



# HYDRA

## COMBO GAS & CHARCOAL BBQ

Model No. GM172-150



- Enjoy the convenience of a 3 burner gas BBQ or the flavour of charcoal
- Double-skinned gloss black powder coated roasting hoods with temperature gauge
- Stainless steel fascia with powder coated side shelves, cabinet trolley and doors
- Cast iron hotplate and grills with enamel warming rack
- 3 x stainless steel tubular burners and enamel flame tamers
- Piezo ignition for easy lighting
- Twin vent system for heat control on the charcoal BBQ
- High temperature steel charcoal tray
- Charcoal tray lifting system
- Assembled dimensions (mm): 1650 W x 1155 H x 590 D
- Total cooking area (mm): 2 x 500 W x 460 D
- Approved to NZ Standards

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**Important: Retain these instructions for future use.**

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# GENERAL INFORMATION



## IMPORTANT

Read these instruction carefully prior to use. Familiarise yourself with the appliance before connecting it to it's gas container. Keep these instructions for future reference.



## IF YOU SMELL GAS

1. Shut off gas to the barbecue at its source, if possible.
2. Extinguish any open flame.
3. Open hood.
4. If odour continues immediately call your gas supplier or fire department.

## Gas Installation Codes

- Barbecues must be used in accordance with New Zealand Standard 5601 "Gas Installations".
- Barbecues for use with bottled gas are labelled LPG.
- Barbecues for use with natural gas are labelled 'natural gas' and must be installed by an authorised person. Check the gas type sticker attached to the barbecue.

## Clearances

Minimum clearances from combustible materials must be:  
Rear - 910mm Sides - 910mm Above - 910mm

## Specifications

Barbecue specifications can be found on the data label attached to the door panel or the barbecue body.

## Hose & Regulator Safety

The regulator and hose assembly supplied with the barbecue are suitable for LPG only.

A gas regulator adjusted to have an outlet pressure of 2.75kPA is supplied for connection to the LPG cylinder.

The pressure regulator and hose assembly supplied with the barbecue must be used. Replacement pressure regulators and hose assemblies must be those specified by the barbecue manufacturer.

When connecting the hose and regulator assembly to the gas cylinder, take care to avoid unnecessary twisting or kinking of the flexible hose.

After the assembly has been secured, turn on the gas and check for leaks by brushing a soap and water solution over all connections.

If you are unable to correct the leak by tightening the connections, turn off the gas and contact the supplier immediately.

Always ensure the barbecue is kept away from flammable materials and the gas cylinder clear of any heat source.

When changing over from an empty gas cylinder to a full one make sure this procedure is carried out in a flame free atmosphere.

When changing over from an empty gas cylinder to a full one make sure this procedure is carried out in a well ventilated location, preferably outside, away from people and away from any sources of ignition; such as naked flames, pilot flames, electric heaters/equipment.

## Gas Cylinder Use & Safety

This is a low pressure barbecue and must only be used with the hose and regulator supplied. Your barbecue is designed for use with 9Kg LPG cylinders.

The cylinder should be filled by a reputable gas supplier and visually inspected and re-qualified at each filling.

Always keep cylinder in an upright position. Always close the cylinder valve when the barbecue is not in use.

Do not subject the cylinder to excessive heat.

## Never Store your Gas Cylinder Indoors.

If you store your barbecue indoors, ALWAYS disconnect the cylinder first and store it safely outside.

Cylinders must be stored outdoors in a well ventilated area out of reach of children, and must not be stored in a building, garage or any other enclosed area.

# GENERAL INFORMATION



## FOR YOUR SAFETY

Failure to comply with these instructions could result in a fire or explosion which could cause serious bodily injury, death or property damage.

### **CAUTION: Accessible parts may be very hot.**

Keep young children away.

DO NOT modify this appliance.

DO NOT move this barbecue during use.

Turn off gas supply at the gas cylinder after use.

Parts sealed by the manufacturer or their agent must not be manipulated by the user. This barbecue is only to be used and stored outdoors.

- Never operate this barbecue without a regulator.
- Do not test for gas leaks with an open flame.
- If this information is not followed exactly a fire causing death or serious injury may occur. Do not store a spare gas cylinder under or near this barbecue. This barbecue is only to be used and stored outdoors.
- If there is a leak on your appliance (smell of gas) immediately attempt to turn off the cylinder valve. Remove the appliance to a well ventilated location away from any ignition source. Only check for leaks outdoors using soapy water. DO NOT try to detect leaks using a flame.
- Check for leaks by brushing a soap and water solution over all connections. If you are unable to correct the leak by tightening the connections, turn off the gas and contact customer service immediately.
- Only use the hose assembly as supplied with this appliance for connection to the cylinder - DO NOT USE ADAPTORS.
- After use turn the gas cylinder valve off, wait for the flame to go out, then turn the appliance control valve off.
- Avoid twisting or kinking the flexible hose.
- Do not store or use petrol or other flammable liquids in the vicinity of this or any other appliance.
- Do not store empty or full spare gas cylinders under or near this or any other appliance.
- Never test for gas leaks with a lit match or open flame. Never light barbecue with hood closed or before checking to ensure the burner tubes are fully seated over gas valve orifices.
- Never lean over cooking surface when lighting.
- Never alter or modify the regulator or gas supply assembly.

- This barbecue must not be used indoors.
- Only use in well ventilated areas.
- CARBON MONOXIDE HAZARD - USING THIS APPLIANCE IN AN ENCLOSED SPACE MAY CAUSE DEATH. DO NOT USE IN CARAVANS, TENTS, MARINE CRAFT, CARS, MOBILE HOMES OR SIMILAR LOCATIONS.
- This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.
- Ensure the barbecue is set up on a level and stable surface.
- Do not move the barbecue while in use or when hot. Remove the drip tray before moving.
- DO NOT replace the grill with an extra hotplate. The warranty will be voided and it violates the gas approval, the grill provides the ventilation needed for the BBQ to operate safely. It is not designed to be a solid hotplate device.

### **IF THERE IS A LEAK**

- Turn the cylinder off.
- Ventilate the area to disperse gas.
- Check all connections.
- If leak persists, keep the cylinder upright. Keep skin away from any gas or liquid escaping from the cylinder.
- Keep the cylinder at least 20 metres away from any sparks or ignition sources, including electrical equipment, camera flashes, engines and motors.
- Disperse gas by encouraging maximum ventilation and spraying with a fine water spray.

### **IF THERE IS A FIRE**

- If the fire is at the barbecue, turn the gas off at the cylinder. Smother the flames with a wet cloth, fire blanket or extinguish using a fire extinguisher.
- If the fire is at the cylinder, or you can not get to the valve to turn the gas off, contact the fire brigade immediately.
- Using a garden hose, direct the water to the middle of the cylinder to keep it cool. Try not to extinguish the flame. At least if the gas is burning, it won't be able to build up pressure and explode.

## GENERAL INFORMATION

Place the BBQ on an even, horizontal, secure, heat-resistant and clean surface.

For household use only. Do not use this BBQ for other than its intended purpose.

For outdoor use only. Do not operate BBQ indoors or in an enclosed area.

Do not leave BBQ unattended when in use.

Do not store or use BBQ near gasoline or other flammable liquids, gases or where flammable vapors may be present.

We do not recommend the use of lighting fluid. If you choose to use charcoal lighting fluid, only use lighting fluid approved for lighting charcoal. Carefully read instructions on the charcoal lighting fluid and charcoal prior to use.

Do not use self-starting charcoal. Use only high grade plain charcoal or charcoal/wood mixture.

Do not use gasoline, kerosene or alcohol for lighting charcoal. Use of any of these or similar products can cause an explosion possibly leading to severe bodily injury.

Never add charcoal lighting fluid to hot or even warm charcoal.

During grilling, grease from meat may drip into the charcoal and cause a grease fire. If this should happen, close lid to suffocate the flame. Do not use water to extinguish grease fires.

Use caution since flames can flare-up when fresh air suddenly comes in contact with fire. When opening the lid, keep hands, face and body safe from hot steam and flame flare-ups.

