

NEXGRILL[®]

CUCINA

CUCINA GAS GRILLS

WITH MAIN SEARING ZONE AND SIDE BURNER

Operating Instruction

Barbeques Galore customer care 1300 139 867,
Store locator 1 800 978 555.



720-1091



720-1089



THIS APPLIANCE IS DESIGNED TO SUIT ONLY LCC27 SAFETY GAS CYLINDERS. FOR LPG CYLINDER USE, YOU WILL REQUIRE AN LCC27 VERSION GAS CYLINDER. CONTACT YOUR LOCAL BARBEQUES GALORE STORE FOR MORE DETAILS.

FOR OUTDOOR USE ONLY. NOT FOR COMMERCIAL USE.
IMPORTANT, RETAIN FOR FUTURE REFERENCE: READ CAREFULLY.

720-1089, 720-1091 (LPG)
730-1089, 730-1091 (NG)

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IMPORTANT SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electrical shock, injury to persons, or damage when using the outdoor cooking gas appliance, follow basic precautions, including the following:

- Do not install portable or built-in outdoor cooking gas appliances in or on a recreational vehicle, portable trailer, boat or in any other moving installation.
- Always maintain minimum clearances from combustible construction, see “Location Requirements” section.
- The outdoor cooking gas appliance shall not be located under overhead unprotected combustible construction.
- This outdoor cooking gas appliance shall be used only outdoors and shall not be used in a building, garage, or any other enclosed area.
- Keep any electrical supply cord and fuel supply hose away from any heated surfaces.
- Keep outdoor cooking gas appliance area clear and free from combustible materials, gasoline and other flammable vapours and liquids.
- Do not obstruct the flow of combustion and ventilation air.
- Inspect the gas cylinder supply hose before each use of the outdoor cooking gas appliance. If the hose shows excessive abrasion or wear, or is cut, it **MUST** be replaced before using the outdoor cooking gas appliance. Contact your dealer and use only replacement hoses specified for use with the outdoor cooking gas appliance.
- Check and clean burner/venturi tube for insects and insect nest. A clogged tube can lead to fire under the outdoor cooking gas appliance.
- Always check connections for leaks each time you connect and disconnect the LP gas cylinder supply. See “Installation Instructions” section.
- When the outdoor cooking gas appliance is not in use, the gas is best turned off at the gas cylinder.
- Storage of an outdoor cooking gas appliance indoors is permissible only if the cylinder is disconnected and removed from the outdoor cooking gas appliance.

- The LP gas supply cylinder to be used must be:
 - Gas bottles with a LCC27 connection are to be used with this BBQ. Bottle sizes of 4.5-9 kg are recommended for use with this BBQ. Ensure that a 100% propane (LPG) refillable gas cylinder currently certificated to Australian Standard AS2030.1:2009 is used. Do not use disposable gas cylinders.
 - The pressure regulator and hose assembly supplied with the outdoor cooking gas appliance must be used. A replacement pressure regulator and hose assembly specific to your model is available from your outdoor cooking gas appliance dealer.
 - Suitable regulators must have outlet pressure of 2.75 kPa. Please note the hose and regulator supplied with this BBQ are of an approved type and are specifically designed for use with your BBQ.
- Cylinders must be stored outdoors and out of the reach of children and must not be stored in a building, garage, or any other enclosed area.

If the following information is not followed exactly, a fire causing death or serious injury may occur.

- Do not store a spare LP gas cylinder under or near this outdoor cooking gas appliance.
- Only use authorised gas refillers/swap suppliers. The cylinder must not be overfilled.
- Do not spray aerosols in the vicinity of this appliance while it is in operation.
- Do not use or store flammable materials in or near this appliance.
- Do not place articles on or against this appliance.
- Do not modify this appliance.
- Do not use an adaptor at the cylinder connection.
- **DO NOT** install in, or connect to the consumer piping or gas supply system of a boat or caravan.

SAVE THESE INSTRUCTIONS

OUTDOOR GRILL SAFETY

DANGER

If you smell gas:

- Shut off gas to the appliance.
- Extinguish any open flame.
- If odour continues, keep away from the appliance and immediately call your gas supplier or your fire department.

WARNING

1. Do not store or use gasoline or other flammable liquids or vapours in the vicinity of this or any other appliance.
2. An LP cylinder not connected for use with the appliance shall not be stored in the vicinity of this or any other appliance.

DANGER

1. Remove all packaging, including straps, before using the hotplate barbeque.
2. Never operate this appliance unattended.
3. Never operate this appliance within 3.05 m / 10 ft. of any structure, combustible material or other gas cylinder.
4. Never operate this appliance within 7.62 m / 25 ft. of any flammable liquid.
5. Do not fill cooking vessels used beyond the maximum fill line.
6. Heated liquids remain at scalding temperatures long after the cooking process. Never touch cooking appliance until liquids have cooled to 46 °C / 115 °F or less.
7. This appliance is not intended for and should never be used as a heater.
8. If a fire should occur, keep away from the appliance and immediately call your fire department. Do not attempt to extinguish an oil or grease fire with water.

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

 Your barbeque will be very hot. Never lean over the cooking area while using your barbeque. Do not touch cooking surfaces, firebox or any other parts while the barbeque is in operation, or until the barbeque has cooled down after use.

TECHNICAL INFORMATION

Model		720-1089	
Gas Type:		LPG	NG
Pressure (kPa)		2.75	1.0
Total nominal gas consumption:		79.5 MJ/h	
Main Burner	Input (MJ/h):	10.0	
	Injector Size (mm):	0.88	1.46
Main Searing Burner	Input (MJ/h):	16.0	
	Injector Size (mm):	1.15	1.90
Side Burner	Input (MJ/h):	13.5	
	Injector Size (mm):	1.02	1.70
Minimum clearance of BBQ to combustible surfaces is 92 cm at the rear, sides and 150 cm at the overhead. When using the BBQ with the hood closed, adjust burners to ensure the temperature does not exceed 220° C.			
Made in China. Keesung Manufacturing Co., Ltd. Vendor: Nexgrill Industries, Inc.			

TECHNICAL INFORMATION

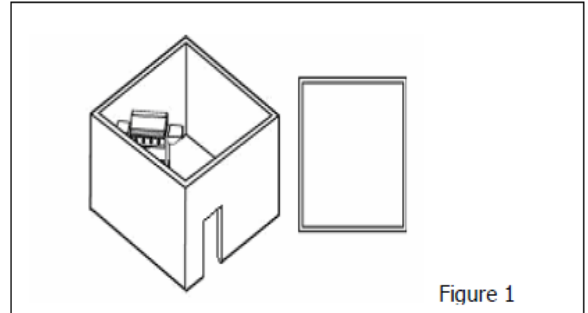
Model		720-1091	
Gas Type:		LPG	NG
Pressure (kPa)		2.75	1.0
Total nominal gas consumption:		70.0 MJ/h	
Main Burner	Input (MJ/h):	13.5	
	Injector Size (mm):	1.02	1.70
Main Searing Burner	Input (MJ/h):	16.0	
	Injector Size (mm):	1.15	1.90
Side Burner	Input (MJ/h):	13.5	
	Injector Size (mm):	1.02	1.70
Minimum clearance of BBQ to combustible surfaces is 92 cm at the rear, sides and 150 cm at the overhead. When using the BBQ with the hood closed, adjust burners to ensure the temperature does not exceed 220° C.			
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Diagrammatical Representation Of “Outdoor Areas”

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.

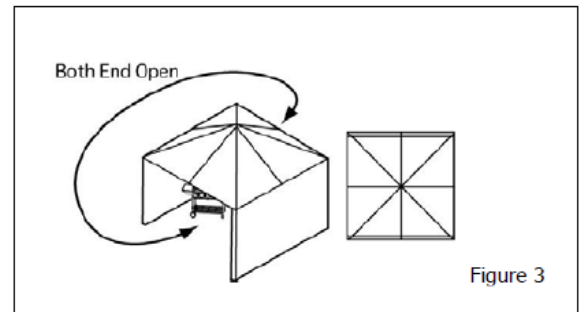
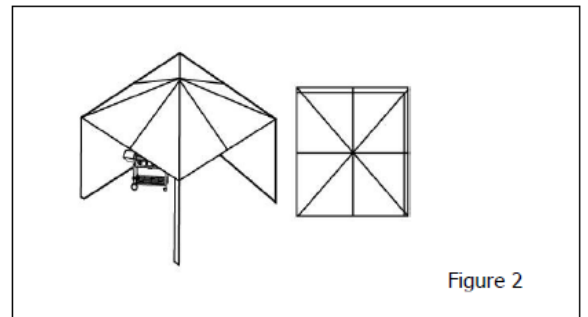
Any enclosure in which the appliance is used shall comply with one of the following:

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



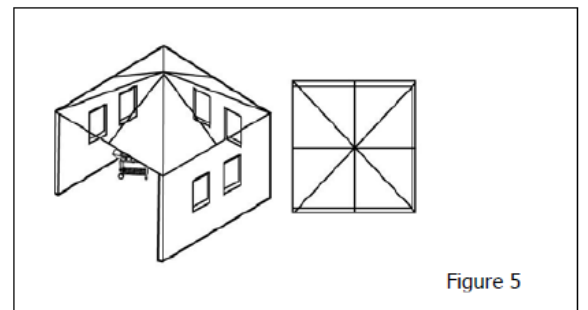
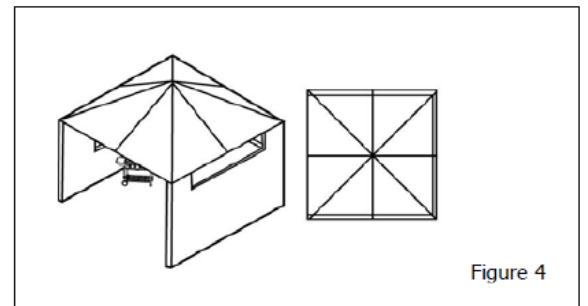
Within a partial enclosure that includes an overhead cover and no more than two walls.

