

Gasmate®

TELLUS 4 4 BURNER BBQ

Model No. GM165-028



- Ideal heavy-duty BBQ for sporting and social clubs or anywhere large groups are entertained
- 4 burners provide 57.2MJ/h heat output (4 x 14.3MJ/h)
- Hard-wearing powder coated frame with stainless steel fascia
- Solid 5mm thick steel hotplate with non-stick coating
- Stainless steel burners with electronic ignition
- Foldable side shelves with non-slip aluminium inserts
- Assembled dimensions (mm): 1765W x 965H x 615D
- Total cooking area (mm): 840W x 510D
- Gas Certified to New Zealand Standards



OUTDOOR USE ONLY

Important: Retain these instructions for future use.

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Sitro Group Australia Pty Ltd www.gasmate.com.au
Aber Living, N.Z. www.gasmate.co.nz

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GENERAL INFORMATION

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/ULPG.
- 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.



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

Accessible parts may be very hot.

Keep young children away.

Any modifications of this barbecue may be dangerous.

Do not move this barbecue during use.

Turn off gas supply at the cylinder after use.

Read instructions before using the barbecue.

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

Clearances

Minimum clearances from combustible materials must be:
Rear - 600mm & Sides - 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.



Never operate this barbecue without a regulator

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.



Do not test for gas leaks with an open flame

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.



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. Never fill the cylinder beyond 85% full. This barbecue is only to be used and stored outdoors.

Specifications

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



- 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 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.



Do not connect your barbecue to a gas cylinder exceeding this capacity.
Never connect an unregulated gas cylinder to your barbecue.

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.



Read carefully before assembling and operating your barbecue.

GENERAL INFORMATION

Location of your Barbecue

DO NOT use your barbecue in garages, porches, sheds, breezeways, 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.



FOR YOUR SAFETY

- 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.
- Keep the gas hose away from hot surfaces and protect from dripping grease. Avoid unnecessary twisting of hose. Visually inspect the hose prior to each use for cracks, excessive wear or other damage. Replace the hose if necessary.
- Never test for gas leaks with a lit match or open flame. Never light barbecue 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.
- 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.

Check Barbecue for any Damage

Contact your supplier for assistance regarding replacement of any damaged or missing parts. Do not operate a barbecue that appears damaged. Barbecues for use with gas cylinders are labelled 'LPG'. Check labelling at the gas connection on your barbecue.

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.

Nominal Hourly Gas Consumption

Gas Type	Number of BBQ Burners	Injector Size BBQ Burner	Total Gas Consumption MJ/h	Gas Pressure kPa
ULPG	4	Ø 0.98mm	57.2MJ/h	2.75 kPa
	MJ/h each	14.3MJ/h		

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.

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 or spanner.
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.

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.

LIGHTING PROCEDURE

Burner Operation & Ignition System Check

1. Turn all the control knobs clockwise to "OFF" position.
2. With cylinder valve in 'CLOSE' position press the piezo igniter button (a single click is heard). Check for sparking to the burners.
3. If spark is not evident at the burner ignition point, check that the ignition lead is firmly attached to the control and sparkler tip.
4. With sparking established turn the cylinder valve to 'OPEN'.
5. Push and turn control knob anti-clockwise to 'HIGH' and press the igniter button again.
6. 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.
7. Following successful ignition, to ignite remaining burners, turn control knobs to the HIGH position starting with the burner closest to the ignition burner.
8. Adjust the heat by turning each control knob to the "HIGH"/"LOW" position.
9. 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.



Note: If for some reason, ignitor fails to produce a spark at the electrode, barbecue can be lit by a long barbecue match. Insert lighted match into match lighting hole positioned on the left side of the BBQ body (underneath side shelf). Push and turn far left control knob to 'HIGH'. Burner ignition can be checked through this hole. Light remaining burners by turning control knobs to 'HIGH'.

If re-ignition is necessary while the gas barbecue is still hot, you must wait for a minimum of 5 minutes before commencing to re-ignite (this allows accumulated gas fumes to clear).



Check performance of burner prior to installing barbecue plates.