Place BBQ in an area where children and pets cannot come into contact with unit. Close supervision is necessary when BBQ is in use.

In windy weather, place BBQ in an outdoor area that is protected from the wind.

Do not wear loose clothing or allow hair to hang freely while using BBQ.

Use caution when reaching into or under BBQ. Always wear oven mitts or gloves to protect your hands from burns. Avoid touching hot surfaces.

We advise that a fire extinguisher be on hand. Refer to your local authority to determine proper size and type of fire extinguisher.

Any accessory attachments not included with this unit are not recommended and may lead to personal injury or property damage.

Never leave coals and ashes in BBQ unattended.

Before BBQ can be left unattended, remaining coals and ashes must be removed from BBQ. Use caution to protect yourself and property. Place remaining coals and ashes in a non-combustible metal container and completely saturate with water. Allow coals and water to remain in metal container 24 hours prior to disposing.

Extinguished coals and ashes should be placed a safe distance from all structures and combustible materials.

With a garden hose, completely wet the surface beneath and around BBQ to extinguish any ashes, coals or embers which may have fallen during the cooking or cleaning process.

Properly dispose of all packaging material.



- Use caution and common sense when using your BBQ.
- Failure to adhere to the safety warnings and guidelines in this manual could result in bodily injury or property damage.
- Please keep this manual for future reference.

# GENERAL INFORMATION

## Location of your Barbecue

DO NOT use your barbecue in garages, porches, breezeways, sheds or other enclosed areas. Your barbecue is to be used OUTDOORS. The barbecue is not intended to be installed in or on recreational vehicles and/or boats and should not be placed under any surface that will burn. Do not obstruct the flow of combustion and ventilation air around the barbecue housing.

## Protect Children

Keep children away from barbecue during use and until barbecue has cooled after you have finished. Do not allow children to operate barbecue.

Always ensure that no sporting or physical activities are carried out in close proximity to the barbecue during use and while still hot.

## General Assembly

Remove the barbecue and components from the packing carton. Check against parts list and lay components out within easy reach. Do not throw the carton away, unfold flat and use as a protective work surface. Contact your supplier for replacement parts if necessary.

## Tools You Will Need

Standard Phillips-head screw driver (or cordless drill and bits) and Adjustable spanner (open ended shifter) or spanners.

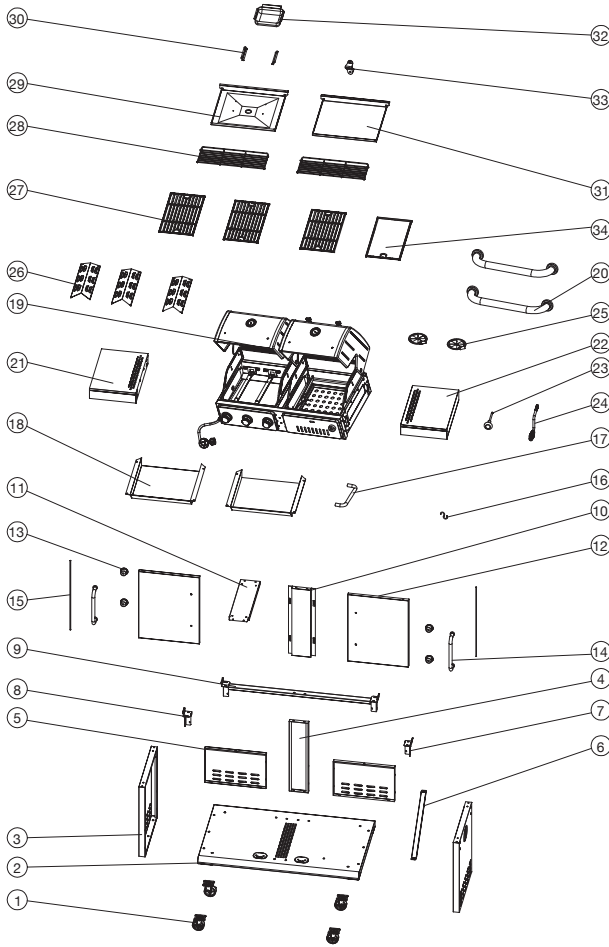
## Check Barbecue for any Damage

Before attempting to assemble your barbecue, it is advisable to check that all the necessary parts have been included using the list on page 6. Inspect barbecue parts as you proceed. Contact your supplier for assistance regarding replacement of any damaged or missing parts. Do not assemble or operate a barbecue that appears damaged. Barbecues for use with gas cylinders are labelled 'LPG'. Check labelling at gas connection on your barbecue.

## Nominal Hourly Gas Consumption

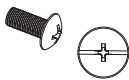
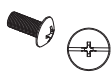





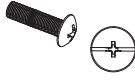
| Gas Type | Number of BBQ Burners | Injector Size BBQ Burner | Total Gas Consumption MJ/h | Gas Pressure kPa |
|----------|-----------------------|--------------------------|----------------------------|------------------|
| ULPG     | 3                     | Ø 0.86mm                 | 32.4MJ/h                   | 2.75 kPa         |
|          | MJ/h each             | 10.8MJ/h                 |                            |                  |

# EXPLODED DIAGRAM



| No. | Description         | QTY | No. | Description         | QTY | No. | Description       | QTY |
|-----|---------------------|-----|-----|---------------------|-----|-----|-------------------|-----|
| 1   | Wheel               | 4   | 13  | Door Handle Stopper | 4   | 25  | Lid Vent          | 2   |
| 2   | Cabinet Bottom      | 1   | 14  | Door Handle         | 2   | 26  | Flame Tamer       | 3   |
| 3   | Cabinet Side Panel  | 2   | 15  | Door Pole           | 2   | 27  | Grill             | 3   |
| 4   | Cabinet Rear Post   | 1   | 16  | Tool Hook           | 3   | 28  | Warming Rack      | 2   |
| 5   | Cabinet Rear Panel  | 2   | 17  | Side Handle         | 1   | 29  | Grease Pan        | 1   |
| 6   | Cabinet Brace       | 1   | 18  | Base Tray           | 2   | 30  | Drip Tray Bracket | 2   |
| 7   | Mount Bracket Right | 1   | 19  | BBQ Body            | 1   | 31  | Ash Pan           | 1   |
| 8   | Mount Bracket Left  | 1   | 20  | Lid Handle          | 2   | 32  | Drip Tray         | 2   |
| 9   | Cabinet Front Beam  | 1   | 21  | Left Shelf          | 1   | 33  | Bottle Opener     | 1   |
| 10  | Cabinet Front Post  | 1   | 22  | Right Shelf         | 1   | 34  | Hot Plate         | 1   |
| 11  | Cabinet Centre Beam | 1   | 23  | Vent Control Knob   | 1   |     |                   |     |
| 12  | Door                | 2   | 24  | Charcoal Tray Lever | 1   |     |                   |     |

# HARDWARE

|   |   |  |   |  |
|---|---|--|---|--|
|  <p>A. M6x12<br/>x68</p> |  <p>B. M5x10<br/>x18</p> |  <p>C. M4x8<br/>x16</p> |  <p>D. M4x8<br/>x4</p> |  <p>F. M6<br/>x3</p> |
|  <p>G. M4<br/>x4</p>     |  <p>H.<br/>x2</p>        |  <p>I. M6x30<br/>x2</p> |   |  |

## ASSEMBLY INSTRUCTIONS

Before assembling the barbecue, read these Instructions carefully.

Assemble the barbecue on a flat, clean surface.

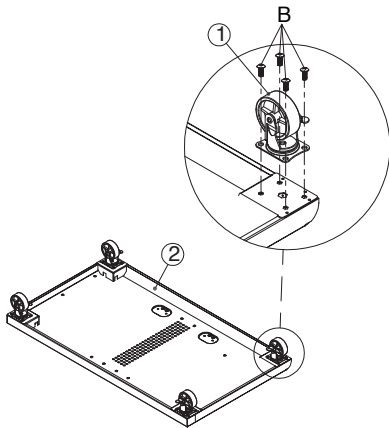
The barbecue is heavy.