These walls may be parallel or at right angles to each other. (Figures 2 & 3)



Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:

- a) One wall that is equivalent to at least 25% of the total wall area is completely open. (Figure 4)
- b) 30% or more in total of the remaining wall area is open and unrestricted. (Figure 5)



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

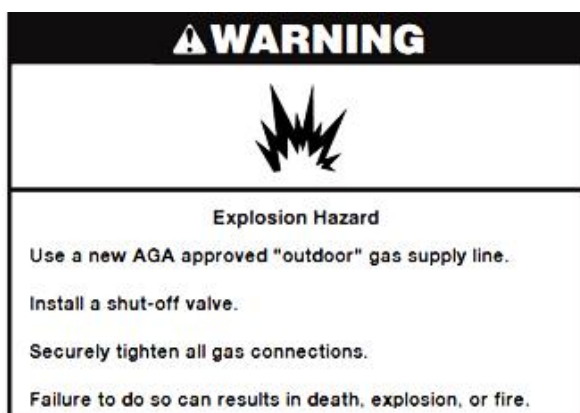
Location Requirements

Select a location that provides minimum exposure to wind and traffic paths. The location should be away from strong draft areas.

Do not obstruct the flow of combustion and ventilation air.
Clearance to combustible construction for the grill:

- A minimum of 92 cm (36 in) must be maintained between the front of the grill hood, sides, and back of the grill and any combustible construction.
- The grill shall not be used under overhead combustible construction.

Gas Supply Requirements



GAS AND REGULATOR INFORMATION

Bottle sizes of 4.5-9.0 kg are recommended for use with this BBQ. Suitable regulators must have an outlet pressure of 2.75 kPa / 0.40 psi. You must have the proper regulator and bottle for the BBQ to operate safely and efficiently. Where applicable, routine inspection of the gas cylinder to check test date status. Do not use disposable gas cylinders.

PLEASE NOTE THE HOSE AND REGULATOR SUPPLIED WITH THIS BBQ ARE OF AN APPROVED TYPE AND ARE SPECIFICALLY DESIGNED FOR USE WITH YOUR BBQ.

Observe all governing codes and ordinances.

IMPORTANT: This installation must conform with all local codes and ordinances. In the absence of local codes, installation must conform with code AS/NZS 5601.1.

Refer to the model/serial rating plate for information on the type of gas that can be used. If this information does not agree with the type of gas available, check with your local gas supplier.

Gas Conversion:

No attempt shall be made to convert the grill from the gas specified on the model/serial rating plate for use with a different gas type without consulting the serving gas supplier.

Gas Pressure Regulator

The gas pressure regulator supplied with this grill must be used. The inlet (supply) pressure to the regulator should be as follows for proper operation:

LPG Gas:

Operating pressure: 2.75 kPa / 0.40 psi.

Inlet (supply) pressure: 2.75 kPa / 0.40 psi.

Contact local gas supplier if you are not sure about the inlet (supply) pressure.

Gas Supply Line Pressure Testing

Testing above 3.5 kPa / 1/2 psi (gauge):

The grill and its individual shutoff valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures greater than 1/2 psi (3.5 kPa).

Testing below 3.5 kPa / 1/2 psi (gauge) or lower:

The grill must be isolated from the gas supply piping system by closing its individual manual shutoff valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 3.5 kPa / 1/2 psi.

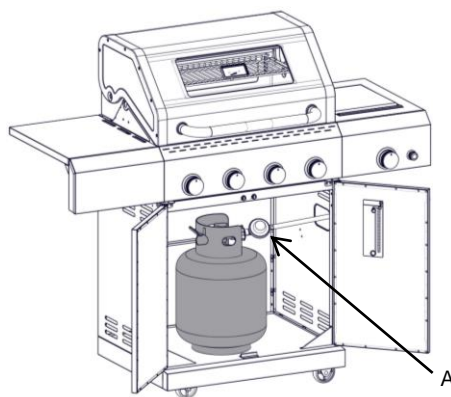
Gas Connection Requirements

Liquified Petroleum Gas bottle

This grill is equipped for use with a 9.0kg LPG bottle (fuel bottle not supplied). A gas pressure regulator/hose assembly is supplied.

Any brand of 9.0kg LPG bottle is acceptable for use with the grill, provided that it is compatible with the grill's retention means.

It is also design-certified by AGA for local LP gas supply.



A. Gas pressure regulator/hose assembly

The LPG bottle must be mounted and secured.

LPG Gas Conversion Using a Local LPG Gas Supply

If you want to convert to local LPG gas supply, contact your local gas company for specific instructions.

Gas Connection

LPG Gas Bottle

⚠ WARNING



Fire Hazard

- Do not use grill near combustible materials.
- Do not store combustible materials near grill.
- Doing so can result in death or fire.

⚠ WARNING



Explosion Hazard

- Securely tighten all gas connections.
- If connected to LP, have a qualified person make sure gas pressure does not exceed 14" (36 cm) water column.
- Examples of a qualified person include:
licensed heating personnel,
authorized gas company personnel, and
authorized service personnel.
- Failure to do so can result in death, explosion, or fire.

LPG:

IMPORTANT: An LPG Bottle must be purchased separately.

IMPORTANT: The gas pressure regulator/hose assembly supplied with the grill must be used. Replacement gas pressure regulator/hose assembly specific to your model is available from your outdoor grill dealer.

To Connect the LPG Bottle:

1. Check LPG gas fuel tank is in the "OFF" position. If not, turn the valve clockwise until it stops.
2. Check that the burner control knobs are in the "OFF" position.
3. Remove any debris and inspect the valve connections, port, and gas pressure regulator/hose assembly for damage.

NOTE: Always keep the LPG cylinder at 90° (upright) orientation to provide vapor withdrawal.



4. Some regulators push ON to connect and pull OFF to disconnect, whereas others have a nut that either have a left-hand or a right-hand thread that connects to the cylinder valve. Identify your regulator type and follow the connection instructions specific to that regulator.

Connect by Turning Clockwise

Screw regulator onto cylinder by turning the connecting nut clockwise.

Connect by Turning Anti-Clockwise

Screw regulator onto cylinder by turning the connecting nut anti-clockwise.

Connect by Turning Lever/Snapping into Position

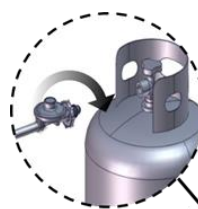
Turn regulator lever clockwise to the OFF position. Push regulator down on cylinder valve until you hear the audible 'click'. Check that the regulator is fully locked and in place by gently pulling upwards. If regulator disengages, repeat procedure.

Connect by Sliding Collar

Make sure regulator lever is in the off position. Slide the retaining ring of the regulator up. Push the regulator down onto the cylinder valve and maintain downward pressure on the regulator. Slide retaining ring down to lock regulator onto cylinder valve. Check that the regulator is secured. If the regulator disengages, repeat procedure.

Note: If your grill is not equipped with a hose and regulator assembly, please refer to the "European Gas Pressures and Specifications" table to clarify the regulator gas pressure and orifice size required.

[Gas hose assemblies shall comply with AS/NZS 1869.](#)



- A. Gas pressure regulator / hose assembly
- B. LPG Bottle



Make sure that the cylinder valve connection device properly mates with the connection device attached to the inlet of the pressure regulator.

5. Turn the gas supply on at source by following the instructions specific to that regulator.
Screw-on regulator
 Turn the valve handwheel, located at the cylinder, anti-clockwise.
Clip-on regulator
 Move the regulator lever to the ON position.
6. Before lighting the grill, test all connections by brushing on an approved noncorrosive leak-detection solution. Bubbles will show a leak.
7. If a leak is found, turn the tank valve off and do not use the grill. Contact a qualified gas technician to make repairs.
8. Go to "Check and Adjust the Burners" section.

To Disconnect the LPG Gas Fuel Tank:

1. Check that the burner control knobs are in the "OFF" position and the grill is cool.
2. Check that the LPG gas fuel tank is in the "OFF" position. If not, turn the valve clockwise until it stops.
3. Identify your regulator type. Turn the gas supply off at source and disconnect regulator from cylinder by following the instructions specific to that regulator.

Disconnect by Turning Anti-Clockwise

Turn the valve handwheel, located at the cylinder, clockwise. Unscrew regulator from cylinder by turning the connecting nut anti-clockwise.

Disconnect by Turning Clockwise

Turn the valve handwheel, located at the cylinder, clockwise. Unscrew regulator from cylinder by turning the connecting nut clockwise.

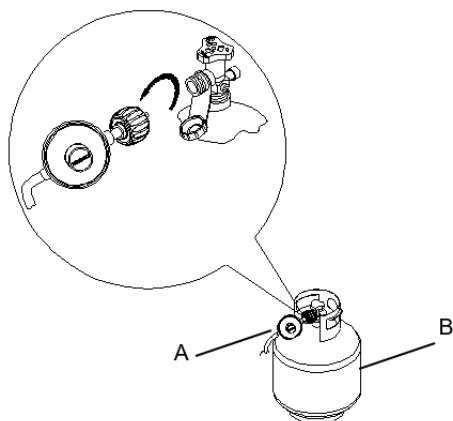
Disconnect by Turning Lever/Snapping into Position

Move the regulator lever to the OFF position. Push in on regulator lever until it releases from cylinder.

Disconnect by Sliding Collar

Move the regulator lever to the OFF position. Pull up on the retaining ring to disengage regulator from cylinder valve. Lift regulator away from the cylinder valve.

4. Place dust cap on cylinder valve outlet whenever the cylinder is not in use. Only install the type of dust cap on the valve outlet that is provided with the cylinder valve. Other types of caps or plugs may result in leakage of liquified petroleum gas.



- A. Gas pressure regulator/hose assembly
 B. LPG gas fuel tank

Check and Adjust the Burners

The burners are tested and factory-set for most efficient operation. However, variations in gas supply and other conditions may make minor adjustments to air shutter or low flame setting necessary. It is recommended that a qualified person make burner adjustments.

