

# Gasmate®

## CORVUS 4 BURNER BBQ

Model No. GM172-151



- Matt powder coated double-skinned roasting hood with viewing window
- 54.6MJ/h total burner output from 3 x U-shaped stainless steel burners and 1 x ring stainless steel burner
- 11.2MJ/h flush mounted cast iron side burner
- LED illuminated control knobs with rotary piezo ignition for easy lighting
- Push-to-open drawers and cupboard inset into powder coated trolley
- Versatile cast iron grilling system with 2 x hotplates, 2 x half-moon grills, 1 x circle insert and warming rack
- Assembled dimensions (mm): 1805 W x 1175 H x 625 D
- Total cooking area (mm): 940 W x 480 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. 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:  
Front & Rear - 1.5m, Sides - 1.5m, Above - 600mm

### 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

### 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.

### Nominal Hourly Gas Consumption

Gas Type	Number of BBQ Burners	Injector Size Ring Burner	Injector Size BBQ Burner	Injector Size Side Burner	Total Gas Consumption MJ/h	Gas Pressure kPa
I3B/ P30/ ULPG	4	Ø 1.07mm	Ø 0.90mm	Ø 0.91mm	65.9MJ/h	2.75 kPa
	MJ/h each	18MJ/h	12.2MJ/h	11.2MJ/h		

### 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.

## ASSEMBLY INSTRUCTIONS

Before assembling the barbecue, read these Instructions carefully.

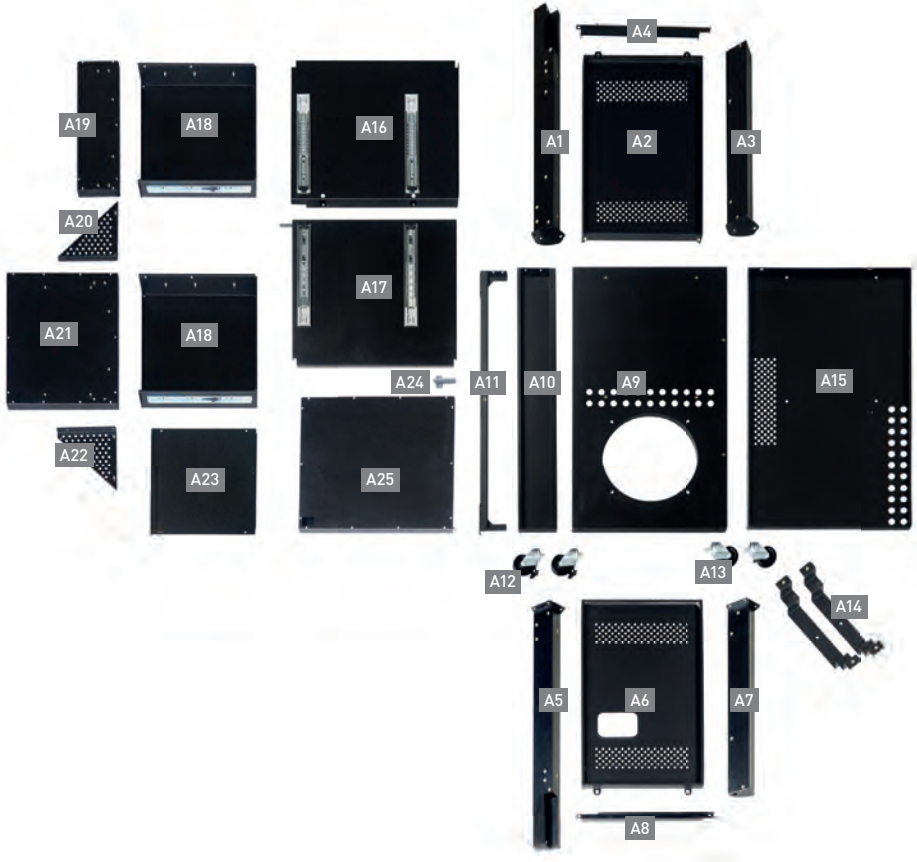
Assemble the barbecue on a flat, clean surface.

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.