Do not smoke when attempting to ignite barbecue.

Never use volcanic rock, heatbeads 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
	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

OPERATING PROCEDURE

Burn Off Cooking Surfaces

Although it is not essential to burn off the cooking surface before using your barbecue, we do 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.



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

Do not leave the barbecue unattended when alight.

ASSEMBLY INSTRUCTIONS

Tools Needed for Assembly

- Phillips Head Screwdriver
- Adjustable Spanner

Before assembling the barbecue, read these instructions carefully.

Assemble the barbecue on a flat, clean surface. Barbecue is heavy.

Notes: Do not fully tighten all nuts during this initial stage.

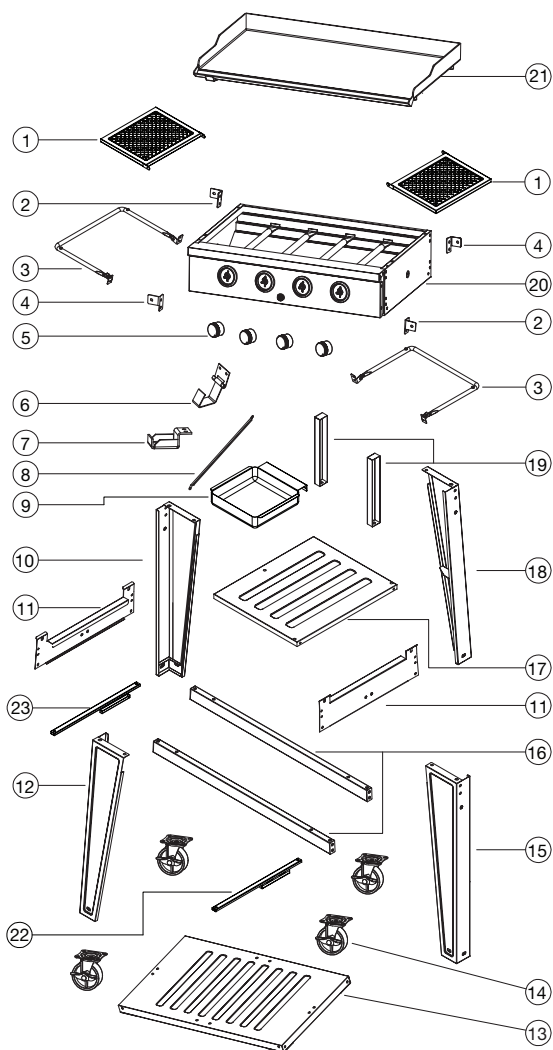
Caution:

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










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

EXPLODED DIAGRAM

No.	Description	QTY
1	Side Shelf	2
2	Side Shelf Brackets	2
3	Side Handle	2
4	Side Shelf Brackets	2
5	Knob	4
6	Cylinder Hook	1
7	Cylinder Support Bracket	1
8	Trolley Brace Bar	1
9	Drip Tray	1
10	Left Back Leg	1
11	Side Supports	2
12	Left Front Leg	1
13	Bottom Shelf	1
14	Castor	4
15	Right Front Leg	1
16	Support Rod	2
17	Shelf	1
18	Right Back Leg	1
19	Shelf Support	2
20	Firebox	1
21	Hotplate	1
22	Drip Tray Support Beams	1
23	Drip Tray Support Beams	1



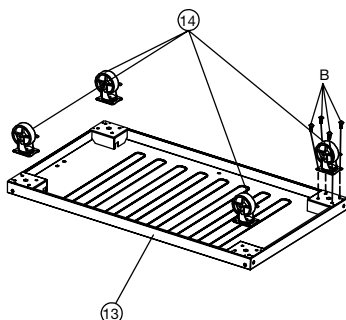
HARDWARE



 <p>A. M6x12 x47</p>	 <p>B. M5x10 x16</p>	 <p>C. M6 Nut x4</p>	 <p>D. Ø1.5x28 x4</p>	
 <p>F. Ø7x14 x4</p>	 <p>G. M6x20 x4</p>	 <p>H. M6x30 x4</p>	 <p>I. Nut x4</p>	 <p>J. M6x25 x8</p>