Checking and adjusting the grill burner flames requires removing the grates and flame tamers.

Burner Flame Characteristics

The flames of the grill burners and side burners (on some models) should be blue and stable with no excessive noise or lifting (LP gas flames will have a slightly yellow tip). A yellow flame indicates not enough air. If flame is noisy or lifts away from the burner, there is too much air. Some yellow tips on flames when the burner is set to HIGH setting are acceptable as long as no carbon or soot deposits appear. The flames should be approximately 2.54 cm / 1 in high.



Check that burners are not blocked by dirt, debris, insect nests, etc., and clean as necessary. If they are clean, adjust air shutters as needed.

GAS CONVERSIONS

720-1091 (LP), 730-1091 (NG) orifice sizes

	Liquid Propane (LP)		Natural Gas (NG)	
Components	Orifice Size (mm)	MJ/h	Orifice Size (mm)	MJ/h
Main Burner	1.02	13.5	1.7	13.5
Main Searing Burner	1.15	16.0	1.9	16.0
Side Burner	1.02	13.5	1.7	13.5

720-1089 (LP), 730-1089 (NG) orifice sizes

	Liquid Propane (LP)		Natural Gas (NG)	
Components	Orifice Size (mm)	MJ/h	Orifice Size (mm)	MJ/h
Main Burner	0.88	10.0	1.46	10.0
Main Searing Burner	1.15	16.0	1.9	16.0
Side Burner	1.02	13.5	1.7	13.5

IMPORTANT: The different burner valves in this grill have different Heat ratings. This means that the amount of gas coming from each orifice varies in order to create the Heat. The holes in the orifices themselves are drilled to different sizes so as to allow the proper amount of gas to flow through them. Please note the chart above as an easy reference for the various orifice opening sizes for the different valves in the grill.



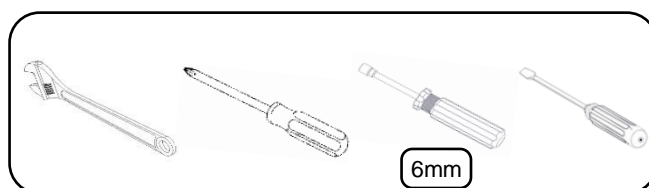
WARNING

This conversion kit shall be installed by a qualified service agency in accordance with the manufacturer's instructions and all applicable codes and requirements of the authority having jurisdiction. If the information in these instructions is not followed exactly, a fire, explosion or production of carbon monoxide may result causing property damage, personal injury or loss of life. The qualified service agency is responsible for the proper installation of this kit. The installation is not proper and complete until the operation of the converted appliance is checked as specified in the manufacturer's instructions supplied with the kit.

Tools and Parts for Gas Conversion

Gather the required tools and parts before starting installation. Read and follow the instructions provided with any tools listed here.

Tools needed

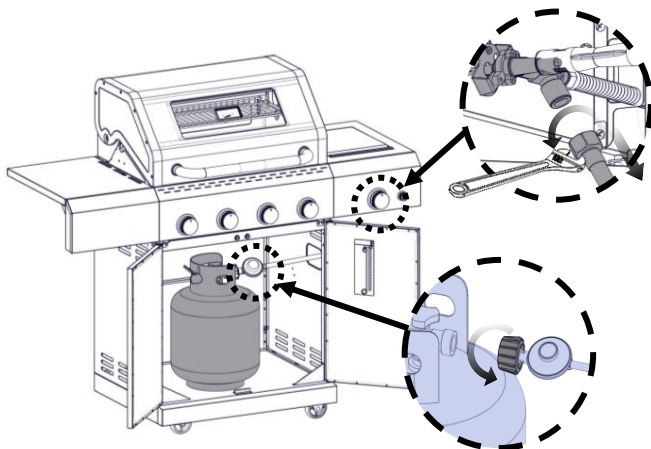


IMPORTANT: Gas conversions must be done by a qualified installer. Before proceeding with conversion, shut off the gas supply to the grill.

Conversion from LP Gas to Natural Gas

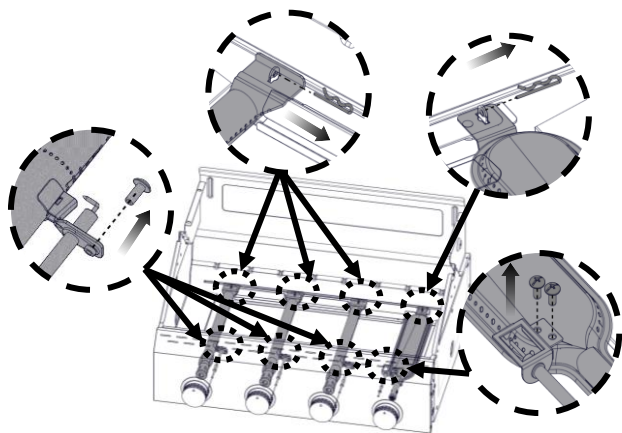
Illustrated with 720-1091

1. Turn off the main gas supply valve.
2. Disconnect LPG bottle (if present).
3. Turn off all burner control valves.
4. Remove the LPG bottle (if present) from the grill.

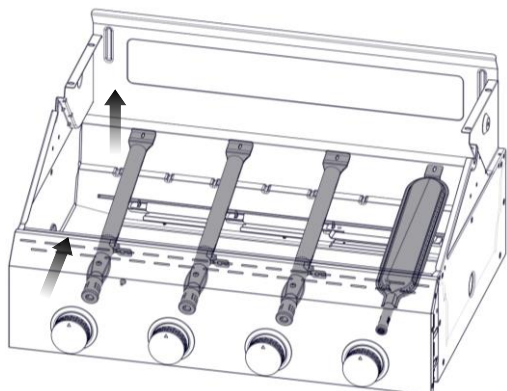


Change Main Burner Valve Orifices

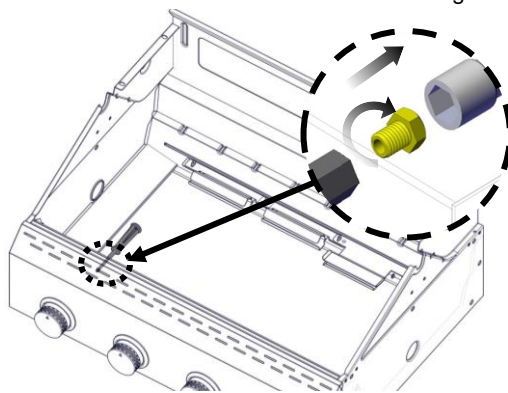
1. Remove the grates and flame tamers.
2. Remove the screw and cotter clip that hold the burner in place. Set the screw and clip aside.



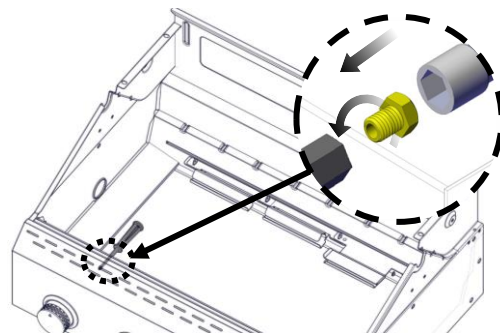
3. Remove the burner from the grill by lifting the burner out.



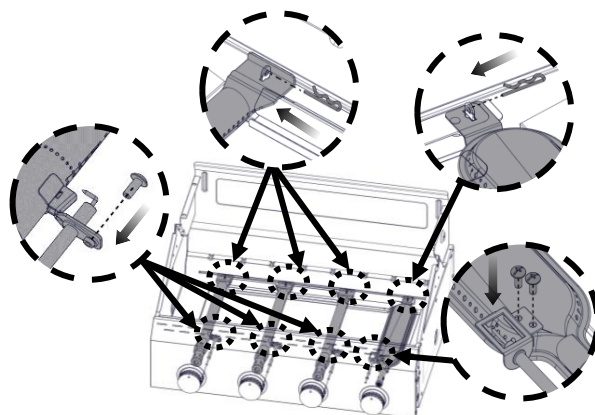
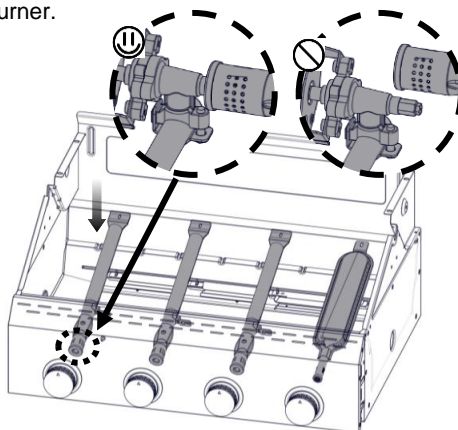
4. Use a 6 mm socket and wrench or 6 mm nut driver to remove the LP brass orifice from the end of gas valve.



5. Replace with the corresponding Natural Gas orifice.



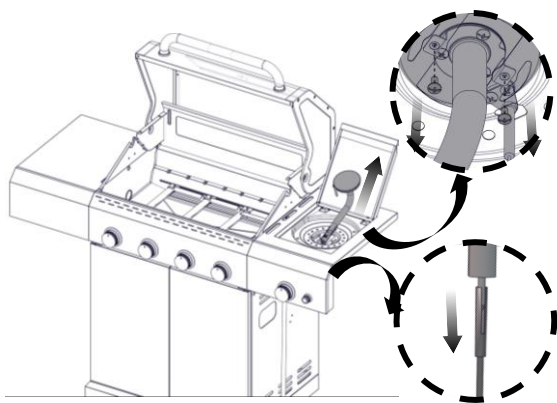
6. Reinsert the burner and reattach using the cotter clip and screws previously removed. Repeat the procedure for each main burner.



