal use the burner operates at a sufficiently high temperature to vaporise fat and cooking juices.

Flame Tamers and Drip Trays

Perform regular maintenance on your flame tamers by removing fat build up and debris with a BBQ scraper.

Clean thoroughly with a soapy water solution at least once per month during the BBQ season.

This will increase the life of your flame tamers and help prevent fat fires.

Drip trays should be kept free of excessive fat build up to avoid the danger of fat fires and flare ups.

Build up of fatty deposits can be removed using a barbecue scraper and the drip tray cleaned by soaking in soapy water. Fat cups should be emptied regularly and cleaned in the same fashion as a drip tray.



Care of Gas Controls, Regulators, Hoses and Igniters

Controls and Igniters

Barbecue knobs can be removed from the valve stem by pulling using a little force. If you need to apply excessive force the knob should not be removed. Gas controls can be cleaned using soapy water and allowed to air dry.

Push button electron igniters should not be removed from the barbecue for cleaning but can be wiped with a damp cloth. Do not immerse the igniter in water as this could lead to short circuits and battery leakage.

Electronic packs as supplied on some Gasmate products should not be removed for cleaning, instead switch off the unit and wipe gently with a damp cloth.

Gas Regulator

The gas regulator is a non serviceable component. Ensure it is kept protected for the elements while the grill is in storage. Ensure the regulator is compatible with your LPG cylinder before trying to connect it to the BBQ.

Follow the specific appliance assembly instructions for how to safely connect your LPG cylinder.

Gas Hose

Ensure hose is correctly connected to the BBQ before use (refer to the specific BBQ assembly instructions).

Keep hose out of direct sunlight as this will over time degrade the hose.

Check for splits and cracks in the hose (by bending the hose tightly as shown and checking for perished rubber and splits) before the BBQ is used.

If any are found do not use the BBQ until the hose is replaced.



Check for leaks using soapy water sprayed or brushed onto hose connections before the start of each barbecuing season. If bubbles appear when the gas valve is opened then you have a leak and you should re tighten the hose using a crescent.



Igniters

Push Button Type: This ignition operates with the push of a button. If the unit fails to produce any spark after repeated operations, check to see if the supply lead is connected to the spark electrode. If the spark lead is in place it is likely the unit is worn out or defective. For repair or replacement contact Aber for further information (page 13).



Rotary Twist Type: This ignition operates with a twist of a BBQ control knob. If the unit fails to produce any spark after repeated operations, check to see if the supply lead is connected to the spark electrode. If the spark lead is in place it is likely the unit is worn out or defective. For repair or replacement contact Aber for further information (page 13).



Electronic (battery) Type: If the unit fails to operate ensure the battery is replaced (see specific product instructions for details on this). If the battery is fresh and correctly installed and the unit does not operate it is likely the unit is worn out or defective. For repair or replacement contact Aber for further information (page 13).

Manual Ignition: In the event that your ignition system does not function correctly, your Gasmate BBQ is supplied with accessories for match ignition. A match ignition hole is located beneath the side shelf of your BBQ. Through this hole the BBQ can be ignited using a lit match held in the supplied match holder (a wire length and spring attached to the BBQ with a short piece of chain). The same hole can be used to light the BBQ using a flexible gas match. Do not attempt to light your BBQ by removing the hot plate and/or grate as once the BBQ is alight it is unsafe to reinstall them on the BBQ.

Looking after your Side Burner and Sear Zone (not available on all models)

Side Burners

The barbecue should be located so that the side burner is protected from the wind, as the wind will adversely affect its performance. Please note that side burners will take a longer time to heat up than your indoor stove top.

Inspect the burner orifice periodically and confirm that it is clear of food residue, cobwebs, or other insect debris that can cause a flash back fire. The side burner ignition electrode delivers a spark to ignite the gas at the burner. Always keep it clear of any build up of foreign material that can act as an insulator and prevent the burner from lighting.

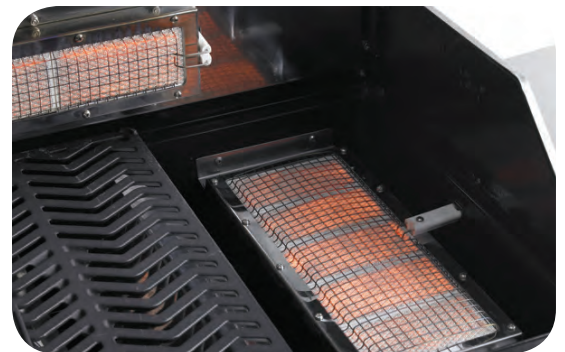


Sear Zone

Because of the high intensity of the infrared burner, most drippings and food particles that fall onto the burner surface are immediately incinerated.