**NOTE:** Do not fully tighten all the nuts during the initial stages of assembly.

**Caution:** Sheet metal can cause injury. Wear gloves when assembling the barbecue.

### STEP 1

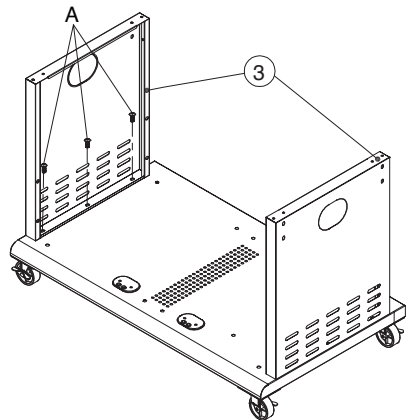
Place the cabinet bottom (2) onto its back. Attach the four wheels (1) to the base using 4 screws (A) each.




|   |   |       |
|---|---|-------|
| B |  | 16pcs |
|---|---|-------|

### STEP 2

Flip the cabinet bottom onto the wheels. Position the side panels (3) at either end and attach with three screws (A).

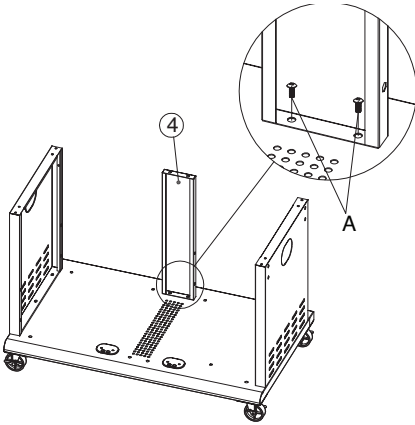




|   |   |      |
|---|---|------|
| A |  | 6pcs |
|---|---|------|

# ASSEMBLY INSTRUCTIONS

## STEP 3

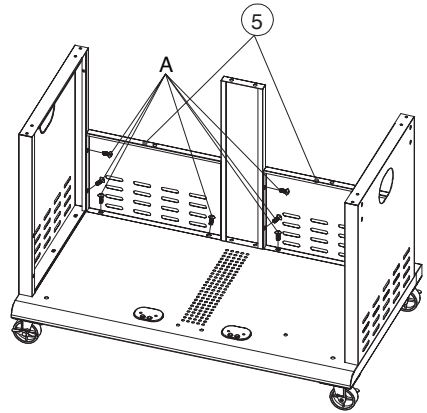
Attach the cabinet rear post (4) to the rear of the cabinet base with 2 screws (A) as shown.



|   |   |   |      |
|---|---|---|------|
| A |  |  | 2pcs |
|---|---|---|------|

## STEP 4

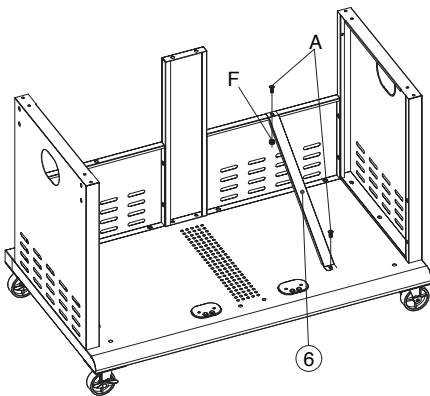
Attach the two rear panels (5) into the holes provided using six screws (A) for each panel.







|   |   |   |       |
|---|---|---|-------|
| A |  |  | 12pcs |
|---|---|---|-------|

## STEP 5

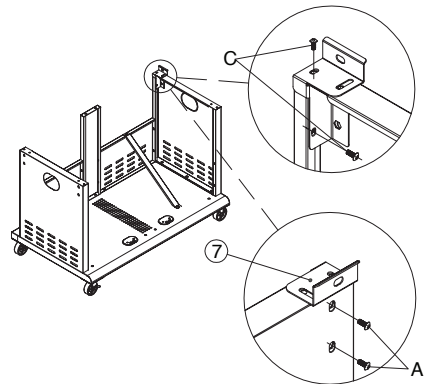
Attach the cabinet brace (6) to the cabinet base and right rear panel with two screws (A) and one nut (F) as shown.







|   |   |   |      |
|---|---|---|------|
| A |  |  | 2pcs |
| F |  |  | 1pc  |

## STEP 6

Mount the right bracket (7) into the holes provided at the right rear of the cabinet using two screws (A) from the outside and two screws (C) as shown.



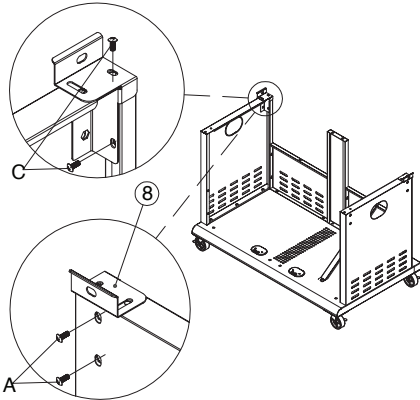
|   |   |   |      |
|---|---|---|------|
| A |  |  | 2pcs |
| C |  |  | 2pcs |



# ASSEMBLY INSTRUCTIONS

## STEP 7

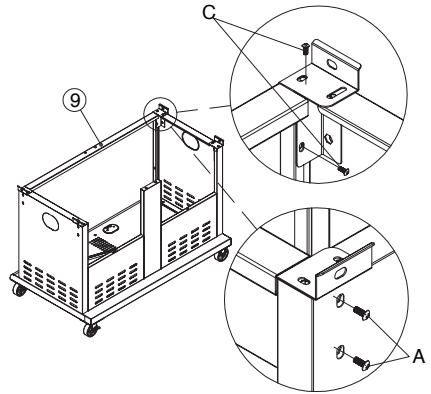
Mount the left bracket (8) into the holes provided at the left rear of the cabinet using two screws (A) from the outside and two screws (C) as shown.



|   |  |      |
|---|--|------|
| A |  | 2pcs |
| C |  | 2pcs |

## STEP 8

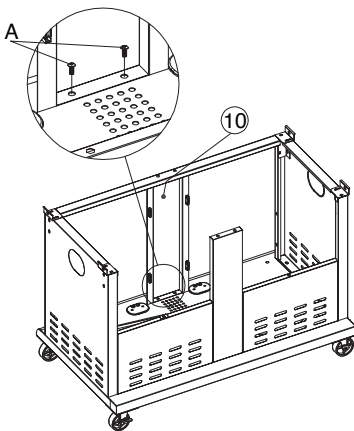
Mount the cabinet front beam (9) into the holes provided at the front of the cabinet using four screws (A) from the outside and four screws (C) as shown.



|   |  |      |
|---|--|------|
| A |  | 4pcs |
| C |  | 4pcs |

## STEP 9

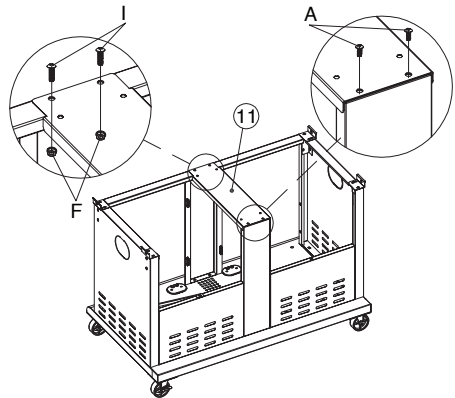
Attach the cabinet front post (10) to the cabinet bottom (2) using two screws (A).



|   |  |      |
|---|--|------|
| A |  | 2pcs |
|---|--|------|

## STEP 10

Attach the cabinet centre beam to the front beam using two screws (I) and two nuts (F), and rear post using two screws (A) as shown.