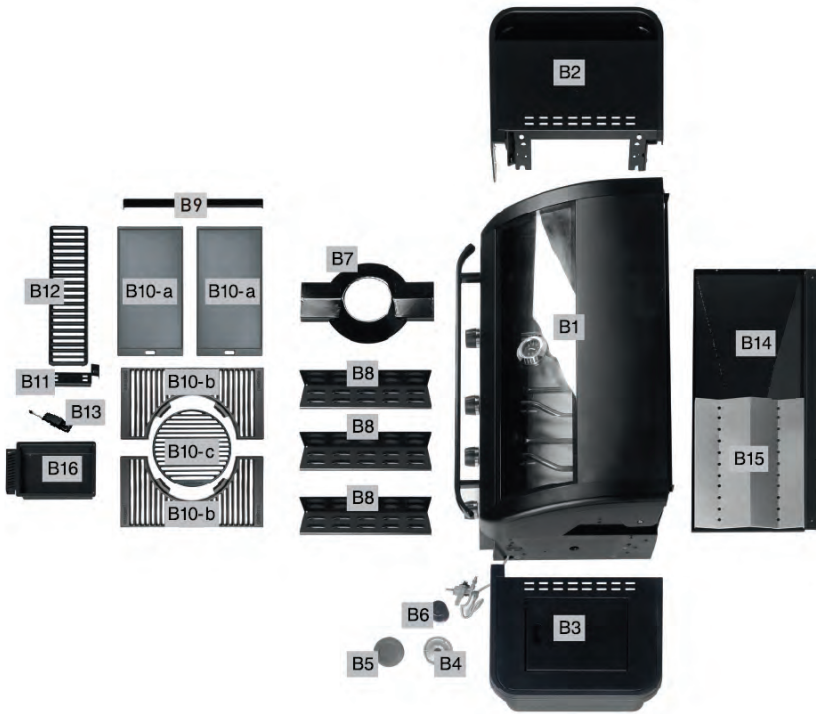
# EXPLODED DIAGRAM



No.	Description	QTY
A1	Left front corner brace	1
A2	Left side panel	1
A3	Left rear corner brace	1
A4	Left side brace	1
A5	Right front corner brace	1
A6	Right side panel	1
A7	Right rear corner brace	1
A8	Right side brace	1
A9	Bottom shelf	1
A10	Lower front plate	1
A11	Top support	1
A12	Front casters with brake	2
A13	Rear casters without brake	2

No.	Description	QTY
A14	Gas cylinder rest	2
A15	Rear panel	1
A16	Left slideway support for drawers	1
A17	Right slideway support for drawers	1
A18	Drawer base	2
A19	Small drawer front	1
A20	Left support for large drawer front	1
A21	Large drawer front	1
A22	Right support for large drawer front	1
A23	Heat resistant drawer cover	1
A24	Door stop	1
A25	Door	1

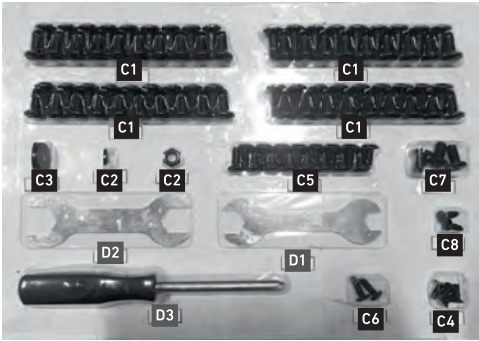
# EXPLODED DIAGRAM



No.	Description	QTY
B1	Gas grill assembly	1
B2	Left shelf	1
B3	Right shelf	1
B4	Side burner	1
B5	Side burner cover	1
B6	Side burner knob	1
B7	Round flame tamer	1
B8	Flame tamer	3

No.	Description	QTY
B9	Cooking grill support	1
B10	Cooking grills and hotplates	4
B11	Warming rack support	1
B12	Warming rack	1
B13	Battery holder	1
B14	Grease tray	1
B15	Heat reflective plate	1
B16	Grease cup	1

## HARDWARE



No.	Description	QTY
C1	Screw M6x15	74
C2	Lock washer and nut M6	1
C3	Washer M6	3
C4	Screw M4x10	4
C5	Screw M5x12	16
C6	Screw M4x12	2
C7	Screw M6x12	3
C8	Screw M4x12	2
D1	Hex Wrench 10 / 13	1
D2	Hex Wrench 14/ 16	1
D3	Philips Screwdriver PH 3	1