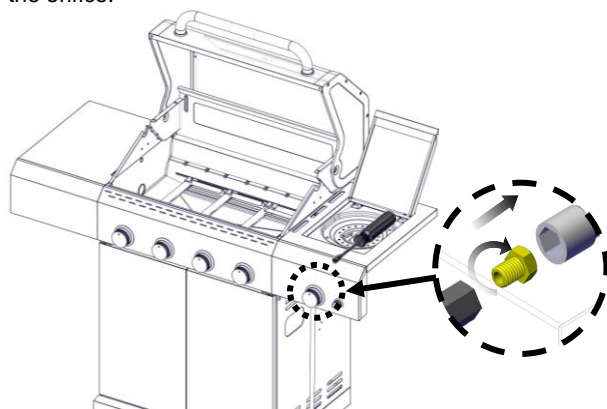
7. Position the igniters so they are 3.2 mm away from each burner.

Change the Side Burner Orifice

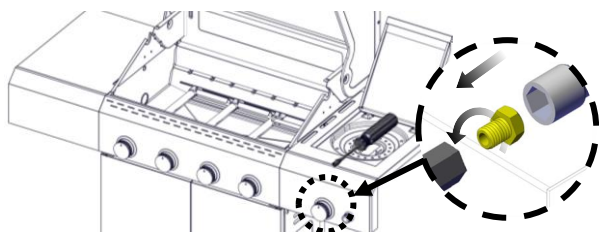
1. Use a screwdriver to remove the two screws. Remove the side burner.



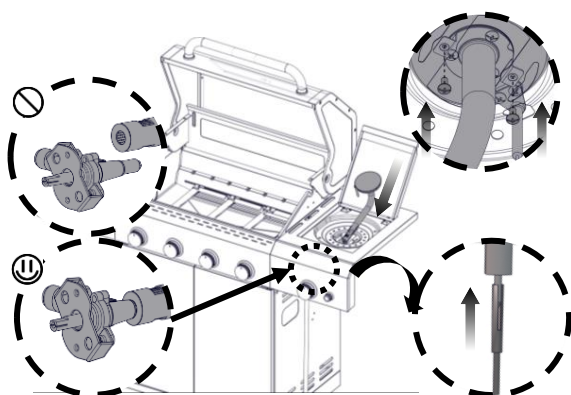
2. Use a 6 mm socket wrench or 6 mm nut driver to remove the orifice.



3. Replace with the corresponding Natural Gas orifice.



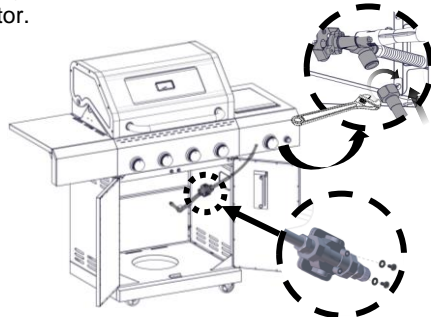
4. Reinstall the side burner by tighten the screw.



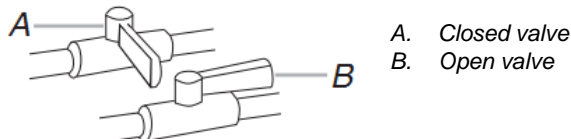
IMPORTANT: Check that the NG orifice is properly installed inside of the valve.

Make Gas Connection

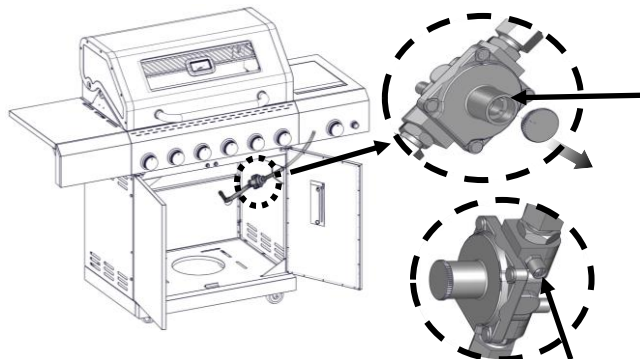
1. Check with your local gas supplier for NG conversion.
NG gas regulator: RN1204A
NG Hose: AG/ QH3 (Contact your distributor for details)
2. A combination of pipe fittings must be used to connect the grill to the existing gas line.
 - The 3.0 m PVC flexible gas supply hose design certified by AGA must be used.
 - Pipe-joint compounds suitable for use with Natural Gas must be used. Do not use Teflon®+ tape.
 - There must be a certified manual shut-off valve in the gas supply line near the grill for easy access.
3. Connect the brass connector on one end of the 3.0 m PVC flexible gas supply hose to the Natural Gas pressure regulator.



4. Connect the quick connector on the other end of the 10 ft (3.0 m) PVC flexible gas supply hose to the rigid Natural Gas supply pipe.
5. Open the manual shutoff valve in the gas supply. The valve is open when the handle is parallel to the gas pipe.



6. Test all connections using an approved noncorrosive leak-detection solution. Bubbles will show a leak. Correct any leak found.
7. Adjust the NG gas outlet pressure to 1.0 kPa. First, unscrew the cover of the NG regulator adjustment valve, then open half or more the gas valve of the burner, and check the pressure at the gas pressure monitoring hole. Adjust the NG regulator adjustment valve until the outlet gas pressure display shows 1.0 kPa. Complete the adjustment, close all gas valves.



IMPORTANT: This installation must conform with all local codes and ordinances. In the absence of local codes, installation must conform with code AS/NZS 5601.1.

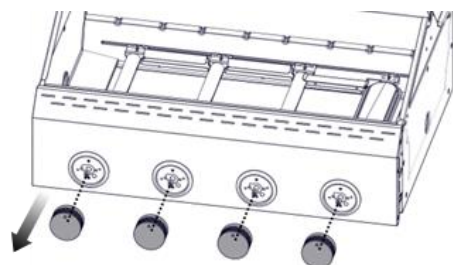
Adjust High Flame Setting Screw

When converting from LP Gas to Natural Gas, you will need to adjust the high flame setting screw for ideal burner flame height.

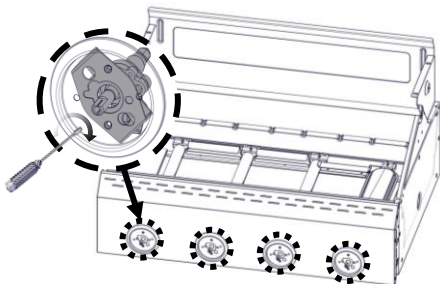
The flames of the grill burners and side burners (on some models) should be blue and stable with no excessive noise or lifting (LP gas flames will have a slightly yellow tip). A yellow flame indicates not enough air. If the flame is noisy or lifts away from the burner, there is too much air. Some yellow tips on flames when the burner is set to HIGH setting are acceptable as long as no carbon or soot deposits appear. The flames should be approximately 2.5 cm high.



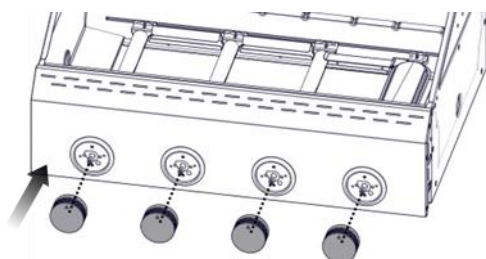
1. Remove each control knob for the main burners.



2. Use a flat-blade screwdriver to turn the high flame setscrew counterclockwise approximate 90°.



3. Check that burner operates at the new high flame setting. It may be necessary to adjust the screw setting slightly more to get the ideal burner flame height.
4. Place the burner control knobs back to their original positions.
5. Repeat step 2 through 4 for each burner if need.
6. Replace the flame tamers and grates after the burners have been cooled down.



Record Conversion

The LP appliance nameplate is located inside the grill cabinet on the left-hand side. Once converted, place the NG appliance nameplate as close as possible to the current LP appliance nameplate without covering it.

In the last page of the Use and Care Guide, write "Converted to Natural Gas". Also, record the conversion date and the technician/company that performed the conversion.

Attaching the Restraining Tether

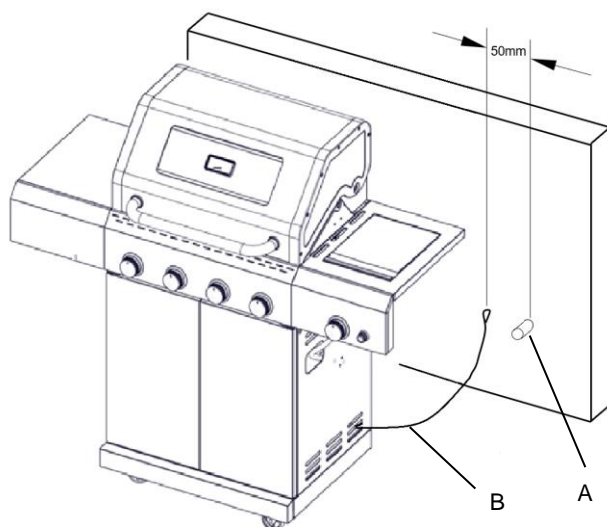
Included with this outdoor gas grill is a restraining tether which is to be installed when grill is connected to a fixed gas supply. The purpose of this tether is to prevent any unnecessary tension on the natural gas hose assembly when the grill is moved out of its normal operating position.

Attaching the Tether to the Grill

1. Attach the restraining tether to the grill by feeding it through the lower vent holes on the rear panel of the grill as shown below.
2. Continue by feeding one end of the tether through the opening on the opposite end until the tether is secured to the vent holes.

The length of the tether shall not exceed 80% of the length of the natural gas hose assembly.

3. Use the included fastener to secure the free end of the tether to the surface where the fixed gas supply outlet is produced. The free end of the tether must be securely fastened within 50mm of the fixed gas outlet with the included fastener as shown below.