ASSEMBLY INSTRUCTIONS

STEP 1

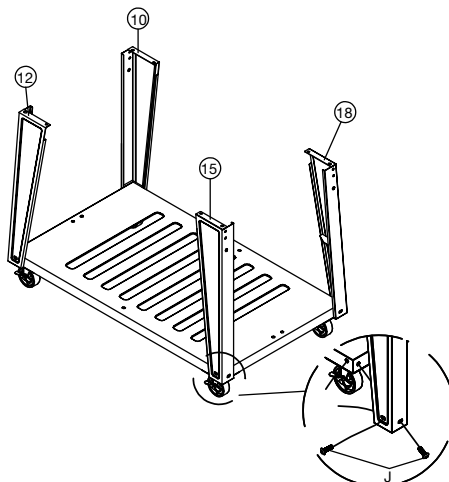
Screw all castors (14) into the underside of the bottom shelf (13) using 4 x M5x10mm (B) screws per castor.



B			16pcs
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STEP 2

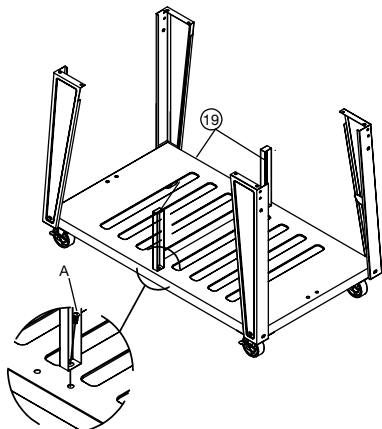
Attach the four legs (10,12,15,18) to the bottom shelf using 2 x M6x25mm (J) screws per leg.



J			8pcs
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STEP 3

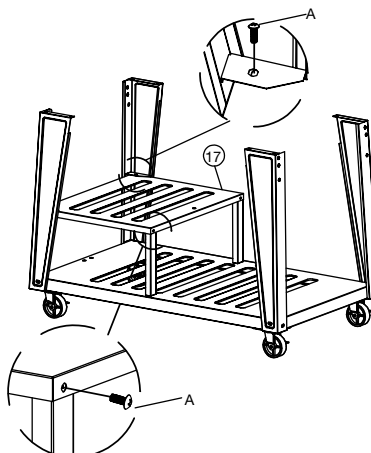
Screw shelf support (19) into the centre of the trolley using 2 x M6x12mm screws (A).



A			2pcs
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STEP 4

Attach the shelf (17) onto the legs (10,12) and the shelf support (19) using 4 x M6x12mm screws (A).

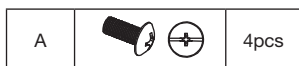
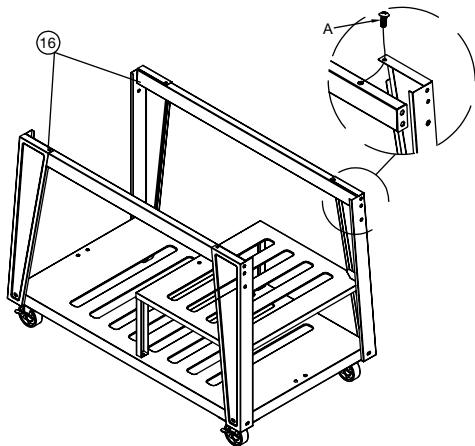


A			4pcs
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ASSEMBLY INSTRUCTIONS

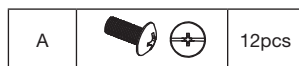
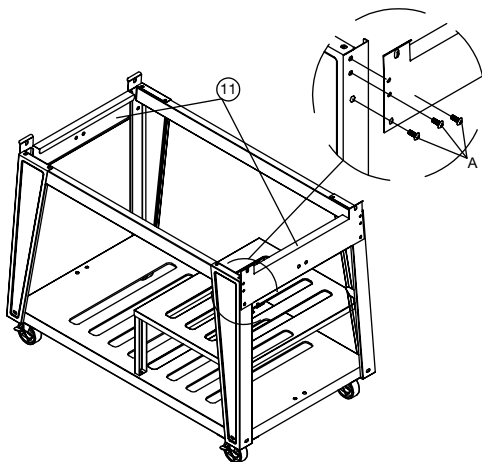
STEP 5

Attach both support rods (16) into the trolley legs using 4 x M6x12mm screws (A). Support rods are identical and can fit on both the front and back.