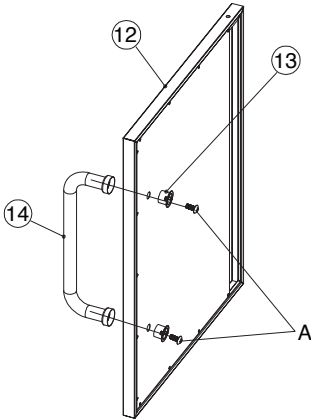




|   |  |      |
|---|--|------|
| A |  | 2pcs |
| F |  | 2pcs |
| I |  | 2pcs |

# ASSEMBLY INSTRUCTIONS

## STEP 11

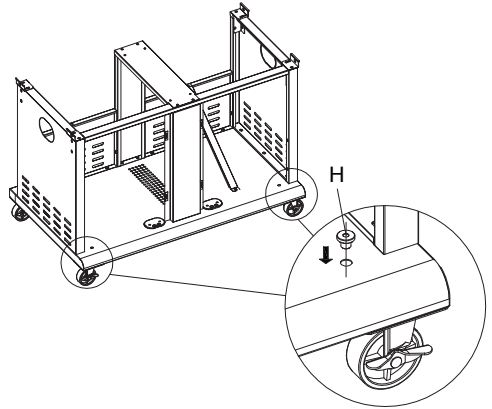
Attach the two door handles (14) to the two doors (12) using two screws (A) each, through the door handle stoppers (13) as shown.



|   |   |   |      |
|---|---|---|------|
| A |  |  | 4pcs |
|---|---|---|------|

## STEP 12

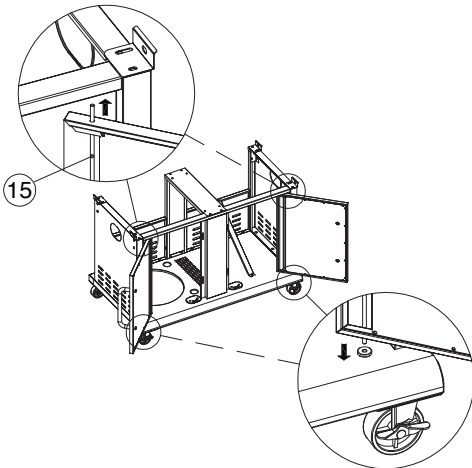
Insert the 2 hinge stoppers (H) into the holes at left and right front of the cabinet base.



|   |   |      |
|---|---|------|
| H |  | 2pcs |
|---|---|------|

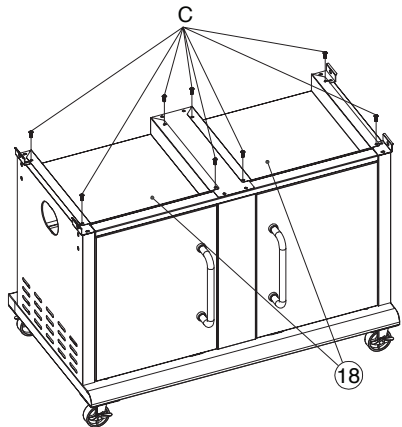
## STEP 13

Slide the door pole (15) through the hole at top of each door, then mount the door top first, into the hole and hinge stopper (H) at bottom.



## STEP 14

Insert the two base trays (18) on each side and secure using eight screws (C) as shown.

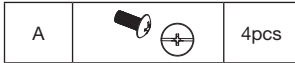
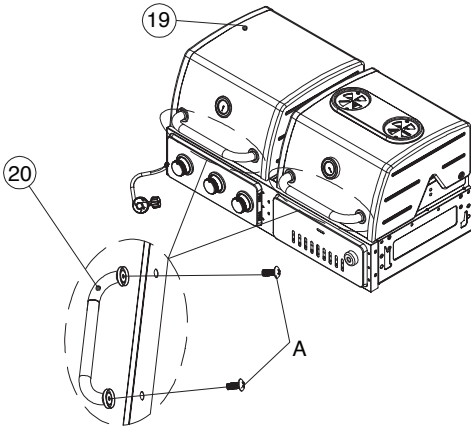


|   |   |   |      |
|---|---|---|------|
| C |  |  | 8pcs |
|---|---|---|------|

# ASSEMBLY INSTRUCTIONS

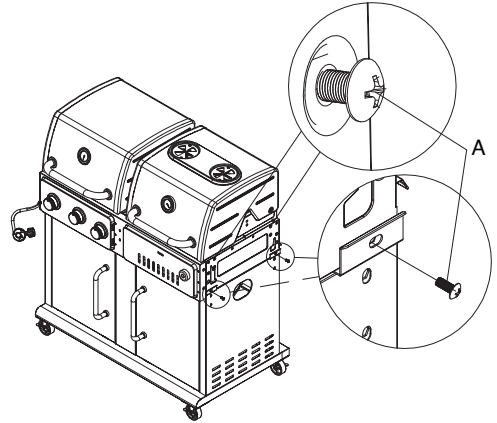
## STEP 15

Attach the two lid handles (20) to the BBQ body (19) from the inside using two screws (A) each.



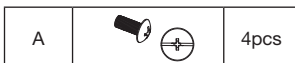
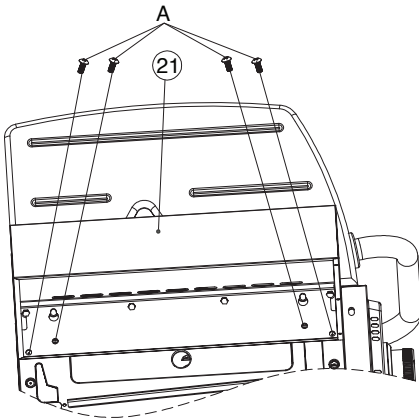
## STEP 16

Mount the BBQ body (19) on to the cabinet. Secure through the mounting brackets on each corner using two screws (A) on each.



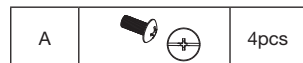
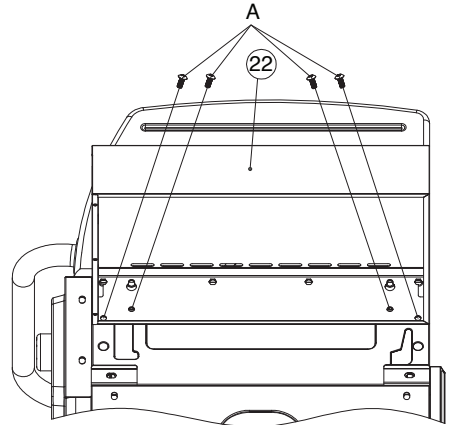
## STEP 17

Attach the left shelf (21) to the BBQ body (19) with four screws (A) into the holes provided.



## STEP 18

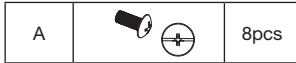
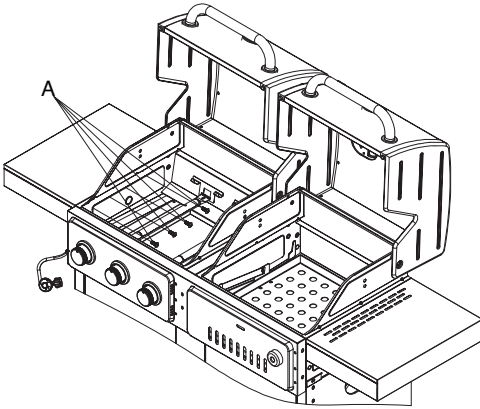
Attach the right shelf (22) to the BBQ body (19) with four screws (A) into the holes provided.



# ASSEMBLY INSTRUCTIONS

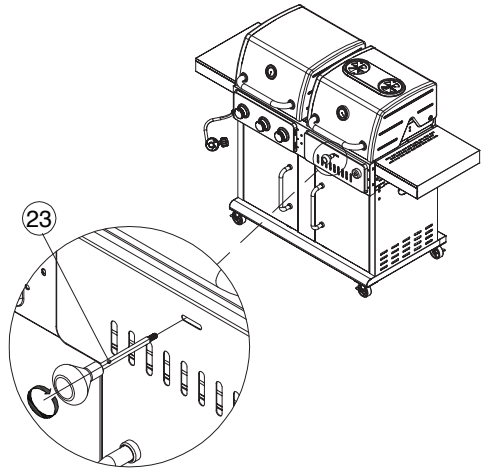
## STEP 19

Secure the shelves from the inside with four screws (A) for each side.