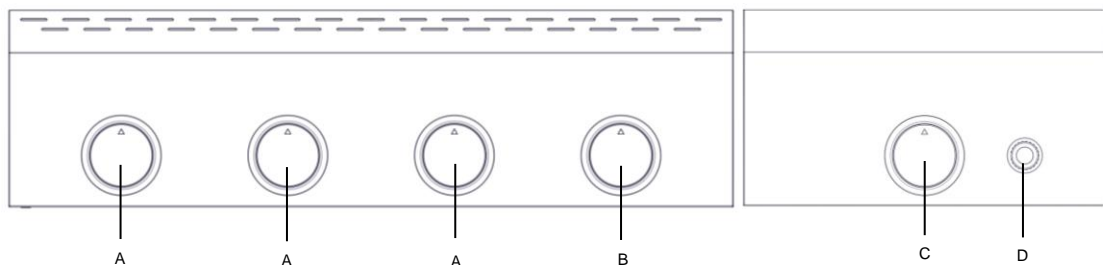
- A. Fixed gas supply outlet
B. Restraining tether

IMPORTANT: Make sure the restraining tether is installed before using your grill.

OUTDOOR GRILL USE

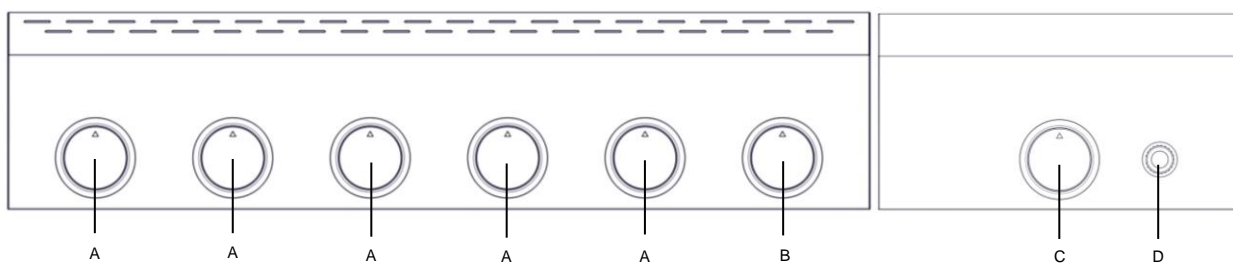
This manual covers several different models. The grill you have purchased may have some or all of the features listed. The locations and appearances of the features shown here may not match those of your model.

Control Panel (720-1091)



A. Main Burner Knob B. Main Searing Burner Knob C. Side Burner Knob D. Ignition Button

Control Panel (720-1089)



A. Main Burner Knob B. Main Searing Burner Knob C. Side Burner Knob D. Ignition Button

Using Your Outdoor Grill

⚠ WARNING



Explosion Hazard

Do not store fuel tank in a garage or indoors.
Do not store grill with fuel tank in a garage or indoors.
Failure to follow these instructions can result in death, explosion, or fire.

⚠ WARNING



Fire Hazard

Do not use grill near combustible materials.
Do not store combustible materials near grill.
Doing so can result in death or fire.

⚠ WARNING

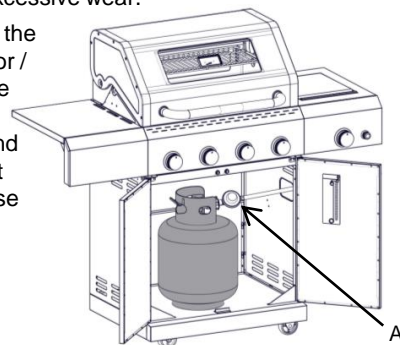
Food Poisoning Hazard

Do not let food sit for more than one hour before or after cooking.
Doing so can result in food poisoning or sickness.

Inspect the LPG Bottle Supply Hose

Inspect the gas pressure regulator / hose assembly before each use.

1. Open left-hand cabinet door.
2. Inspect the gas pressure regulator/hose assembly for cuts, abrasions, or excessive wear.
3. If necessary, replace the gas pressure regulator / hose assembly before using the grill. Contact the dealer and use only replacement hoses specified for use with the grill.



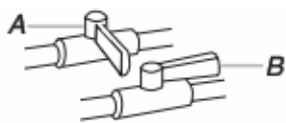
A. Gas pressure regulator / hose assembly

Prepare the Grill for Lighting

1. Open the hood completely. Do not light burners with the hood closed.
2. Make sure control knobs are turned to “OFF”.

Turn the Gas Supply On

1. For outdoor grills using a 9.0kg propane tank:
Slowly open the tank valve.
NOTE: If flow limiting device activates, your grill may not light. If your grill does light, the flames will be low and will not heat properly. Turn tank valve and all control knobs off and wait 30 seconds. After shutting off the tank, very slowly open tank valve and wait 5 seconds before lighting.
2. For outdoor grills using gas supply source other than a 9.0kg propane tank:
Open the manual shutoff valve in the gas supply line. The valve is open when the handle is parallel to the gas pipe.

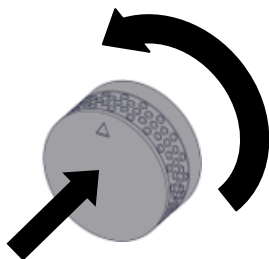


A. Closed valve
B. Open valve

Lighting the Grill Burners

IMPORTANT: If burner does not light immediately, turn the burner knob to “O” and wait 5 minutes before relighting.

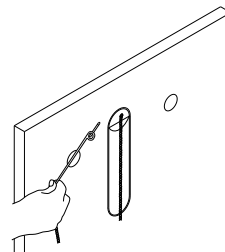
1. Open the hood completely. Do not light burners with the hood closed.
2. Do not lean over the grill.
3. Select the burner you want to light. Push in and turn the grill burner control knob to “HIGH”, while pressing the ignition button to light the burner.



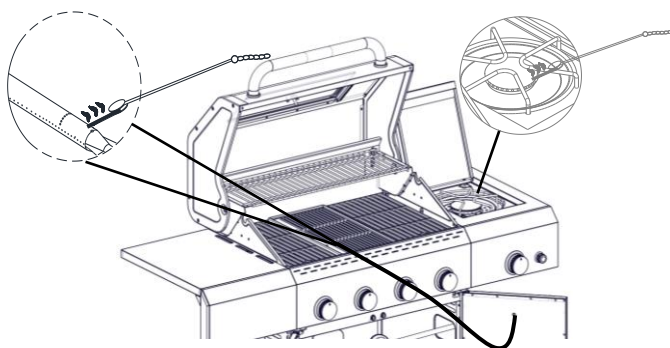
4. You will hear the “snapping” sound of the spark. When burner is lit, release the knob. Turn knob to desired setting.
5. Repeat for each of the other burners as needed.

Manually Lighting Grill Burners

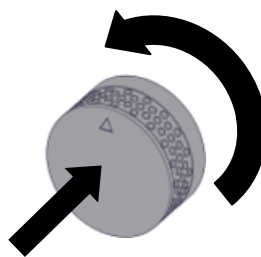
1. Open the hood completely. Do not light burners with hood closed.
2. Do not lean over the grill.
3. Remove the manual lighting extension (see following illustration) and attach a match to the split ring.



4. Strike the match to light it.
5. Guide the lit match under the grill grate.



6. Push in and turn the burner knob to “HIGH” for the burner closest to the lit match. The burner will light immediately. When burner is lit, turn knob to desired setting.



7. Repeat steps 2 through 6 for each main burner.
8. Remove match and replace manual lighting extension on the right side panel.

IMPORTANT:

If burner does not light immediately, turn the burner knob to “OFF” and wait 5 minutes before relighting. If any burners do not light after attempting to light them manually, contact the Customer Service Center. See the “Assistance” section.

⚠ WARNING

Ensure the hood is open when the barbeque is on HIGH heat setting.

TIPS FOR OUTDOOR GRILLING

WARNING

Food Poisoning Hazard

Do not let food sit for more than one hour before or after cooking.

Doing so can result in food poisoning or sickness.

Before Grilling

- Thaw food items before grilling.
- Preheat grill on high (use all grill burners) 10 minutes. The hood must be closed during preheating. Preheating provides the high heat needed to brown and seal the juices.
- Shorten the preheat time when grilling high-fat cuts of meat or poultry, such as chicken thighs. This will help reduce flare-ups.
- Lightly oil the grill grates or the food when cooking low-fat cuts of meat, fish, or poultry, such as lean hamburger patties, shrimp, or skinless chicken breasts.
- Using too much oil can cause gray ash to deposit on food. Trim excess fat from meats prior to cooking to reduce flare-ups.
- Make vertical cuts at 5 cm intervals around the fat edge of meat to avoid curling.
- Add seasoning or salt only after the cooking is finished.

During Grilling

- Turn foods only once. Juices are lost when meat is turned several times.
- Turn meat just when juices begin to appear on the surface.
- Avoid puncturing or cutting the meats to test doneness. This allows juices to escape.
- It may be necessary to lower the heat setting for foods that cook a long time or are marinated or basted in a sugary sauce.
- If using a high flame, add barbecue sauce only during the last 10 minutes of cooking to avoid burning the sauce.
- The degree of doneness is influenced by the type of meat, cut of meat (size, shape, and thickness), heat setting selected, and length of time on the grill.
- Cooking time will be longer with an open grill cover.

Cooking Methods

Direct Heat

Cooking by direct heat means the food is placed on grill grates directly above or below lighted burners. Hood position can be up or down. If hood is in the up position, total cooking times may be longer.

Direct heat sears the food. Searing is a process that seals natural juices in food by cooking with intense heat for a short period of time. While juices stay inside, the outside is browned with a flavorful grilled coating.

Indirect Heat

For best results, do not select the indirect heat cooking method when it is windy.

Cooking by indirect heat means the food is placed on the grill grate above an unheated burner, allowing heat from lighted burner(s) on either side to cook the food.