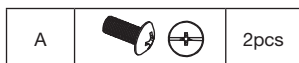
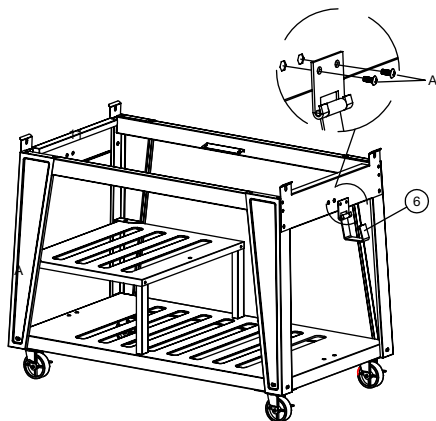
STEP 6

Screw both side supports (11) onto the trolley legs using 12 x M6x12mm screws (A).



STEP 7

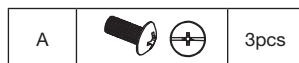
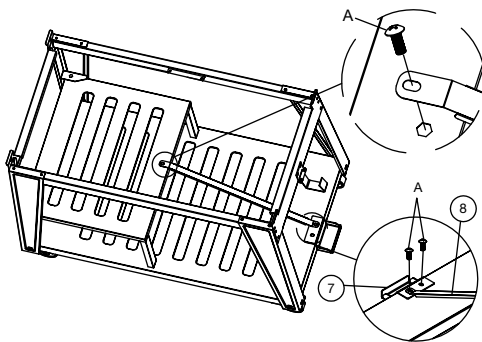
Attach the cylinder hook (6) onto the leg side supports using 2 x M6x12mm screws (A).



STEP 8

Locate the screw holes for the cylinder support bracket (7), opposite the trolley shelf. Screw in 1 x M6x12mm screw (A) to the front screw hole only.

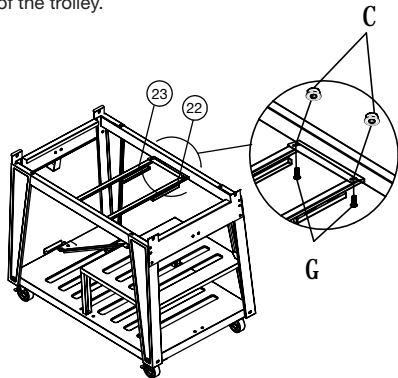
Attach the trolley brace bar (8) from the centre of the trolley shelf to the cylinder support using 2 x M6x12mm screws (A).







ASSEMBLY INSTRUCTIONS

STEP 9

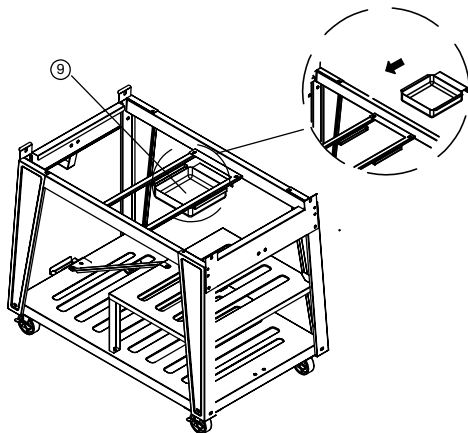
Attach the drip tray support beams (22,23) to the underside of the support rods (16) using 4 x M6x20mm screws (G) and 4 x M6 nuts (C). Ensure that the lips for drip tray are facing towards each other and are at the rear of the trolley.