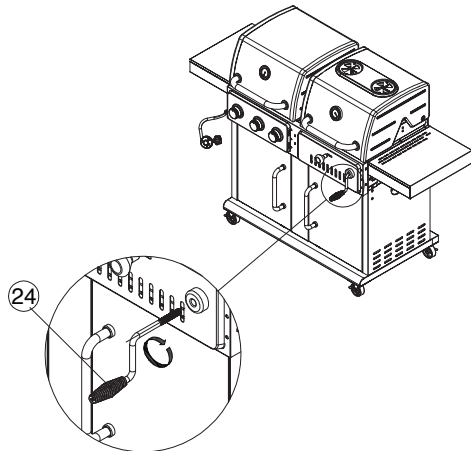
## STEP 20

Insert the vent control knob (23) through the slot on the right side of the BBQ as shown, and screw right to secure.



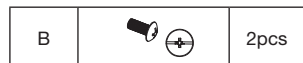
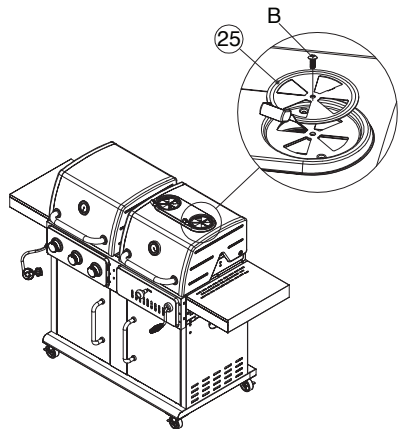
## STEP 21

Insert the charcoal tray lever (24) into the grommet on the right side of the BBQ as shown and screw in.



## STEP 22

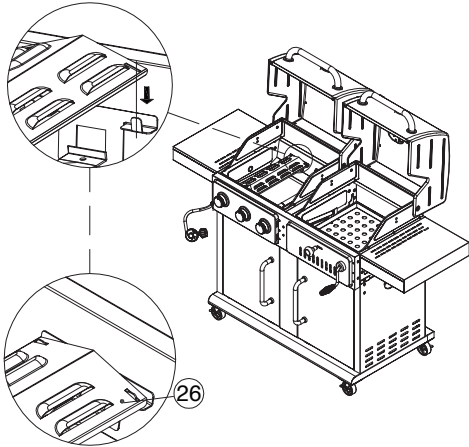
Insert the two lid vents (25) into the holes on top of right lid with two screws (B) as shown.



# ASSEMBLY INSTRUCTIONS

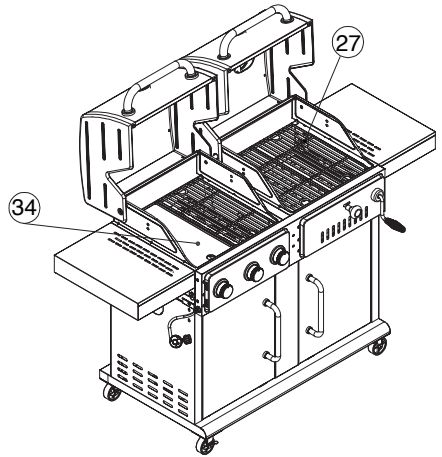
## STEP 23

Place the three flame tamers (26) over the burners on left side of BBQ and slot onto the tabs as shown.



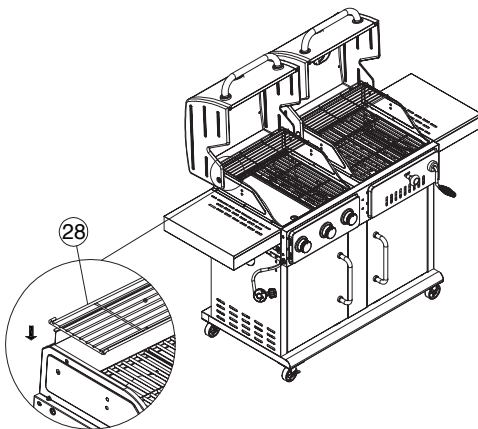
## STEP 24

Place the 3 grills (27) and hot plate (34) into each side of the BBQ.



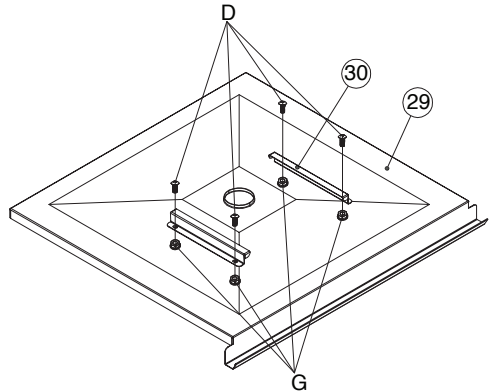
## STEP 25



Mount the two warming racks (28) at the rear of each side of the BBQ.



## STEP 26

Attach the two drip tray brackets (30) to the underside of the grease pan (29) with four screws (D) and four nuts (G).

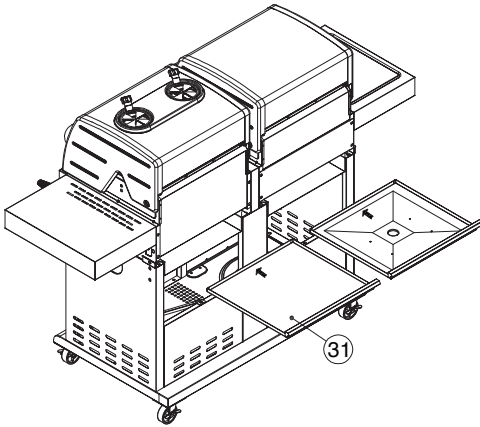


|   |   |      |
|---|---|------|
| D |  | 4pcs |
| G |  | 4pcs |

# ASSEMBLY INSTRUCTIONS

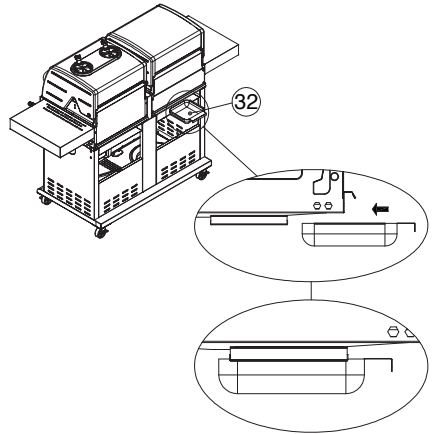
## STEP 27

Insert the grease pan (29) and ash pan (31) into the slots in their respective sides of the BBQ.



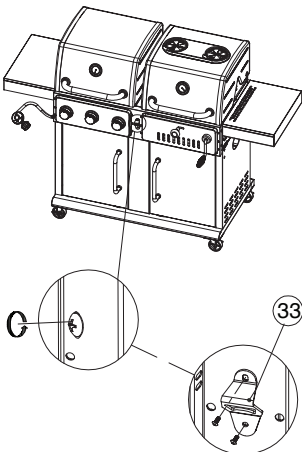
## STEP 28

Slide the drip tray (32) into the brackets on the underside of the grease pan (29).



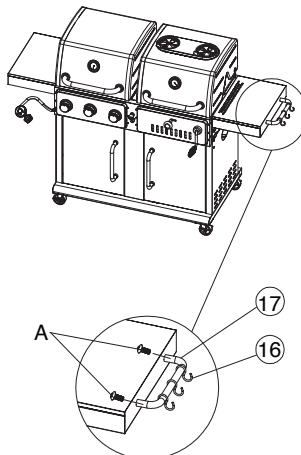
## STEP 29

Attach the bottle opener (33) to the centre front of the BBQ with two screws (?).