However, some debris and residue may remain. To remove this residue after cooking, turn the barbecue on high with the hood closed for 5 minutes.

The infrared burners of your BBQ are designed to provide a long service life. However, there are steps you must take to prevent cracking of their ceramic surfaces, which will cause the burner to malfunction. Following are the common causes of cracks and the steps you must take to avoid them. Damage caused by failure to follow these steps is not covered by your BBQ warranty.



- a. Impact with hard objects: never allow hard objects to strike the ceramic. Take care when inserting or removing cooking grates and accessories into or from the grill. If these objects were to fall on the ceramic, it is likely to crack.
- b. Never take apart the Infrared burner.
- c. Cold water or other liquids contacting a hot surface in substantial amounts can cause the surface to break. Do not throw water into the grill to douse a flame. Also if the ceramic or interior of a burner becomes wet while not in use, later operation of the burner can create steam, which may produce enough pressure to crack the ceramic. In addition, repeated soaking of the ceramic will cause it to swell and expand. This expansion will cause undue pressure on the ceramic and therefore it may crack and crumble.
 - i) Never throw water into the grill to control flare-ups. If a flare-up occurs close off gas to burner and BBQ
 - ii) Do not attempt to operate the infrared burners in open air while raining.
 - iii) If you find standing water in your grill (because of exposure to rainfall, sprinklers etc) inspect ceramic for evidence of possible water-soaking. If Ceramic appears to be wet, remove the burner from the grill. Turn upside down to drain the excess water. Bring indoors and allow to dry thoroughly.

In order for the burners to function properly, hot air must have a way to escape the grill. If the hot air is not allowed to escape, the burners may become deprived of oxygen, causing them to flash-back. If this occurs repeatedly, the ceramic may crack. Do not cover more than 75% of the cooking surface with solid metal (ie. griddle or large pan).

Tips on Using Your BBQ

Before you use your cooking plates for the first time, clean and season them as per the instructions on page 6.

Preparation:

The barbecue should be preheated before adding food. This is done by lighting the grill and running at "HIGH" for up to ten minutes (ensure the hood is down on hooded models). If the food you are cooking needs a lower temperature, turn the control knob to the required setting before adding food.

Cooking Time:

This is affected by many things and experience in grilling will help you. The kind of food, the thickness of the food, and even the weather can have an effect on cooking time. You will learn that on a hot day, a lower setting will work better and on a cold day a higher setting may work better.

Refer to the BBQ Cooking Time Guidelines on Page 14.

Flare-ups:

Flare-ups can increase the temperature in the grill and add to the build-up of grease, increasing the risk of a grease fire. Some flare-ups are normal to create smoke, which helps add to the flavour of your food.

To keep these flare-ups to the desired level, do the following:

- Always trim fat from steaks/red meats before grilling.
- Cook chicken and pork on a lower setting.
- Make sure the grease drain hole is clear and that the grease catcher is not filled.

Always cook at the lowest efficient heat setting. Ensure the hood is down on hooded models as you will keep a more consistent temperature inside the cooking area and use less energy/gas.

How to Prevent Food from Sticking on the Cooking Grates:

Marinating, or lightly oiling the food before placing it on the cooking grates, will prevent food from sticking onto the grate.

Food may stick if turned too soon after putting it on the cooking grates. Let food cook for a few minutes before turning it, so that it will have time to properly sear.

WARNING:

- Do not leave your barbecue unattended, and watch out for children around the barbecue.
- Make sure the barbecue is functioning safely at all times.
- Do not move the barbecue while cooking.
- If using lava rocks make sure they are dry, because when wet they may break up due to the steam they generate.

Rotisserie Cooking:

Rotisserie cooking is a great way to enjoy a BBQ with friends. If you are lucky enough to have an IR (infra-red) rear burner on your BBQ then you have the ultimate way to enjoy rotisserie cooked meat or poultry.

All rotisserie-ready Gasmate BBQs are supplied with rotisserie brackets as standard for use with most rotisserie kits. Assemble your rotisserie in line with the instructions in the kit. It is important to wash the kit before you cook to remove any residues from the manufacturing process. Always remove the warming rack and hot plate before cooking. Note that you may not be able to use your side burner while rotisserie cooking.



When setting up your rotisserie ready for cooking the balance of your meat is essential. Have a couple of trial runs and ensure that the meat to be cooked is securely attached to the spit rod and that the motor turns evenly with no slow spots. Adjust the balance as necessary after each trial. If the meat cannot be set up to rotisserie evenly then we suggest that you indirectly roast the meat in the BBQ.