## PARTS LIST



No.	Description
1.	Handle
2.	Insulated lid
3.	Left shelf
4.	Control panel
5.	Control knob

No.	Description
6.	Drawers
7.	Gas cylinder storage
8.	Caster
9.	Gas cylinder
10.	Gas cylinder valve

No.	Description
11.	Right shelf
12.	Side burner
13.	Cooking grate
14.	Side burner lid
15.	Warming rack

# ASSEMBLY INSTRUCTIONS

## STEP 1

Attach front leg (A1) and rear leg (A3) to left hand side panel (A2) using 6 x C1 screws. Attach support bracket (A4) using 2 x C1 screws.

Attach front leg (A5) and rear leg (A7) to left hand side panel (A6) using 6 x C1 Screws. Attach support bracket (A4) using 2 x C1 screws.



## STEP 2

Attach left hand side panel (A1-4) and right-hand side panel (A5-8) to base (A9) using 10 x C1 screws.

A1-4 + A5-8 + A9 + 10 x C1





# ASSEMBLY INSTRUCTIONS

## STEP 3

Attach front support brackets (A10 & A11) to front leg supports using 12 x C1 screws.

A10 + A11 + 12 x C1



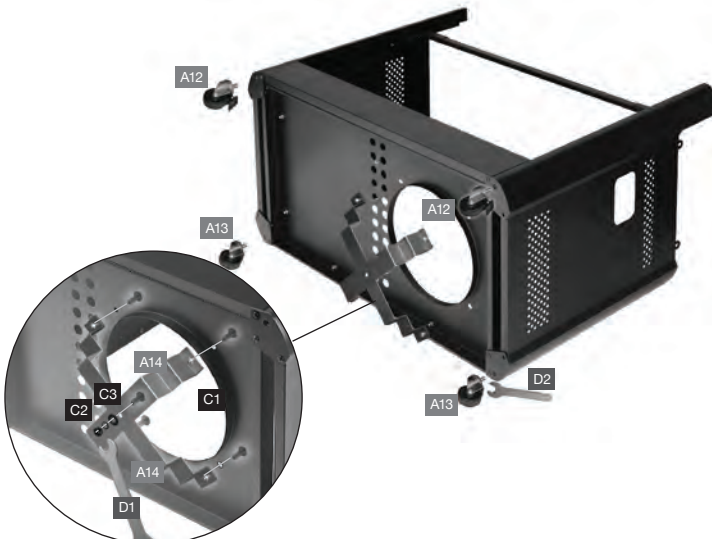
## STEP 4

Screw wheels (2 x A12 & 2 x A13) into base using spanner D2.

Connect support bracket (2 x A14) together using C1 screw, C2 nut & C3 washer.

Attach support bracket (A14) to base.

2 x A12 + 2 x A13 + 2 x A14 + 5 x C1 + C2 + 1 x C3 + D1 + D2



# ASSEMBLY INSTRUCTIONS

## STEP 5

Attach rear panel (A15) to rear support legs and base using 6 x C1 screws.

A15 + 6 x C1



## STEP 6

Attach left hand drawer support rail panel (A16) to left hand side panel using 6 x C1 screws.

A16 + 6 x C1



# ASSEMBLY INSTRUCTIONS

## STEP 7

Attach right hand side drawer support rail panel (A17) to centre base panel, rear panel and front top support bracket using 5 x C1 screws.