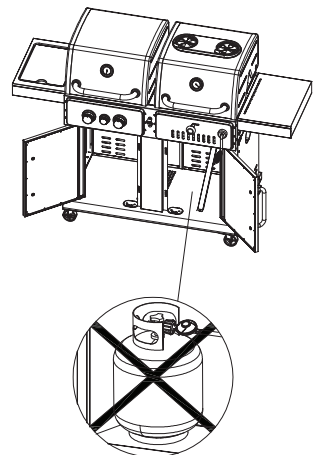
## STEP 30

Attach the side handle (17) to the right shelf with two screws (A). Hang the three tool hooks (16) over the handle.



## STEP 31

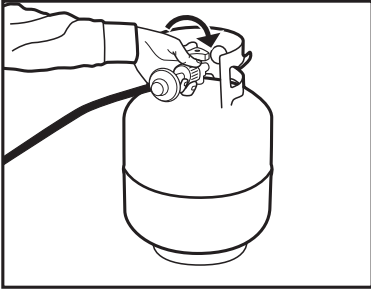
Place the LPG cylinder into the left side of the BBQ and attach the LPG cylinder. Do not put under the charcoal (right) side of the BBQ. Proceed with the leak test procedure.



# ASSEMBLY INSTRUCTIONS

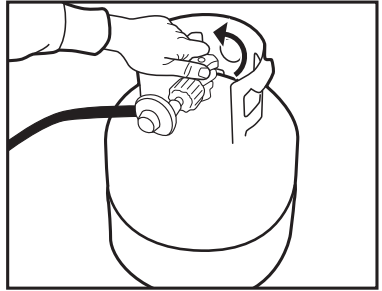
## STEP 32

Attach the regulator to your gas cylinder.



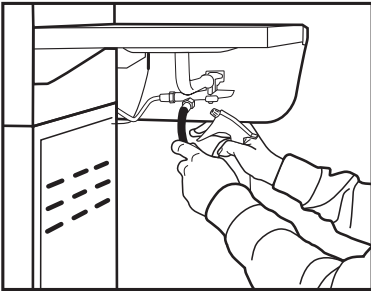
## STEP 33

Turn on the gas cylinder ensuring that all of the controls on the BBQ are turned OFF at this point. DO NOT ATTEMPT TO LIGHT THE BBQ.



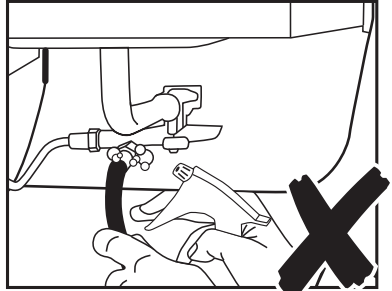
## STEP 34

Use a solution of soapy water (dishwashing liquid and water is fine). Brush it on or use a spray bottle as shown in the drawing. Ensure the connections have a good coating.



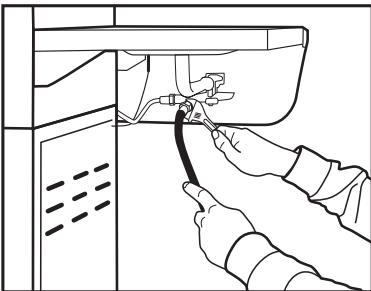
## STEP 35a

If the connection is leaking, bubbles will start to grow in the soapy solution. If this happens shut off the gas supply at the cylinder.



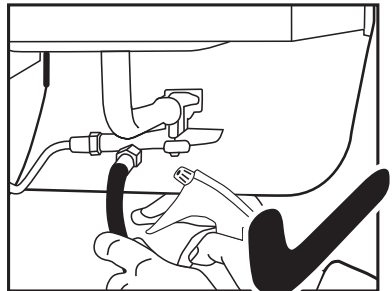
## STEP 35b

Tighten the connections using a crescent then repeat steps 33-34.



## STEP 35c

The connection is gas tight when no bubbles grow around the gas connection.



## GENERAL INFORMATION

### Connecting & Disconnecting to Gas Source

Familiarise yourself with the general information and safety guidelines located at the front of this manual.

#### Check:

1. The cylinder is filled. A sloshing sound will be heard when shaken.
2. The burner controls are in the 'OFF' position.

#### Connecting

1. Ensure cylinder valve is in its full off position.
2. Check for any damage to either the cylinder connection or the hose. NEVER attempt to use damaged equipment.
3. When connecting the hose to the cylinder tighten the nut to a positive stop by hand.
4. Open cylinder valve fully. If a leak can be heard at either end of the hose turn cylinder off and tighten joint. Wait 5 minutes before re-testing and use a soapy water solution to check the joint. If bubbles appear the connection will need to be re-tightened.

Refer to P14 for more detailed instructions on connecting the appliance to the cylinder.

#### Disconnecting

1. Ensure the burner control is in the 'OFF' position.
2. Ensure cylinder valve is in the full off position.

For storage and cylinder exchange, disconnect hose at the cylinder only, DO NOT disconnect hose from appliance.

### Regulator Safety Feature

All QCC regulators (the part that attaches to the gas cylinder to regulate the flow of gas) have a safety feature included that restricts gas flow in the event of a gas leak. You can inadvertently activate this safety feature without having a gas leak. This typically occurs when you turn on the gas using the barbecue control knob before you turn on the gas cylinder valve. If the gas regulator safety feature activates, the barbecue will operate with reduced output as gas flow is restricted.

These steps should be taken first to reset the gas regulator safety device:

1. Ensure the barbecue hood is open.
2. Turn gas cylinder valve off.
3. Turn off all control knobs.
4. Disconnect the regulator from the gas cylinder.
5. Wait 30 seconds.
6. Reconnect the regulator to the gas cylinder.
7. Leak test the connection using a soapy water solution. Ensure no bubbles appear before proceeding.
8. Slowly open the gas cylinder valve all the way. Do not put excessive force on the valve at the full open position, to avoid damaging the valve.
9. Light barbecue as per the instructions provided.



#### IMPORTANT:

Before connecting and disconnecting barbecue to gas source, make sure burner controls are in 'OFF' position.

**CAUTION:** When the barbecue is not in use, the gas must be turned off at the cylinder.



## GAS LIGHTING PROCEDURE

Before lighting your barbecue for the first time, read the instructions fully to ensure the barbecue is assembled correctly and is ready for use.

Remove all point-of-sale material from the barbecue.

### Burner Operation & Ignition System Check

1. Open the hood of the barbecue before attempting to light the burners.
2. Turn all the control knobs clockwise to "OFF" position.
3. With cylinder valve in 'OFF' position turn a control knob anti-clockwise to "HIGH" (a single click is heard). Check for sparking to the burner.
4. If spark is not evident at the burner ignition point, check that the ignition lead is firmly attached to the control and spark tip.
5. With sparking established turn the cylinder valve 'ON'.
6. Push down and turn the control knob anti-clockwise to "HIGH" again. This will light the burner. Observe if the burner has lit. If not, repeat this process.
7. If the burner fails to ignite after several attempts turn off gas supply at cylinder valve and the control knob off (clockwise). Wait five minutes before attempting to relight with ignition sequence.
8. Following successful ignition, light the remaining burners in sequence, turn control knobs anti-clockwise to 'HIGH' starting with the burner closest to the ignition burner.
9. Adjust the heat by turning each control knob to the 'HIGH'/'LOW' position.
10. To turn the barbecue 'OFF' turn the cylinder valve to the 'OFF' position, then turn the control knobs on the barbecue clockwise to the 'OFF' position.

### Manually Lighting the Burners with the Match Lighting Stick

1. Ensure all burners are in the OFF position.
2. Slowly turn on the cylinder valve.
3. Place a match in the Match Holder.
4. Use the holder to slide the lit match through the cooking grates and in front of the burner you want to light.
5. Press and turn the burner control knob to HIGH/LOW. Continue to push in and hold up to 5 seconds or until the burner lights.
6. If the burner does not light within 5 seconds, turn the burner control knob to OFF. Wait 5 minutes and try again.
7. When lit, turn the control knob to the desired heat setting.