G			4pcs
C			4pcs

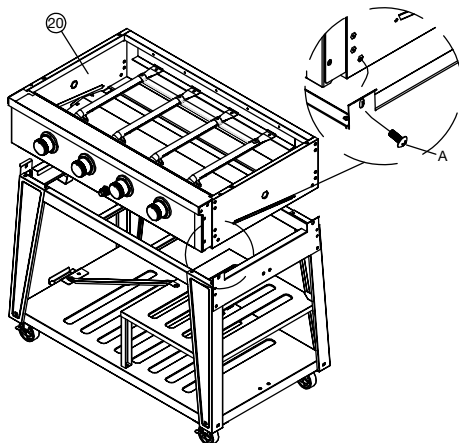
STEP 10



Insert drip tray onto the supports, with the handle facing towards to rear of the trolley.



STEP 11

Lift the firebox (20) onto the trolley with the control knobs facing forward. Screw into place using 4 x M6x12mm screws (A).

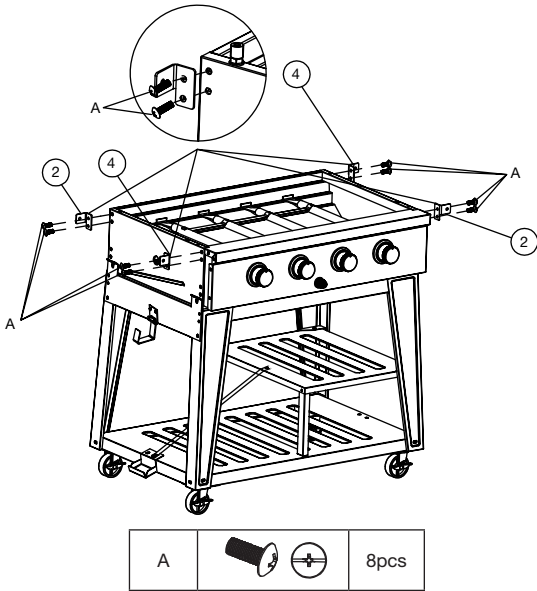


A			4pcs
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ASSEMBLY INSTRUCTIONS

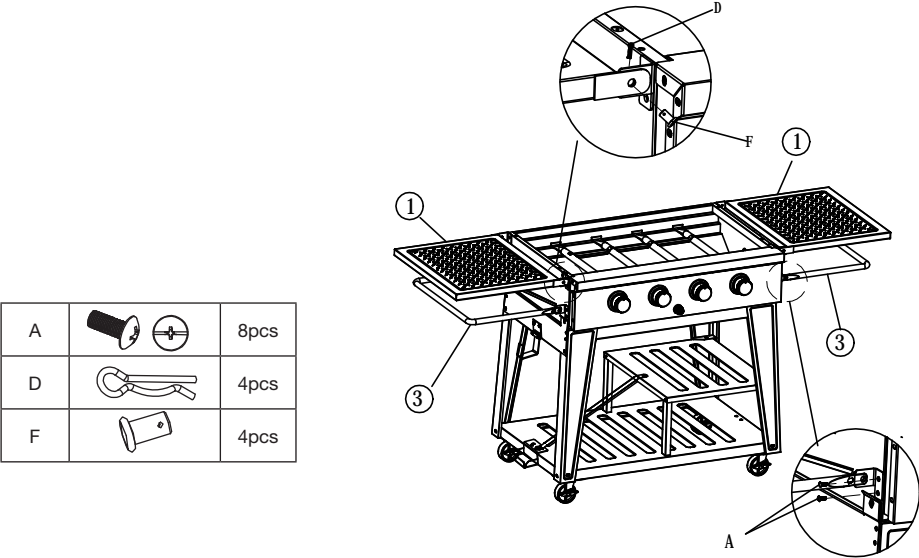
STEP 12

Attach the side shelf brackets (2, 4) onto the top of each end of the firebox using 8 x M6x12mm screws (A), ensuring that the 'tabs' are on the outer edge of the firebox.



STEP 13

Attach the side handle (3) onto the bottom of the firebox using 8 x M6x12mm screws (A). Repeat this step on the other side of the firebox. Attach the side shelves (1) to the shelf brackets using the 4x hair pin clips (D) and fasteners (F).