Before cooking you may wish to place a tray filled with water, beer, wine or consommé beneath the meat. This will catch the juices and make a delicious gravy.

If you have an IR rear burner then start the rotisserie, ignite the burner and shut the lid. You can control cooking temperature by opening and closing the lid as required. You should NEVER ignite the main burners when rotisserie cooking in this way as it may lead to fat fires and flare ups.

If you do not have an IR rear burner then use only the end burners for cooking, these should be kept on low with the hood down. This will be more than sufficient to maintain a suitable cooking temperature. NEVER operate the middle burner or any burners on high when rotisserie cooking, this may lead to flare ups and fat fires.

Side Burner:

The side burner can be used like any stove top burner, for gravy, soups etc.

The BBQ should be located so that the side burner is protected from the wind, as the wind will adversely affect its performance. Please note that side burners will take a longer time to heat up than your indoor stove top.

The side burner is designed for use with a wok or cooking pot up to 200mm in diameter. Use of larger pots may result in discoloration of the finish.



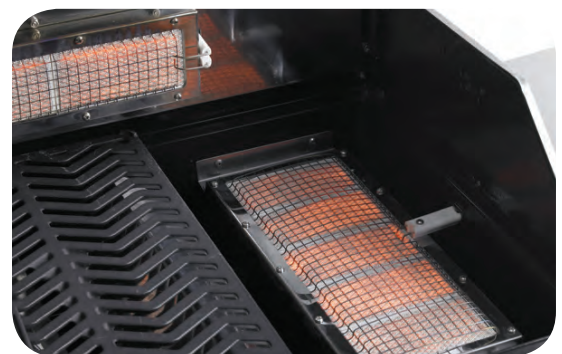
For cleaning and maintenance information please refer to Page 9.

Sear Zone:

If your BBQ is fitted with a Sear Zone, follow the infrared burner ignition procedure and preheat on high for 2-3 minutes with the lid open or until the ceramic burner glows red.

Place food on cooking surface and cook according to times listed in the Sear Zone Cooking Time Guidelines Chart page 15.

Use the Sear Zone Ceramic burner just to sear meats as desired, or place food away from infrared burners (turning off Sear Zone), close lid and allow open temperature to slowly finish cooking your food.



Due to the intense heat the infrared burners provide, food left unattended over burners will burn quickly. Keep the lid open when cooking with the infrared burners on high. The intense heat ensures adequate searing temperatures even with the lid open. This also allows observation of the good, so as to prevent burning.

Turn Sear Zone Control to the OFF position when not in use.

For cleaning and maintenance information please refer to Page 9.

BBQ Storage

To avoid deterioration and degradation of your BBQ when not in use it must be stored correctly. Always perform the following tasks before storing your BBQ:

- Remove and clean all BBQ components as outlined above.
- Allow to dry thoroughly before re-assembly and storage.
- Season cooking grates with vegetable oil after cleaning, store these wrapped in a towel (or newspaper) in a dry place.
- Remove the igniter battery to prevent corrosion.
- Turn the gas cylinder valve off and disconnect from your BBQ.
- If storing your BBQ indoors the cylinder must be removed and stored outdoors. You should place cardboard beneath your BBQ to trap moisture.
- If storing outdoors use a BBQ cover.
Ensure the cover fits well and make sure your BBQ is dry before you store it.



Routine cleaning throughout the winter will be necessary to keep your barbecue in top condition.

Troubleshooting Quick Reference Guide

Problem	Possible Cause	Solution
Igniter does not spark or your BBQ lights with a match but not with the ignition	Electrode dirty	Wipe the electrode carefully with a clean cloth. Degrease with alcohol or a small quantity of methylated spirits if needed (NB ensure that cleaning agents are removed from the area before lighting the BBQ). If this does not remove residue then sand gently using a fine sandpaper.
	Electrode or burner is wet	Wipe dry before trying to relight
	Ceramic Insulator is Damaged	If the ceramic insulator around your electrode is allowed to become very dirty it may crack from the heat. If this occurs you may not get a 'clean' spark at the burner. Visually inspect the electrode and if cracked your electrode will need to be replaced.
	Electrode not properly spaced	Check the gap between the electrode and burner. The gap should be 3-5mm and can be altered gently with pliers. Be careful not to crack the ceramic insulator whilst performing this procedure.
	Dead Battery	Replace the battery in your ignition module.
	Unplugged wire	Check all connections to igniter box and to each electrode on your BBQ
	Battery Cap is not attached correctly	Unscrew the battery cap and then re-attach ensuring that the cap is aligned correctly, screw to hand tight.
	Igniter box is dead	If all else fails your igniter box may be dead. Call Gasmate on the number at the end of this document to locate someone who can assist.
Electrode keeps on sparking	Battery cap is too tight	Slowly unscrew the battery cap until the igniter stops sparking.
Flare Ups	BBQ needs cleaning	Use Gasmate's BBQ Care Guidelines to properly clean your BBQ. Pay special attention to the flame tamers and ensure the fat tray / cup is emptied and cleaned.