A17 + 5 x C1



## STEP 8

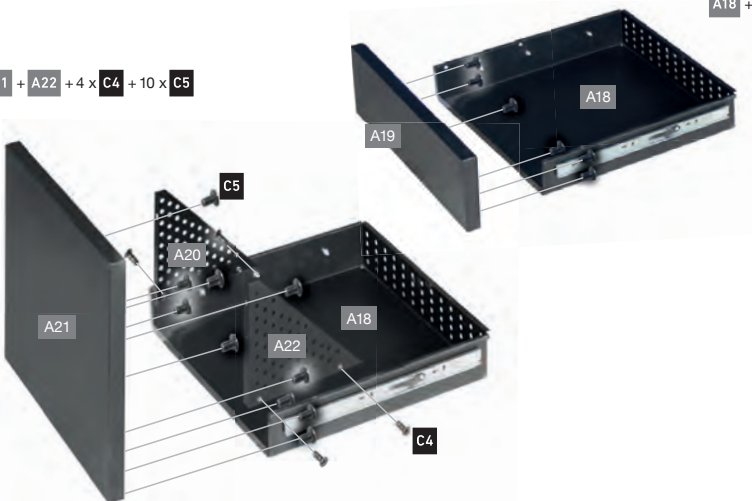
Attach front drawer panel (A21) to drawer support (A18) using 6 x C5 screws.

Attach internal drawer supports (A20 & A22) to drawer panel (A21) using 4 x C4 screws and 4 x C5 screws.

Attach front drawer panel (A19) to drawer shelf (A18) using 6 x C5 screws.

A18 + A20 + A21 + A22 + 4 x C4 + 10 x C5

A18 + A19 + 6 x C5



# ASSEMBLY INSTRUCTIONS

## STEP 9

Insert assembled drawers (A18-19) & (A18-22) into drawer rails.

A18-19 + A18-22



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## STEP 10

Attach top heat shield (A23) to the top of the drawer support rail panels using 4 x C1 screws  
Attach main door latch (A24) to drawer support rail panel using 2 x C8 screws.

A23 + 4 x C1 + A24 + C8



# ASSEMBLY INSTRUCTIONS

## STEP 11

Attach main door (A25) by inserting bottom door hinge into front base panel then push down on top door hinge #1 and slide into hinge support #2.

A25



## STEP 12

Sit main fire box (B1) on top of cabinet (A1-25) using 6 x C1 screws and 2 x C3 washers.

A1-25 + B1 + 6 x C1 + 2 x C3 



# ASSEMBLY INSTRUCTIONS

## STEP 13 & 14

Attach side shelves (B2 & B3) using 4 x C1 screws.

B2 + 2 x C1



B3 + 2 x C1



# ASSEMBLY INSTRUCTIONS

## STEP 15

Screw side burner element (B4) to gas supply hose using spanner (D1). Place side burner element cover (B5) on top of side burner element (B4).

Attach side burner valve to front of side shelf using 2 x C6 screws.

Push on control knob (B6) to side burner valve.

B4 + B5 + B6 + 2 x C6

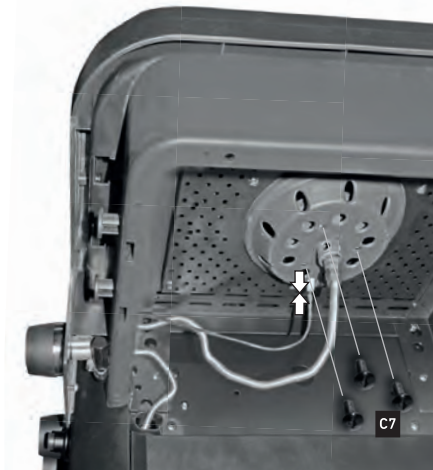


## STEP 16

Attach side burner element to side shelf using 3 x C7 screws, attaching from under side shelf.

Attach ignition wire to ignition sparker.

3 x C7



# ASSEMBLY INSTRUCTIONS

## STEP 17

Insert flame tamers (B7 & B8) over burners.

B7 + 3 x B8



## STEP 18

Insert cooking grill support (B9) over the flame tamer closest to the ring burner.  
Then insert grills and hotplates (2 x B10-a, 2 x B10-b & 1 x B10-c) over the flame tamers.

B9 + 2x B10-a + 2x B10-b + 1x B10-c





## ASSEMBLY INSTRUCTIONS

### STEP 19

Insert warming rack support (B11).

Insert warming rack (B12) on to warming rack support (B11).