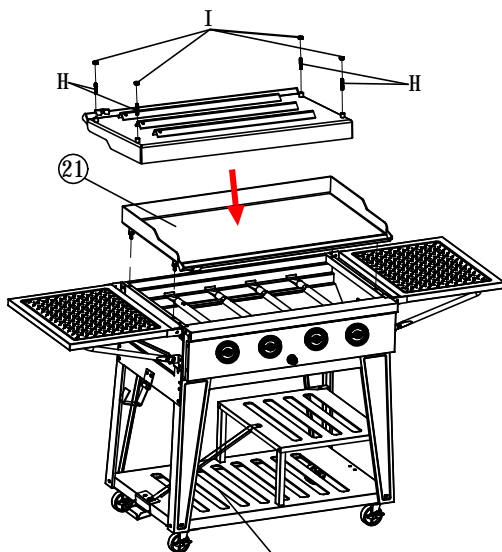


ASSEMBLY INSTRUCTIONS

STEP 14

Screw 4 x M6x30mm bolts (H) into the holes on the bottom of the hotplate (21). Screw 4 x nuts (I) onto the bolts. Place the hotplate onto the main body.

Note: During use, adjusting the bolts and nuts can adjust the balance of the hotplate.

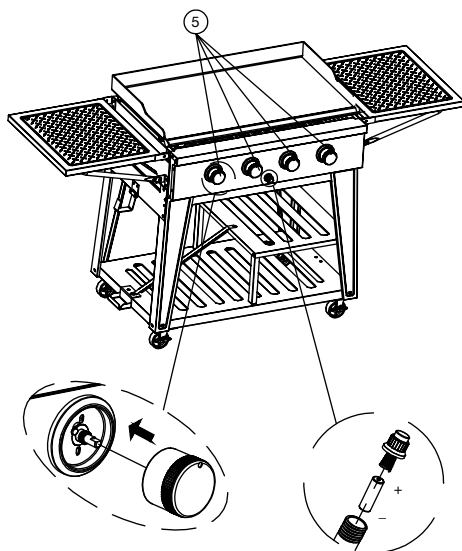


I		4PCS
H		4PCS



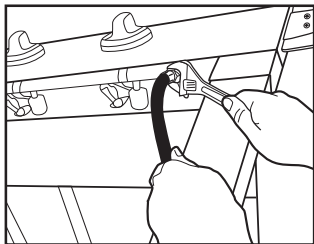
STEP 15

Press all knobs (5) into place. Place the battery into the battery canal with the positive end facing towards the button.



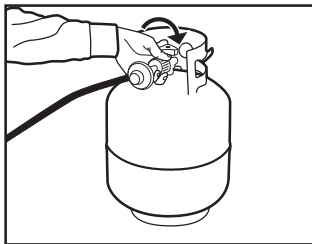
STEP 16

Offer the hose assembly up to the connection point on the BBQ. Tighten the connection nut clockwise with your fingers until it is finger tight. Using an adjustable crescent (spanner) tighten the nut by approximately $\frac{1}{4}$ of a full turn.



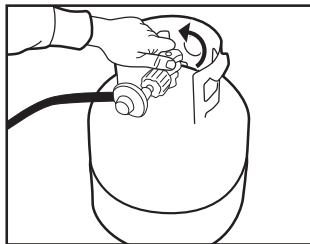
STEP 17

Attach the regulator to your gas cylinder.



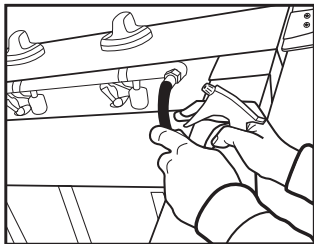
STEP 18

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!!



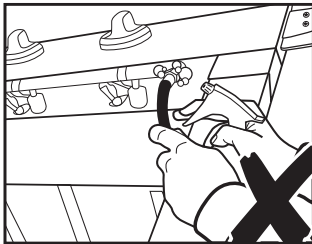
STEP 19

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.