Problem	Possible Cause	Solution
Flare Ups	Flame tamers missing	Ensure flame tamers are in position under the grill plate.
	Rotisserie Cooking	When rotisserie cooking use only the end burners on a low flame (or use your IR rotisserie burner if fitted) and close the hood. Ensure that the burners are covered by flame tamers.
	Fatty cut of meat	Sear the meat on high setting on your hot plate then cook to perfection over a lower flame on the grill plate. Ensure the flame tamers are in place and clean.
Electrode sparks but BBQ does not light	Electrode not properly spaced	Check the gap between the electrode and burner. The gap should be 3-5mm and can be altered gently with pliers. Be careful not to crack the ceramic insulator whilst performing this procedure.
	No Gas or Valve not open	Check the gas supply and refill if necessary. Remember to open the gas valve after maintenance!
	Excess flow device actuated	Check the 'Burner and BBQ problems' section in the troubleshooting guide for assistance.
	Excess dirt build up	Check for cobwebs and dirt build up around the electrodes and burners. Clean as necessary.
	Burners not correctly located	Refer to the main troubleshooting text to correctly align your burners.
	Damaged gas collector box	The electrodes on most models are covered by the collector box which protects the electrode and traps gas. If either the electrode or the collector box is corroded lightly sand to restore the surface. If the collector box is damaged it will need replacing.
Yellow or Smoky Flame	Fat build up	Thoroughly clean your BBQs body and burners (see Gasmate's BBQ Care Guidelines).
	Blocked Venturi Tubes (Between burner and valve)	Refer to the main troubleshooting text to remove, clean and correctly align your burners.
Flash Fire In Control Panel or at Connections	Bad Connections	Switch off gas valve at cylinder immediately. Follow the guide to leak testing. In the main text.
	Burners not correctly located	Refer to the main troubleshooting text to correctly align your burners.
Cooking surfaces not hot enough or low flame at burner	Insufficient warm up time	Preheat your BBQ for 10 minutes on high with the lid closed to achieve maximum operating temperature. Performance will be affected by the ambient temperatures and in cold conditions a longer warm up time may be required.
	Excess flow device actuated	Check the 'Burner and BBQ problems' section in the troubleshooting guide for assistance.
	Gas Leak	Turn off the gas. Check hoses for integrity and tighten connections as required. Test connections before using your BBQ.
	Cold Temperature	Switch off the burners and the gas cylinder. Allow the gas cylinder to recover for at least 30 minutes. When cooking again use the lowest flame possible.
	Low gas	Check and fill if required
BBQ surface deterioration		Download the Care and Use Guide from www.gasmate.co.nz

If you still have problems with your BBQ

If you cannot solve the problem with your BBQ using the Troubleshooting and Quick Reference guides or if you have any issue with your Gasmate product please contact Aber in the first instance.

Warranty

For details of your BBQ warranty please refer to the warranty sheet enclosed separately (In BBQ box).

Phone Aber on 0800 161 161, email: sales@aber.co.nz, www.gasmate.co.nz.