## CHARCOAL LIGHTING PROCEDURE

1. Always use high quality charcoal. We recommend using a Chimney Starter which speeds up the lighting process and avoids the dangers associated with charcoal lighter fluid. Directions for use can be found with the Chimney Starter.
2. Remove cooking grills and raise charcoal pan to its highest setting using the lifting handle.
3. If you do not use a Chimney Starter, stack charcoal briquettes into a pyramid-shaped pile on top of the charcoal tray. We recommend using a maximum of 1.4kg to start your fire, adding more as needed.
4. If using lighter fluid, saturate the charcoal briquettes with lighter fluid and let it soak in for approximately 5 minutes. If using a chimney starter, electric starter, or other type of fire starter, light your fire according to the manufacturer's instructions.
5. Lower the charcoal tray to its lowest setting.
6. Always light the fire with the BBQ lid and vents open. Carefully light the charcoal and allow to burn until covered with a light ash prior to closing lid. This may take up to 30 minutes. If you use a Chimney Starter this may take less time. Failure to do this could trap fumes from charcoal lighter fluid in grill and may result in a flash fire when lid is opened.
7. Never add charcoal lighter fluid to hot or warm coals as flashbacks may occur causing injury.
8. You are ready to begin cooking when the pile of briquettes ashes over and produces a red glow (approximately 12 – 15 minutes).
9. Depending on your cooking method, either leave the briquettes in a pile or spread evenly across the charcoal grate using a long-handled poker.
10. Adjust charcoal tray height to your preferred setting.

### Know when your fire is ready

Successful charcoal grilling depends on a good fire. The general rule for knowing when your coals are ready for grilling is to make sure that 80% or more of the coals are ashy grey. Using caution, arrange the hot coals on your charcoal tray based on your desired method of cooking. Here are a few steps you can take to adjust the temperature of your fire:

- If it is too hot, spread the coals out a bit more, which makes the fire less intense.
- Partially close the vents in the BBQ, which reduces the amount of oxygen that feeds the fire.
- Use the indirect grilling method, with coals to either side of the grill rather than directly over the coals.
- In the event of a severe flare-up, spray the flames with water from a squirt bottle. Be careful, spraying with water tends to blow ashes around and make a mess.
- Add briquettes 2 or 3 at a time to increase the burn time. Allow 10 minutes for coals to ash over before adding more.

## BURNER OPERATION & IGNITION SYSTEM CHECK

| Problem                                   | Possible Reason  | Solution  |
|---|--|---|
| Burner will not ignite                    | Valve on cylinder is closed  | Open valve on cylinder  |
|   | Control knob is closed   | Turn knob to high when lighting   |
|   | Electronic igniter is faulty   | Use a long barbecue match   |
| Food is not cooking or is taking too long | Burner has gone out  | Check that the gas bottle is not empty and re-ignite the burner                     |
|   | Cooking surface was not given enough time to warm up before the food was applied | Remove the food and give the burner time to warm the cooking surface (5-10 minutes) |
|   | There is too much food on the cooking surface                                    | Cook smaller portions   |

**Note:** If the appliance cannot be adjusted to perform correctly it should not be used until serviced or repaired.

## GAS BBQ OPERATING PROCEDURE

### Burn Off Cooking Surfaces

We recommend operating your barbecue on its highest setting for 15-20 minutes prior to first use. This aids removing the oils used during manufacturing. Allow the cooking surface to cool then we recommend seasoning it before use. Season your cooking surface by coating lightly with vegetable oil and bringing slowly up to a high temperature (do not use olive oil as this burns off at a low temperature). For best use your cooking surface should be seasoned two or three times throughout each barbecue season.

### Preheating

It is necessary to preheat the barbecue for at least 5 minutes before cooking certain foods, depending on the type of food and the cooking temperature. Food that requires a low cooking temperature, needs only a period of 2-3 minutes preheating.

### Cooking Temperatures

'HIGH' setting - Use this setting only for fast warm up, for searing steaks and chops, and for burning food residue from the grill plates after cooking is over. Rarely, if ever, do you use the 'HIGH' setting for extended cooking.

'MEDIUM' setting (mid-way between 'HIGH' and 'LOW'). Use this setting for most grilling, and for cooking hamburgers and vegetables.

'LOW' setting - Use this setting when cooking very lean cuts such as fish.

These temperatures vary with outside temperature and the amount of wind.

When using the temperature gauge in the hood of your barbecue please note that it measures air temperature. The air temperature inside your barbecue will never be as hot as the temperature of the cooking surface.

### Roasting

For best results when roasting, the outer two burners should be used on the medium setting. Use of the high setting with the hood down may result in burnt food.

Remove the flat hotplate to help with heat circulation. Preheat the barbecue for a few minutes. Place a roasting rack or aluminium foil dish onto the ribbed hot plate and place the meal to be roasted onto the rack or into the dish and close the hood. Refer to Care & Use Guidelines for more information.

## CHARCOAL BBQ OPERATING PROCEDURE

### Preparing to use your Charcoal BBQ

Before cooking with your BBQ, the following steps should be closely followed. Failure to properly follow these steps may damage the finish and/or impart metallic flavours to your first foods.

1. Brush all interior surfaces including grills and grates with vegetable cooking oil. DO NOT brush the charcoal tray with oil.
2. Build a small fire on the charcoal tray.
3. Close lid. (Position vents and vent control knob approximately at one quarter open). This burn should be sustained for at least two hours, the longer the better.

Your charcoal BBQ is now ready for use.

### Smoking and Slow Cooking

Remove the cooking grill from the BBQ and build your fire as described in the lighting instructions. Either charcoal or wood may be used. Most seasoned hardwoods are good for smoking such as hickory, mesquite, pecan, oak, and many other fruit woods.

Bark should be avoided or trimmed off first as it contains a high acid content and imparts an acrid flavour.

After allowing the fire to burn down, move coal or wood to one side of the charcoal tray, and lower tray to its lowest setting. Close the lid and control the temperature and smoke with the vents located in the lid and vent control knob. Smoke is contained within the BBQ, which will reduce burn while imparting more smoke flavour. Do not operate the BBQ with temperatures exceeding 230°C.

Place the food on the opposite side of the grill and monitor the temperature. Cooking and smoking are taking place using indirect heat. There is no need to worry about a grease fire flare-up ruining the food. A general rule of thumb for cooking is about 1 hour per .45kg for smoking large cuts of meat. Limit the number of times you open the lid as this will allow heat to escape and extend the cooking time.

### Smoking with Wood Chips/Wood Chunks

For a more robust smoke flavour while using charcoal briquettes or lump charcoal, try adding wood chips or several wood chunks to the fire. Wood chunks are available in a variety of natural flavours and can be used alone or in addition to charcoal. As a general rule, any hardwood that bears a fruit or nut is suitable for cooking. However, different woods have very different tastes.

Experiment with different woods to determine your personal favourite, and always use well seasoned wood. Green or fresh-cut wood can turn food black, and tastes bitter.

Our recommendations:

Chicken - Alder, Apple, Hickory, Mesquite

Beef - Hickory, Mesquite, Oak

Pork - Fruitwoods, Hickory, Oak

Lamb - Fruitwoods, Mesquite

Veal - Fruitwoods, Grapevines

Seafood - Alder, Mesquite

### Food Safety

Food safety is a very important part of enjoying the outdoor cooking experience. To keep food safe from harmful bacteria, follow these four basic steps:

**Clean:** Wash hands, utensils, and surfaces with hot soapy water before and after handling raw meat.

**Separate:** Separate raw meats from ready-to-eat foods to avoid cross contamination. Use a clean platter and utensils when removing cooked foods.

**Cook:** Cook meat and poultry thoroughly to kill bacteria.

Use a thermometer to ensure proper internal food temperatures.

**Chill:** Refrigerate prepared foods and leftovers promptly.

Cooking on your new grill is a hands-on experience, and it is recommended to remain outside with your grill while cooking. Grilling can be affected by many external conditions. In cold weather, you will need more heat to reach an ideal cooking temperature, and grilling may take longer. The meat's internal temperature and thickness can also affect cooking times. Cold and thicker meats will take longer to cook.