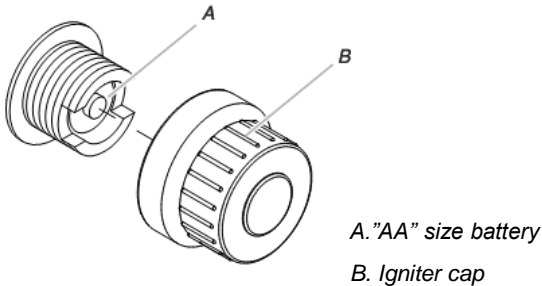
If possible, turn on 2 burners. Cook with the hood down. This will shorten the cooking time.

OUTDOOR GRILL CARE

Replacing the Igniter Battery

If igniters stop sparking, the battery should be replaced.

1. The igniter button cap is located on the outside of the grill's right side panel.
2. Unscrew igniter button cap counterclockwise to remove.



3. Remove the battery from the battery compartment.
4. Replace with a new alkaline "AA" size battery. Install battery with the negative end first.
5. Screw igniter button cap clockwise into place.

General Cleaning

IMPORTANT: Before cleaning, make sure all controls are off and the grill is cool. Always follow label instructions on cleaning products.

For routine cleaning, wash with soap and water using a soft cloth or sponge. Rinse with clean water and dry at once with a soft, lint-free cloth to avoid spots and streaks.

Do not use steel wool to clean the grill, as it will scratch the surface.

To avoid weather damage to finish, use grill cover.

STAINLESS STEEL

IMPORTANT: To avoid damage to stainless steel surfaces, do not use soap-filled scouring pads, abrasive cleaners, cooktop polishing creme, steel wool, gritty wash cloths, or paper towels. Cleaner should not contain chlorine. Damage may occur. Food spills should be cleaned as soon as the entire grill is cool. Spills may cause permanent discoloration.

Cleaning Method:

- Rub in direction of the grain to avoid scratching or damaging the surface.
- Stainless steel cleaner.
- Liquid detergent or all-purpose cleaner.
- Rinse with clean water and dry with soft, lint-free cloth.
- Vinegar to remove hard water spots.
- Glass cleaner to remove fingerprints.

GRILL GRATES

IMPORTANT: Immediately after you are finished cooking, turn all burners to HIGH for 10-15 minutes with the hood closed to burn off food residue. Turn off all burners, raise the hood and let the grates cool. When completely cool, grill racks can be removed for thorough cleaning. Clean them with a mild detergent and warm water. For baked-on food residue, prepare a solution of 240mL ammonia to 3.75 L water. Soak grates for 20 minutes, then rinse with water and dry completely.

WARMING SHELF

Cleaning Method:

- Liquid detergent or an all-purpose cleaner.
- Rinse with clean water and dry with soft, lint-free cloth.
- For tough spots or baked-on grease, use a commercial degreaser.

IMPORTANT: Make sure gas supply is off and all control knobs are in the "O" position.

EXTERIOR

The quality of this material resists most stains and pitting, providing that the surface is kept clean, polished, and covered.

Cleaning Method:

- Apply stainless steel polish to all non-cooking areas before first use. Reapply after each cleaning to avoid permanent damage to the surface.
- Cleaning should always be followed by rinsing with clean warm water. Wipe the surface completely dry with a soft cloth.
- For tough spots or baked-on grease, use a commercial degreaser stainless steel.

INTERIOR

Discoloration of stainless steel on these parts is to be expected, due to intense heat from the burners. Always rub in the direction of the grain. Cleaning should always be followed by rinsing with clean, warm water.

Cleaning Method:

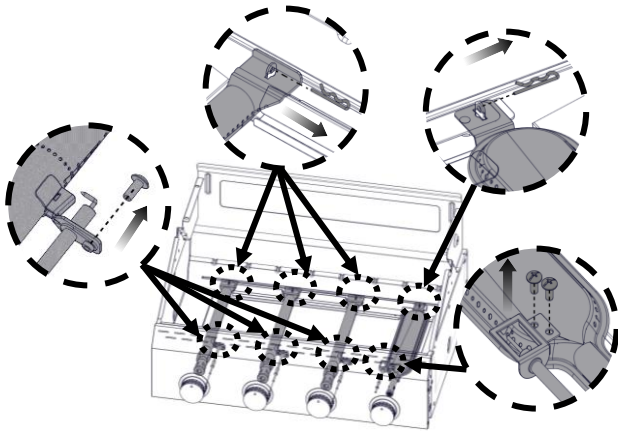
- Liquid detergent or all-purpose cleaner.
- Rinse with clean water and dry completely with a soft, lint-free cloth.
- A heavy-duty scrub sponge can be used with mild cleaning products.
- For small, difficult-to-clean areas, use a commercial degreaser designed for stainless steel.

BURNERS

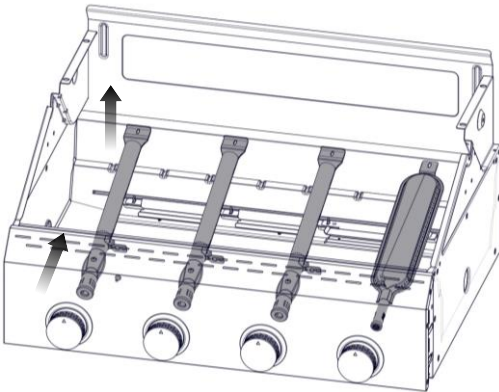
Cleaning Method (Illustrated with 720-1091):

- Clean the exterior of the burner with a wire brush.
- Clear any clogged burner ports with a straightened paper clip.
- Do not use a toothpick as it may break off and clog the port.
- Check and clean burner/venturi tubes.

1. Remove grill grates and flame tamers.
2. Remove the screw and pin that hold the burner in place. Remove the gas burner from the grill.



3. Use a flashlight to inspect into the burner through the burner inlet to ensure there is no blockage. If any obstruction is seen, use a metal coat hanger that has been straightened to clear them.
4. After inspecting the inside of the burner for blockage, reassemble the burner by sliding the middle tube of the gas burner over the gas orifice.



5. Reattach gas burner using screw and cotter pin.

GREASE TRAY

IMPORTANT: The grease tray should only be removed when grill is completely cool.

The grease tray collects grease and food particles that fall through the grill. Clean often to avoid grease buildup.

Cleaning Method:

- Remove the grease tray from the grill and remove the heat tent from the tray.
- Wipe excess grease with mild detergent and warm water by using paper towels.
- Rinse and dry thoroughly.
- Replace heat tent to grease tray and insert the grease tray to the grill.

KNOBS AND FLANGE AREA AROUND KNOBS

IMPORTANT: To avoid damage to knobs or flange area around knobs, do not use steel wool, abrasive cleaners, or oven cleaner.

Do not soak knobs.

Cleaning Method:

- Mild detergent, a soft cloth, and warm water.
- Rinse and dry.

CONTROL PANEL GRAPHICS

IMPORTANT: To avoid damage to control panel graphics, do not use steel wool, abrasive cleaners, or oven cleaner.

Do not spray cleaner directly onto panel.

Cleaning Method:

- Clean around the burner labels gently; scrubbing may remove printing.
- Mild detergent, soft cloth, and warm water.
- Rinse and dry.

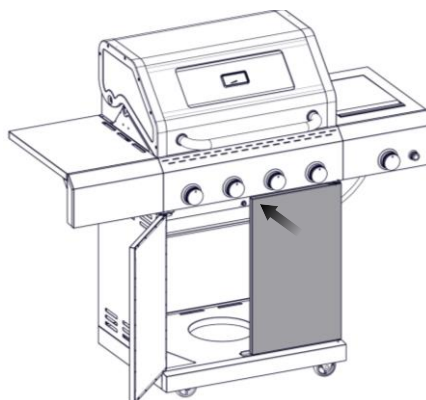
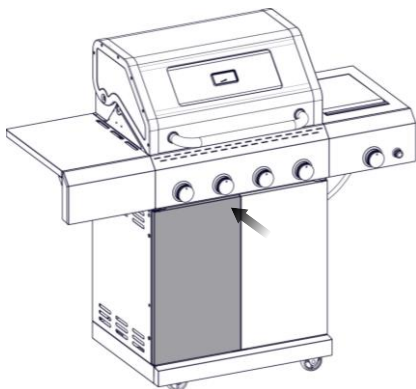
OPEN and CLOSE GRILL DOORS

Your grill door is equipped with push to open latch.

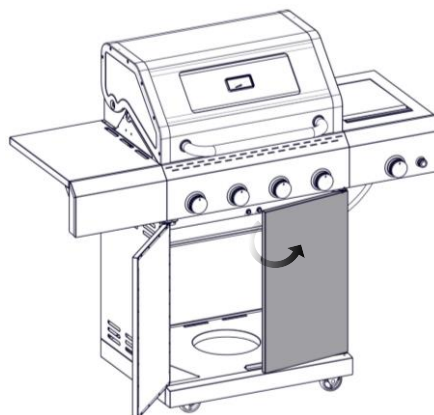
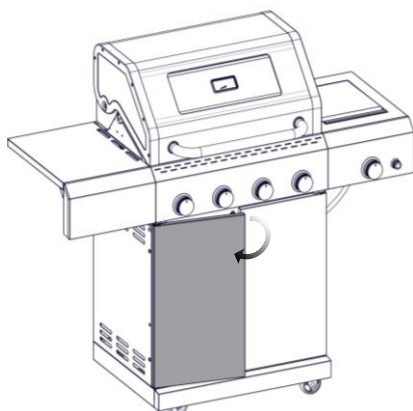
Open Grill Doors

Illustrated with 720-1091

To open the grill door, it take a gentle press on the door front.

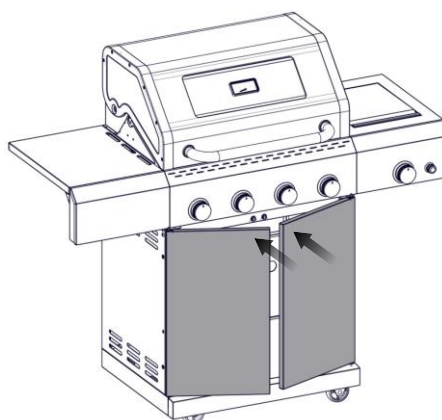


Then swing out the door.