B11 + B12

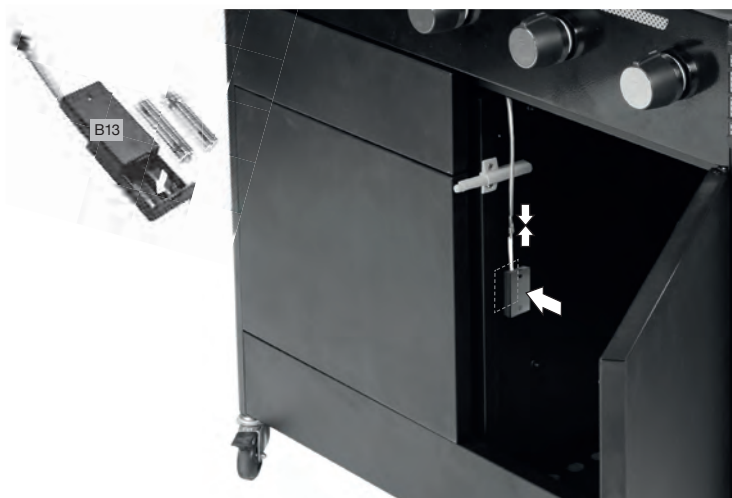


### STEP 20

Insert 2x AA batteries (not included) into battery pack (B13).

Connect battery pack to main lead.

B13



# ASSEMBLY INSTRUCTIONS

## STEP 21

Insert drip tray heat guard (B15) into drip tray (B14).

Insert drip tray into rear of fire box.

B14 + B15



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## STEP 22

Insert grease tray (B16) into front supports.

B16



# ASSEMBLY INSTRUCTIONS

## STEP 23

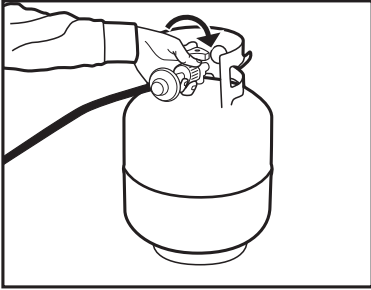
Make sure your castors are in the locked position before starting your BBQ.



# ASSEMBLY INSTRUCTIONS

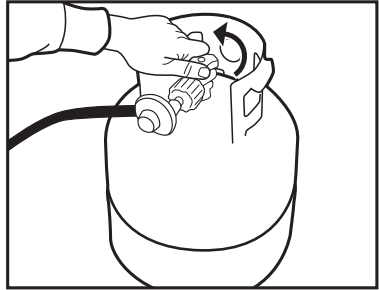
## STEP 24

Attach the regulator to your gas cylinder.



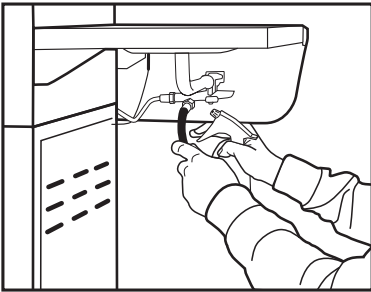
## STEP 25

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.



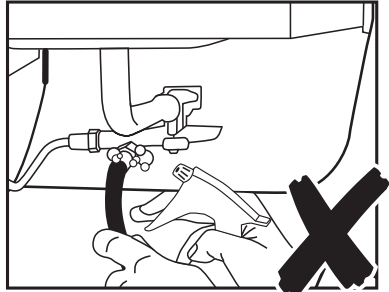
## STEP 26

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.



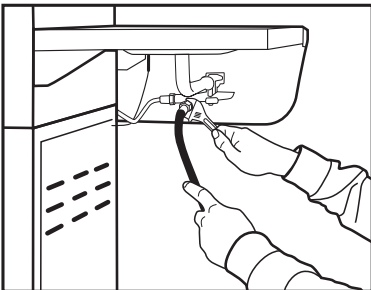
## STEP 27a

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.



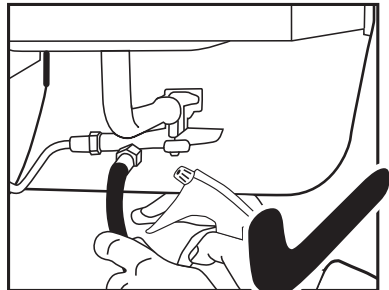
## STEP 27b

Tighten the connections using a crescent then repeat steps 25-26.