### Internal Meat Temperatures

Meat cooked on a grill often browns very fast on the outside. Therefore, use a meat thermometer to ensure it has reached safe internal temperatures.

|  |      |
|--|------|
| Beef, veal, lamb, steak, roasts & whole pork   | 63°C |
| Fish   | 63°C |
| Beef, veal, lamb & pork – ground               | 71°C |
| Egg dishes                                     | 71°C |
| Turkey, chicken & duck – whole pieces & ground | 74°C |

This internal temperature chart is based on USDA standards for meat doneness.

## CARE & MAINTENANCE

As with all appliances, proper care and maintenance will keep them in top operating condition and prolong their life. Your new gas barbecue is no exception. By following these cleaning procedures on a timely basis, your barbecue will be kept clean and working properly with minimum effort.

### Gas BBQ

#### Flash-Back

If fire occurs in and around the burner, immediately turn off gas at its source and turn the burner control to OFF, wait until the barbecue has cooled, then clean the burner tubes and burner ports as described in lighting and operating procedure.

Spiders and small insects occasionally spin webs or make nests in the burner tubes during warehousing and transit. These webs can lead to a gas flow obstruction which could result in a fire in and around the burner tubes. Cleaning with a soft brush before use and at least every six months is recommended.

This type of fire is known as 'FLASH-BACK' and can cause serious damage to your barbecue and create an unsafe operating condition for the user. Although an obstructed burner tube is not the only cause of 'FLASH-BACK' it is the most common cause and frequent inspection and cleaning of the burner tubes is necessary.

#### Cleaning the Drip Tray

To avoid fat or grease dripping from the barbecue remove and empty the drip tray after each use. Wait until the drip tray is cool to touch before disposing of contents.

The drip tray should be washed periodically in a mild detergent and warm water solution.

The drip tray should be washed periodically in a mild detergent and warm water solution.

### Charcoal BBQ

Frequency of clean-up is determined by how often the grill is used. Make sure coals are completely extinguished before cleaning inside of the unit. Thoroughly rinse with water and allow to air dry before using again. Wipe out the interior of the unit with a cloth or paper towels. When finished cooking, and the unit has adequately cooled, clean out all remaining ashes.

Ashes collect moisture, which can lead to premature rusting and decay. Periodically coating the interior surfaces with vegetable oil will aid in the protection of your unit. DO NOT coat the charcoal tray with oil.

### Cleaning the Cooking Surface

1. Ensure the gas is turned off at the propane tank.
2. Remove the cooking grates, flame tamers.
3. Lift each burner up and out.
4. Clean the inside of the burner using a stiff wire. A straightened coat hanger will work.  
An alternative is to use compressed air. Always wear eye protection if using this method. **Never enlarge the burner ports during cleaning.**
5. Brush the outer surface of the burner.
6. Ensure all ports (holes) are free of debris.
7. Inspect the burners. Replace any that have cracks or enlarged ports.
8. Replace flame tamers and cooking grates.
9. Perform a Leak Test described earlier in this guide.

### Care of Cooking Surface

Use and care of the cooking surface is important. Do not use pans on the cooking surface. Do not overheat the cooking surface with the hood down or no food on the cooking surface.

If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.



#### IMPORTANT:

- Beware of spiders and wasps. Burner tube should be inspected and cleaned periodically.
- This appliance must only be serviced by an authorised person.
- To avoid any flare-ups, it is recommended that the drip tray be checked and emptied regularly. Contents of the drip tray may be very hot during cooking. If emptied during extended cooking extreme caution should be taken and direct contact by hand should be avoided at all times. Allow to cool completely before disposing of the contents.

## SAFE APPLIANCE LOCATIONS

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

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

An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover (see Example 1).

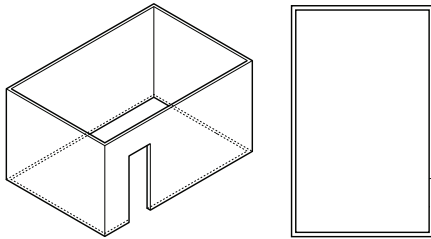
Within a partial enclosure that includes an overhead cover and no more than two walls (see Example 2 & 3).

Within a partial enclosure that includes an overhead cover and more than two walls, the following will apply: at least 25% of the total wall area is completely open, and at least 30% of the remaining wall area is open and unrestricted (see Example 4 & 5).

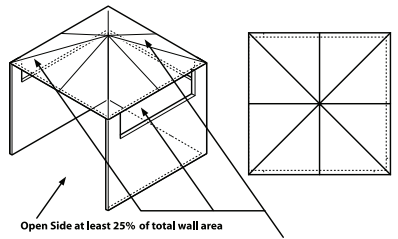
In the case of balconies, at least 20% of the total wall area shall be and remain open and unrestricted.

## DIAGRAMMATIC REPRESENTATIONS OF OUTDOOR AREAS

The following figures are diagrammatic representations of outdoor areas. Rectangular areas have been used in these figures – the same principles apply to any other shaped area.

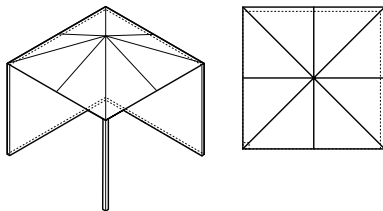


**Outdoor Area - Example 1**

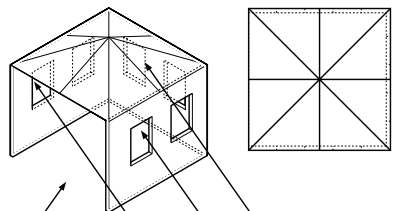


**Open Side at least 25% of total wall area**  
30% or more in total of the remaining wall area is open and unrestricted

**Outdoor Area - Example 4**

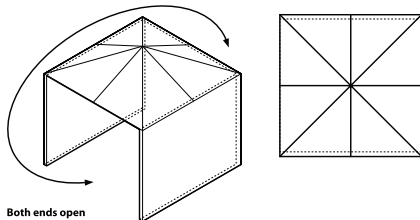


**Outdoor Area - Example 2**



**Open Side at least 25% of total wall area**  
30% or more in total of the remaining wall area is open and unrestricted

**Outdoor Area - Example 5**



**Both ends open**

**Outdoor Area - Example 3**

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## BARBECUE RANGE

Aber Living warrants the purchaser of this product against defects in workmanship and material, for a period of up to 24 months from the date of purchase. The warranty is non-transferable and becomes void if used for commercial or rental purposes.

Warranty and purchase receipt of this product are to be retained as proof of purchase and must be presented if making a claim under the terms of the Aber Living Warranty. Repairs under warranty are free of charge, provided the product is delivered to our Service Department or Authorised Service Agent and freight charges both ways are paid by the owner. No liability will be accepted for any loss of damage in transit.

Note: In most cases the Barbecue Body only will need to be returned.

Aber Living reserves the rights to replace or repair the product within the warranty period. Warranty does not apply to any defect, deterioration (including corrosion if located within 1km of the sea), loss, injury or damage occasioned by or as a result of the misuse or abuse, negligent handling or if the product has not been installed and used in accordance with the instructions. The warranty is void if there is evidence of the product being tampered with by unauthorised persons.

If the product includes one or a number of accessories, only the defective accessory or part will be replaced, eg. hose, regulator, rotisserie, piezo igniter, roast hood, side burner and rail burners.

In the event of Aber Living choosing to replace the product, the warranty will expire at the original date, i.e. 24 months from the original purchase date.

Where this product contains information from an overseas country, nothing in that information is intended to limit any condition, guarantee, right or remedy which may be available under the Consumer Guarantees Act 1993, except to the extent permitted by that Act.

Approved for Outdoor Use Only

***Fat fires are not covered under warranty***

For service, spare parts or product information in New Zealand, please call Aber Living on the Customer Service Line - 0800 161 161. [www.aberliving.co.nz](http://www.aberliving.co.nz)

### YOUR PURCHASE RECORD (please complete)

Date of Purchase    \_\_\_\_ / \_\_\_\_ / \_\_\_\_

Model Number    \_\_\_\_\_

Serial Number (if applicable)    \_\_\_\_\_

Purchased from    \_\_\_\_\_

Attach copy of purchase receipt here