Close Grill Doors

CLOSE the grill by pushing the door to the latch.



TROUBLESHOOTING

Grill will not light

- **Is the LPG bottle valve turned off?**
Turn the LPG bottle on.
- **Is the grill properly connected to the gas supply?**
Contact a trained repair specialist or see Installation Instructions.
- **Is there gas in the LPG bottle?**
Check the gas level.
- **Is the igniter working?**
Check that the igniter battery is properly installed or check to see if the battery needs to be replaced. See the "Replacing the Igniter Battery" section.
Check to see if the grill will match-light. See "Manually Lighting the Grill and side burner" in the "Outdoor Grill Use" section.
Check for loose wire connections to the igniter or electrodes.
Check to see if debris is blocking the electrodes. If a spark occurs anywhere but the igniter tip, replace the igniter.

Burner flame will not stay lit

- **Is the gas supply fully turned on?**
Check that the LPG gas fuel tank valve is fully open.
- **Is the gas supply in the LPG bottle low?**
Check the gas level.
- **Is the burner properly installed and in good condition?**
Check that the burner is installed properly. Check for defects in the burner.

Flame is noisy, low or erratic

- **Is the gas supply fully turned on?**
Check that the LPG gas fuel tank valve is fully open.
- **Is the gas supply in the LPG bottle low?**
Check the gas level.
- **Does only one burner appear low?**
Check and clean the burner ports if clogged or dirty. See "General Cleaning" section.
- **Is the gas supply hose bent or kinked?**
Straighten the gas supply hose.
- **Is the flame noisy or lifting away from the burner?**
Burner may be getting too much air. Check the air shutter adjustment, see "Check and Adjust Burners" section.
- **Is the burner flame mostly yellow or orange?**
Grill may be in an area that is too windy, or not receiving enough air. Check the burner air inlets for obstructions. Check the air shutter adjustment, see "Check and Adjust the Burners" section.

Excessive flare-ups

- **Is there excessive fat in the food being grilled?**
Keep flame on low or turn one burner off.
Keep the hood up when grilling to avoid excessive flare-ups.
Move food to the warming rack until flames subside.
To avoid damage to the grill, do not spray water on gas flames.

Low Heat

LPG Gas:

For outdoor grills using a LPG bottle, slowly open the tank valve.

NOTE: If flow limiting device activates, your grill may not light. If your grill does light, the flames will be low and will not heat properly.

1. Turn tank valve and all control knobs off and wait 30 seconds.
2. After shutting off the tank, very slowly open the tank valve and wait 5 seconds before lighting.
3. Light the burners one at a time. See "Lighting the Grill and side burner" section.

Natural Gas:

Gas pressure is affected by size and length of the gas line from the house to the grill. Contact a qualified gas technician to provide the Natural Gas supply to the selected grill location in accordance with the National Fuel Gas Code and local codes.

WARRANTY AND CONSUMER GUARANTEE

Barbeques Galore Warranty is provided in addition to other rights and remedies as set out below under 'Consumer Guarantees'.

Warranty Term

Subject to the conditions set out below, this product is warranted to the purchaser to be free from defects in workmanship and materials from the date of purchase for the terms specified below.

MAIN BURNERS: 5 Year LIMITED warranty against perforation.

STAINLESS STEEL PARTS: 3 Year LIMITED warranty against perforation, does not cover surface corrosion, scratched and rust.

COOKING GRILLS: 1 Year LIMITED warranty; does not cover dropping, chipping, scratching, rust or surface damage.

ALL OTHER PARTS: 1 Year LIMITED warranty; does not cover chipping, scratching, cracking surface corrosion, scratches or rust.

Warranty Conditions

1. Barbeques Galore warranty is non transferable and is limited to the original purchaser.
2. Satisfactory proof of the purchase (as defined in the Competition and Consumer Act 2010 (CCA)) must be furnished at the time of notification of the defect for a claim under this warranty to be enforceable.
3. This warranty covers all parts found to be defective in workmanship and/or materials during the warranty period. Barbeques Galore total liability in respect of a claim by a consumer under the CCA for a minor problem (as defined in the CCA) with a product is limited, at our option, to providing the consumer with a refund, replacement product or repairing the product.
4. For major failures (as the term is defined in the CCA) you are entitled to a replacement or refund and for compensation for any other reasonably foreseeable loss or damage.
5. To implement this warranty, please return the product to the place of purchase or nominated service agent, otherwise a service call out fee will be charged and refunded if claim is warrantable.

Installation Conditions

1. All installations must conform to the applicable Gas, Electrical and Building standards as laid down by the local codes for state or region.

Warranty Exclusions

1. This warranty will be void and accordingly no claim of any nature will be enforceable if the product has not been assembled, installed or operated according to the instructions, or has been subject to abuse, improperly treated, neglected and/or if any repairs, maintenance or service has been done by an unauthorised person.
2. This warranty does not cover
 - rust due to improper care or lack of maintenance. Contact your place of purchase for care and maintenance instructions
 - commercial use
 - claims arising from damage caused by abrasive chemical cleaners, heat discoloration or fat fires

Consumer Guarantee

Our goods come with guarantees that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

Subject to the above paragraphs, all express or implied representations, conditions, statutory guarantees, warranties and provisions (whether based on statute, common law or otherwise), relating to this warranty, that are not contained in it, are excluded to the fullest extent permitted by law.

Nothing in this warranty excludes, restricts or modifies any condition, warranty, statutory guarantee, right or remedy, implied or imposed by common law, statute or regulation, which cannot be lawfully excluded, restricted or modified.

For Customer Reference (file in a safe place)

Purchased from _____

Date Purchased ____/____/____ Record Serial Number _____

N.B Satisfactory proof of purchase like your sales docket must be kept for any claim under this warranty to be enforceable.
Service Contact Point – Please contact your place of purchase for warranty repairs or service.

BRANCHES AUSTRALIA WIDE

Barbeques Galore Limited,

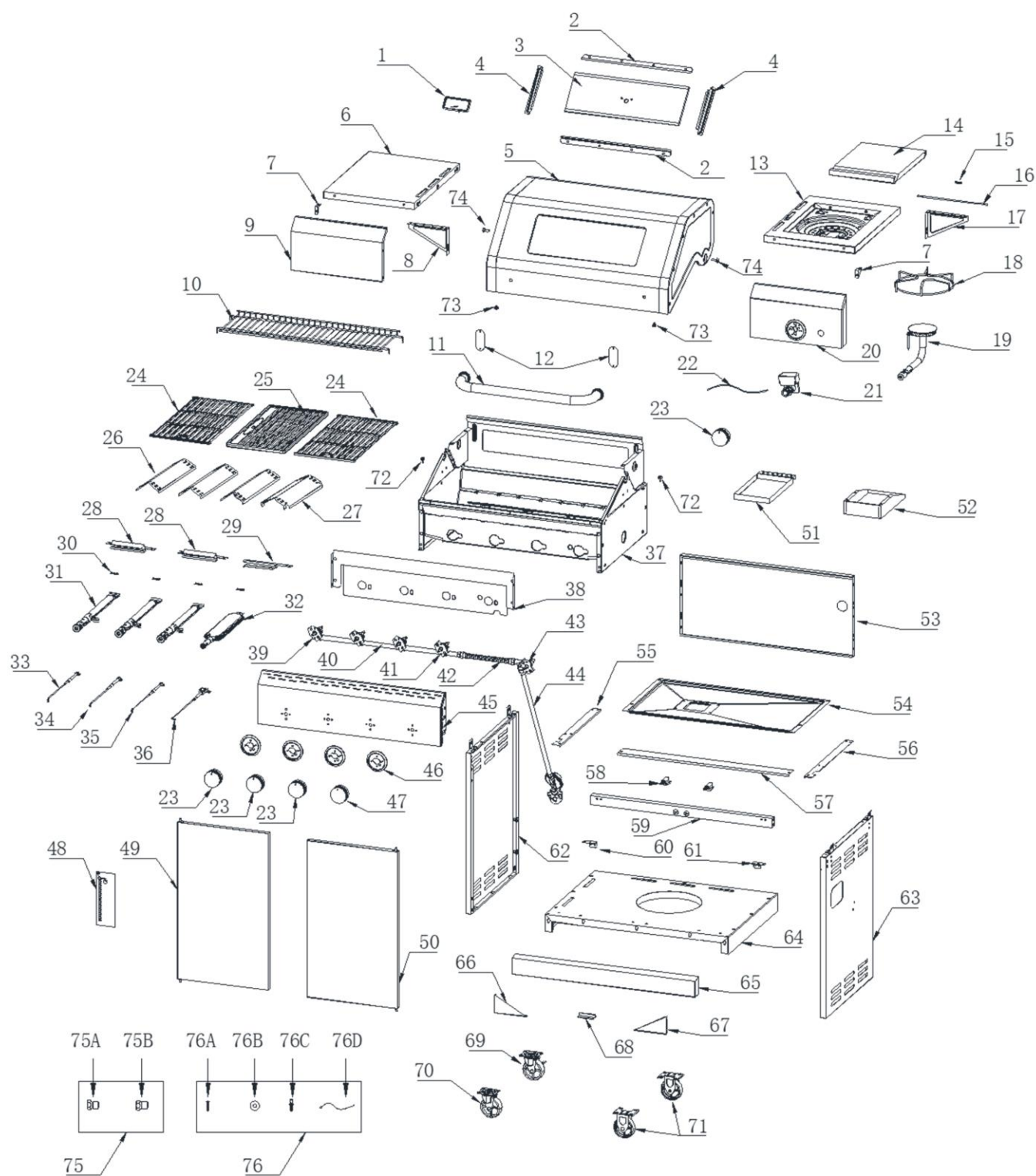
Building A2, Campus Business Park, 350-374 Parramatta Road, Homebush, NSW 2140