## STEP 27c

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



# GENERAL ASSEMBLY

## Connecting & Disconnecting to Gas Source



### 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.
- Check that the seals between the barbecue and the gas cylinder are in place and in good condition before connecting the gas cylinder.
- Do not use this appliance if it has damaged or worn seals.

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 P20 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:

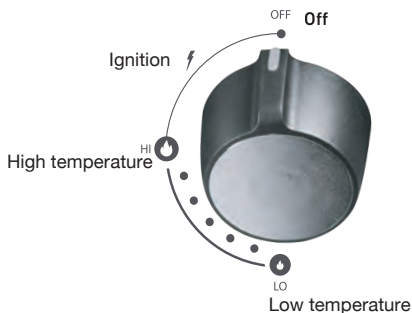
1. Ensure the barbecue hood is open.
2. Turn gas cylinder valve off.
3. Turn off all control knobs.
4. Disconnect the regulator from the gas cylinder.
5. Wait 30 seconds.
6. Reconnect the regulator to the gas cylinder.
7. Leak test the connection using a soapy water solution. Ensure no bubbles appear 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.


## 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.

### Control Knobs

Each tube burner is controlled by a control knob. Each control knob has a red bar to show its setting. Once a burner is lit, the temperature can be set as required by setting the control knob between **HI** / high temperature and **LO** / low temperature.



Push in the button  to the left of the control knobs to switch on their LED background light. Push the button again to switch off the light.

### 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 'CLOSE' position press the piezo igniter button (a single click is heard). Check for sparking to the burners.
4. If spark is not evident at the burner ignition point, check that the ignition lead is firmly attached to the control and sparker tip.
5. With sparking established turn the cylinder valve to 'OPEN'.
6. Push and turn control knob anti-clockwise to 'HIGH' and press the igniter button again.
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, to ignite remaining burners, turn control knobs to the HIGH position 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 'CLOSE' position, then turn the control knobs on the barbecue clockwise to the 'OFF' position.

### Side Burner

1. Lift up the cover and ensure it is always open when the burner is alight.
2. Push and turn the control knob anti-clockwise to HIGH whilst pressing the piezo ignitor (a single click is heard). This will light the side burner. Observe if the burner has lit. If not, repeat this process.
3. If the burner fails to light after several attempts turn the control knob to OFF and wait a few minutes before attempting re-ignition.



### IMPORTANT:

- Note: If for some reason, ignitor fails to produce a spark at the electrode, barbecue can be lit by a long barbecue match. With hood open insert lighted match into match lighting hole positioned on the side of the BBQ body. Push and turn a control knob to 'HIGH'. Burner ignition can be checked through this hole. Light remaining burners by cross-lighting.
- Check performance of burner prior to installing BBQ plates.
- Do not smoke when attempting to ignite BBQ.
- Never use volcanic rock, heat beads or other material.
- Always use protective gloves when handling hot components.

## 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
	Piezo 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
Flames on the tube burners burn in yellow or orange flames combined with the smell of gas	Check the tube burners for spiders and insects or other obstructions	Clean the tube burners as described in cleaning and care
Flame is low while control knob is on high temperature setting or burner does not ignite.	Check if the gas cylinder is empty	Install a full gas cylinder and check for leaks
	Check if the gas hose is bent or kinked	Straighten the gas hose
When using the igniter function, the burner does not ignite	Check if gas flows out by following the manual lighting instructions	If the burner lights up, check if the igniter is working properly. If the burner does not light up, clean the tube burners as described in cleaning and care.
	Check if the electrodes and ignitor cables are properly connected to the tube burners.	Install the electrodes properly to the tube burners and check if all ignitor cables are installed correctly
	Check if the electrodes are covered by cooking residue	Clean the tube burners as described in cleaning and care. Additionally clean the electrode tip with alcohol
Flame pattern on the burners is inhomogeneous or does not run the whole length of the tube burner	Check if the burners are clean	Clean the tube burners as described in cleaning and care
LED Background light of the knobs can't be switched on	Check connection and batteries	Replace the two AA batteries if necessary (see step 20 on p. 17). The light source is not replaceable

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

# 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 the Care & Use Guidelines for more detailed information.



### IMPORTANT:

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 discolouration of the finish.

The hood must be in the open position for lighting.

Do not smoke at any time when attempting to ignite the barbecue burners.