BBQ Cooking Time Guidelines

Types of Food	Weight/Thickness	Cooking Temperatures	Cooking Time
Beef Burgers	2.5cm	400-450 °F / 200-230 °C	Rare: 4-7 min Medium: 7-10 min Well Done: 10-12 min
Roasts Blade, Sirloin Tips		350 °F / 175 °C	Rare: 18-20 min Medium: 20-25 min Well Done: 25-30 min
Steaks Porterhouse, Rib, Rib-eye, Sirloin, T-Bone	2.5cm	Maximum: (to sear) 400-450 °F / 200-230 °C (to finish)	Rare: 4-7 min Medium: 7-10 min Well Done: 10-12 min
Filet Mignon	5cm	Maximum: (to sear) 400-450 °F / 200-230 °C (to finish)	Rare: 15-17 min Medium: 17-19 min Well Done: 19-22 min
Poultry Chicken, Parts		325-350 °F / 160-175 °C	30-45 min
Chicken, Whole Chicken Breasts, Boneless	1.5-2kg 500g-1kg	325-350 °F / 160-175 °C 325-350 °F / 160-175 °C	20 min/500g 12-15 min
Cornish Hen Duck Turkey	2.5-3.75cm 2-2.5kg 6.5-12.5kg	325-350 °F / 160-175 °C 325-350 °F / 160-175 °C 325-350 °F / 160-175 °C	45-60 min 18-20 min/500g 20 min/500g
Fish Fillets Steaks Whole Fish	2.5-3.75cm 500g-1kg 1-3kg	400-450 °F / 200-230 °C 325-350 °F / 160-175 °C 325-350 °F / 160-175 °C	10-15 min 20-30 min 30-50 min
Seafood Lobster Shrimp Large	2.5-3.75cm Large	400-450 °F / 200-230 °C 325-350 °F / 160-175 °C	15 min 5-6 min
Pork Chops	2.5cm	400-450 °F / 200-230 °C	25-30 min
Ham Steak Whole Ham	2.5cm 6-7kg bone in	400-450 °F / 200-230 °C 325-350 °F / 160-175 °C	12-15 min Medium: 20-25 min/500g Well Done: 25-30 min/500g 50-60min
	2-2.5kg Boneless	325-350 °F / 160-175 °C	
Ribs Back Side	2.5-3kg	325-350 °F / 160-175 °C	Medium: 25-27 min/500g Well Done: 27-30 min/500g
Roast Rump, Loin, Shoulder	1.5-3kg	325-350 °F / 160-175 °C	1- ½ hrs
Tenderloin		375-400 °F / 185-200 °C	Medium: 30-35 min/500g Well Done: 35-40 min/500g
Sausage		325-350 °F / 160-175 °C	12-20 min
Lamb Chops Loin, Rib, Shoulder	2.5cm	400-450 °F / 200-230 °C	Rare: 7-9 min Medium: 10-13 min Well Done: 14-17 min
Roast Crown Roast Leg	1-3kg 2.5-4.5kg	325-350 °F / 160-175 °C 325-350 °F / 160-175 °C	40-45 min/500g 30-35 min/500g

Vegetables	Cooking Temperature	Cooking Time	Comments
Asparagus	325-350 °F / 160-175 °C	6-8 min	Cut off ends of stems. Lay across the grill
Beans	325-350 °F / 160-175 °C	30-35 min	Wrap in foil with butter or margarine. Turn over once.
Carrots	325-350 °F / 160-175 °C	20-30 min	Cook directly on the grill.
Corn on the Cob	325-350 °F / 160-175 °C	25-35 min	Soak in cold water for 15 minutes. Cook with husk on.
Eggplant	325-350 °F / 160-175 °C	6-8 min/side	Cut into slices and coat with olive oil
Mushrooms	325-350 °F / 160-175 °C	6-8 min	Cook directly on the grill
Onions	325-350 °F / 160-175 °C	40-45 min	Wrap in foil. Turn over once
Peppers	400-450 °F / 200-230 °C	15-20 min	Remove charred skin before eating
Potatoes	325-350 °F / 160-175 °C	50-60 min	Wrap in foil. Turn over once.
Roasted Garlic	325-350 °F / 160-175 °C	30-40 min	Cut off top of bud and lightly coat with olive oil. Wrap in foil.
Tomatoes	325-350 °F / 160-175 °C	5-7 min	Cut in half and coat with olive oil
Zucchini	325-350 °F / 160-175 °C	6-8 min/side	Cut into slices and coat with olive oil.

Sear Zone Cooking Time Guidelines

Food	Control Setting	Cooking Time
Steak 1" thick	High setting 2 minutes each side	Rare: 4 min Medium: 5 min Well Done: 8 min
Hamburger ½" Thick	High setting 2 minutes each side High setting 2½ minutes each side High setting 3 minutes each side	Rare: 4 min Medium: 5 min Well Done: 6 min
Chicken Pieces	High setting 2 min each side Remove from infrared and continue cooking on Low or Medium setting	20 min Medium: 5 min
Pork Chops	Medium	6 min per side
Spare Ribs	High setting for 5 minutes Low to finish	20 minutes per side Medium: 5 min
Lamb Chops	High setting for 5 minutes Medium to finish	15 min per side
Hot Dogs	Medium – Low	4-6 minutes

Gasmate®

THE OUTDOORS MADE EASY



Gasmate products are distributed by:
Aber Holdings Ltd T/A Aber
17 Mainstreet Place, Te Rapa, Hamilton 3241

Customer Service Free Phone: 0800 161 161
Customer Service Free Fax: 0800 163 163
sales@aber.co.nz www.gasmate.co.nz