Customer Care Telephone 1 300 139 867, Store Locator Telephone 1 800 978 555

e-mail: CSR1@bbqgalore.com.au

Website: www.bbqgalore.com.au

720-1091 Replacement Parts



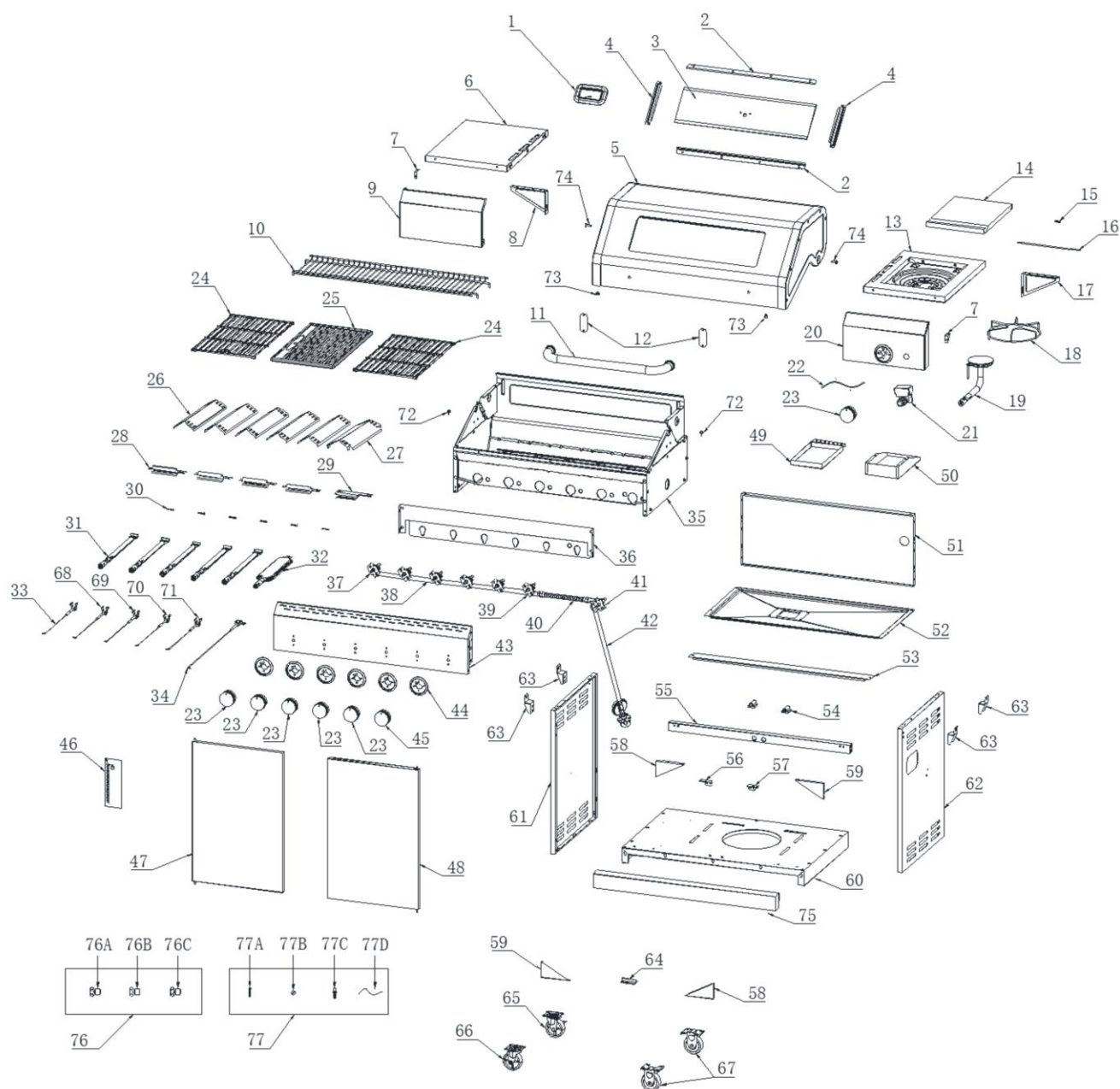
720-1091 PARTS LIST

No.	Part (Description)	QTY	No.	Part (Description)	QTY
1	Temperature gauge	1	26	Flame tamer for tube burner	3
2	Glass window fixed plate B	2	27	Flame tamer for pancake burner	1
3	Glass window	1	28	Cross channel between tube burner	2
4	Glass window fixed plate A	2	29	Cross channel between pancake burner	1
5	Main lid	1	30	R pin	4
6	Side shelf, left	1	31	Main burner	3
7	Side shelf support bracket, front	2	32	Pancake burner	1
8	Side shelf support bracket, rear	1	33	Main burner igniter wire A	1
9	Side shelf control panel	1	34	Main burner igniter wire B	1
10	Warming rack	1	35	Main burner igniter wire C	1
11	Main lid handle	1	36	Main burner igniter wire D	1
12	Lid handle heat shield	2	37	Main burner bowl assembly	1
13	Side burner bowl assembly	1	38	Front baffle	1
14	Side burner lid	1	39	Main gas valve	3
15	Side burner lid hinge rod spring	1	40	Main manifold	1
16	Side burner lid hinge rod	1	41	Main gas valve for pancake burner	1
17	Side burner support bracket, rear	1	42	Side burner flex gas line	1
18	Side burner cooking grid	1	43	Side burner gas valve	1
19	Side burner	1	44	Regulator LP	1
20	Side burner control panel	1	45	Main control panel	1
21	Pulse igniter module	1	46	Control knob bezel	4
22	Side burner igniter wire	1	47	Control knob, pancake burner	1
23	Main burner control knob	4	48	Lighting rod	1
24	Cooking grid	2	49	Door, left	1
25	Cooking griddle	1	50	Door, right	1

720-1091 PARTS LIST

No.	Part (Description)	QTY	No.	Part (Description)	QTY
51	Grease box	1	71	Caster	2
52	Grease box support bracket	1	72	Hood buffer A	2
53	Rear panel	1	73	Hood buffer B	2
54	Grease tray assembly	1	74	Main lid screw	2
55	Grease tray support bracket, left	1	75	NG orifice pack	1
56	Grease tray support bracket, right	1	75A	Main burner NG orifice	4
57	Cart heat shield	1	75B	Pancake burner NG orifice	1
58	Push latch	2	76	Cable kit	1
59	Cart frame, front	1	76A	Screw	1
60	Door hinge fixed plate, left	1	76B	Flat washer	1
61	Door hinge fixed plate, right	1	76C	expansion pipe	1
62	Side panel, left	1	76D	cable	1
63	Side panel, right	1			
64	Bottom panel	1			
65	Bottom panel trim piece	1			
66	Triangle bracket, left	1			
67	Triangle bracket, right	1			
68	Door iron piece	1			
69	Swivel caster with brake	1			
70	Swivel caster	1			

720-1089 Replacement Parts



720- 1089 PARTS LIST

No.	Part (Description)	QTY	No.	Part (Description)	QTY
1	Temperature gauge	1	26	Flame tamer for tube burner	5
2	Glass window fixed plate B	2	27	Flame tamer for pancake burner	1
3	Glass window	1	28	Cross channel between tube burner	4
4	Glass window fixed plate A	2	29	Cross channel between pancake burner	1
5	Main lid	1	30	R pin	6
6	Side shelf, left	1	31	Main burner	5
7	Side shelf support bracket, front	2	32	Pancake burner	1
8	Side shelf support bracket, rear	1	33	Main burner igniter wire A	1
9	Side shelf control panel	1	34	Main burner igniter wire B	1
10	Warming rack	1	35	Main burner bowl assembly	1
11	Main Lid handle	1	36	Front baffle	1
12	Lid handle heat shield	2	37	Main gas valve	5
13	Side burner bowl assembly	1	38	Main manifold	1
14	Side burner lid	1	39	Main gas valve for pancake burner	1
15	Side burner lid hinge rod spring	1	40	Side burner flex gas line	1
16	Side burner lid hinge rod	1	41	Side burner gas valve	1
17	Side burner support bracket, rear	1	42	Regulator LP	1
18	Side burner cooking grid	1	43	Main control panel	1
19	Side burner	1	44	Control knob bezel	6
20	Side burner control panel	1	45	Control knob, pancake burner	1
21	Pulse igniter module	1	46	Lighting rod	1
22	Side burner igniter wire	1	47	Door, left	1
23	Main burner control knob	6	48	Door, right	1
24	Cooking grid	2	49	Grease box	1
25	Cooking griddle	1	50	Grease box support bracket	1

720-1089 PARTS LIST

No.	Part (Description)	QTY	No.	Part (Description)	QTY
51	Rear panel	1	71	Main burner igniter wire F	1
52	Grease tray assembly	1	72	Hood buffer A	2
53	Cart heat shield	1	73	Hood buffer B	2
54	Push latch	2	74	Main lid screw	1
55	Cart frame, front	1	75	Bottom panel trim piece	1
56	Door hinge fixed plate, left	1	76	NG orifice pack	1
57	Door hinge fixed plate, right	1	76A	Main burner NG orifice	5
58	Triangle bracket, left	2	76B	Side burner NG orifice	1
59	Triangle bracket, right	2	76C	Pancake burner NG orifice	1
60	Bottom panel	1	77	Cable kit	1
61	Side panel, left	1	77A	Screw	1
62	Side panel, right	1	77B	Flat washer	1
63	Firebox fixed plate	4	77B	Expansion pipe	1
64	Door iron piece	1	77D	Cable	1
65	Swivel caster with brake	1			
66	Swivel caster	1			
67	Caster	2			
68	Main burner igniter wire C	1			
69	Main burner igniter wire D	1			
70	Main burner igniter wire E	1			

**Contact your Barbeques Galore customer care at 1 300 139 867
for after sales service and support or the store locator at 1 800 978 555 .**