Do not leave the barbecue unattended when alight.

Important: Never use all burners on high at the same time when cooking with the hood down.



## 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.

### 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 Cooking Surface

After cooking, turn burner control to OFF and let barbecue cool before attempting to clean your grill plates. Before first use and periodically, it is suggested that you wash the grill plates in a mild soap and warm water solution.

### 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.

### Cleaning the Grease Tray

You may remove the heat reflective plate (B15) for cleaning. Refit the heat reflective plate with its screw after cleaning. Do not operate the grill without grease tray or reflective plate. They protect the gas connection from excessive heat.

### Cleaning Plastic surfaces

Wash with warm soapy water and wipe dry. Do not use abrasive cleaners, degreasers, or a concentrated appliance cleaner on plastic parts, as this can result in damage and/or failure of the parts.

### Cleaning Porcelain surfaces

Because of glass-like composition, most residue can be wiped away with baking soda/water solution or specially formulated cleaner. Use nonabrasive scouring powder for stubborn stains.

### Cleaning Painted surfaces

Wash with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth.

### Cleaning Stainless steel surfaces

To maintain your appliance's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft cloth after each use. Use only in direction of brushed finish to avoid damage.

**DO NOT OVER CLEAN, AS THIS CAN CAUSE DAMAGE TO THE SURFACE OF THE METAL AND CAN VOID THE WARRANTY.**



#### 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.

Refer to the Care and Use Guidelines for more detailed information.

### Storing the appliance

If the appliance needs to be stored for a prolonged period of time (e.g. over winter):

1. Set control knobs to off (red bar pointing upwards).
2. Close valve at the gas cylinder.
3. Remove the gas cylinder from the appliance, by unscrewing the gas hose.
4. Carefully clean the appliance.
5. The appliance can be stored in a dry location indoors (e.g. garage)
6. The gas cylinder needs to be stored outdoors in a dry and well-ventilated location and out of reach of children!
7. Cover the appliance.

When removing the appliance from storage check for burner obstructions.

## 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).

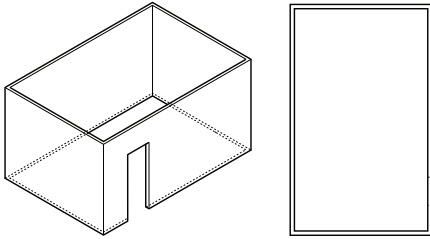
Within a partial enclosure that includes an overhead cover and no more than two walls (see Example 2 & 3).

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).

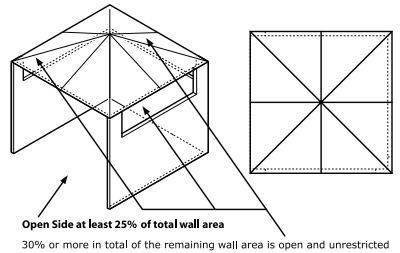
In the case of balconies, at least 20% of the total wall area shall be and remain open and unrestricted.

## 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.

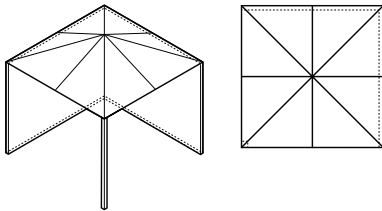


**Outdoor Area - Example 1**

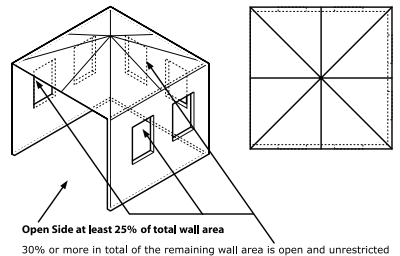


Open Side at least 25% of total wall area  
30% or more in total of the remaining wall area is open and unrestricted

**Outdoor Area - Example 4**

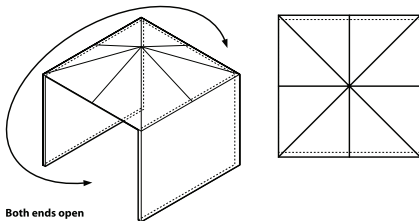


**Outdoor Area - Example 2**



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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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 \_\_\_\_\_