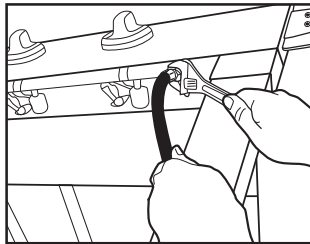
STEP 20a

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. Wait 5 minutes.



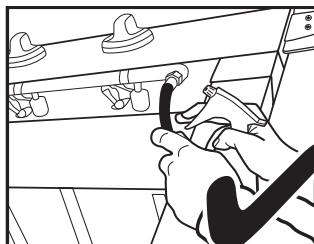
STEP 20b

Retighten the connections using an adjustable crescent (spanner) then repeat steps 18-19.



STEP 20c

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



CARE & MAINTENANCE

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.



Beware of spiders and wasps. Burner tube should be inspected and cleaned periodically.

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.

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.

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.

Cleaning the Grill Plate

After cooking, turn burner control to 'OFF' and let barbecue cool before attempting to clean the hot plate. Periodically, it is suggested that you wash the hot plate with a mild soap and warm water solution. You can use a wash cloth to clean your barbecue plate.

Care of Cooking Surface

Use and care of the cooking surface is important. Do not cut food on the cooking surface. Do not use pans on the cooking surface. Do not exceed pre-heating time with no food on the cooking surface.

Cleaning the Drip Tray

To avoid fat or grease dripping from the barbecue remove and empty the drip tray after each use. A small amount of water can be placed in the drip tray before use to help with fat removal. 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.



To avoid any flare-ups, please line your drip tray with fat absorber and check and empty 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.

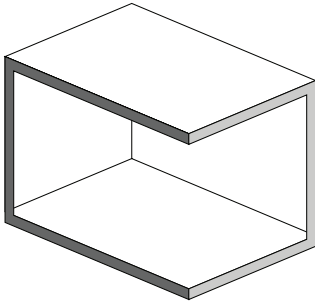
Refer to the Care and Use Guidelines for more detailed information.

SAFE APPLIANCE LOCATIONS

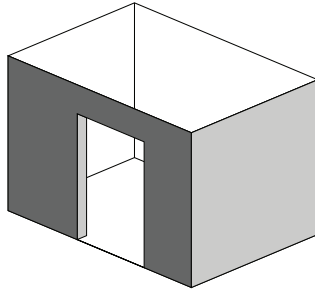
The appliance shall only be used in an above ground, open air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

WARNING

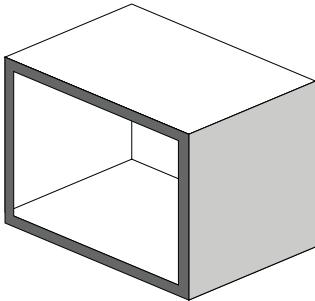
- Do not use the barbecue in enclosed or on small balconies.
- Any enclosure in which the appliance is used shall comply with one of the following:



Within a partial enclosure that includes an overhead cove and no more than two walls. A common example is an outdoor gazebo.

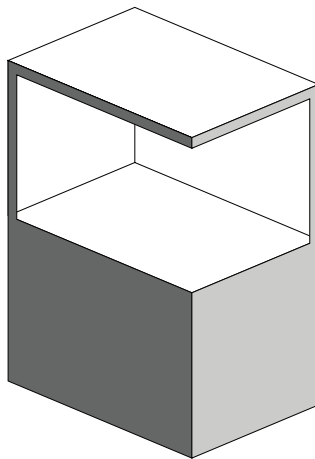


An enclosure with walls on all sides but at least one permanent opening at ground level



The appliance may be within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:

- At least 25% of the total wall area is completely open; and
- At least 30% of the remaining wall area is open and unrestricted.



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

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1 YEAR LIMITED WARRANTY

Aber Living warrants the purchaser of this product against defects in workmanship and material, for a period of up to 12 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. 12 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.

Fat fires are not covered under warranty

Approved for Outdoor Use Only.

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

YOUR PURCHASE RECORD (please complete)

Date of Purchase _____

Model Number _____

Serial Number (if applicable) _____

Purchased from _____