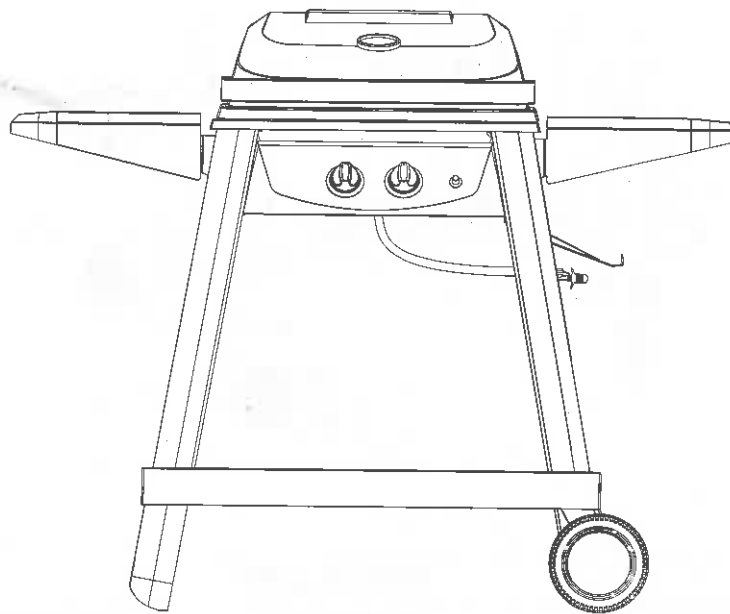


Assembly and Operating Instructions



WARNING

HAZARDOUS, FIRE OR EXPLOSION MAY RESULT IF INSTRUCTIONS ARE IGNORED.

It is the consumer's responsibility to ensure that the barbecue is properly assembled, installed, and taken care of. Failure to follow instructions in this manual could result in bodily injury and/or property damage.

FOR YOUR SAFETY

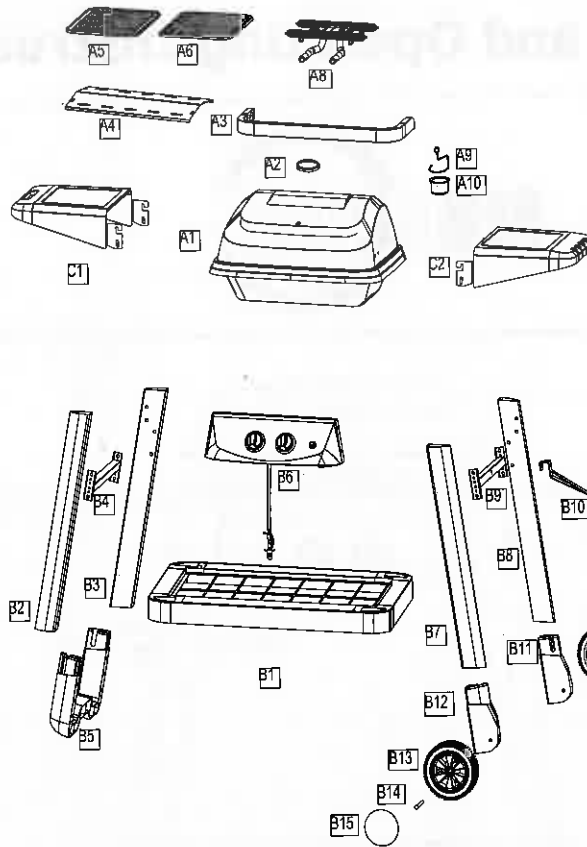
If you smell gas:

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

PRECAUTIONS

1. Leak test all connections after each tank refill
2. Never check for leaks with a match or open flame
3. Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.

FOR OUTDOORS USE ONLY . PLEASE READ INSTRUCTIONS CAREFULLY BEFORE ASSEMBLING. RETAIN THIS MANUAL FOR FUTURE REFERENCE.



PARTS LIST

Part No	Part Name	Qty	Part No	Part Name	Qty
A1	GRILL ASSEMBLY	1	B6	CONTROL PANEL	1
A2	THERMOMETER	1	B7	RIGHT FRONT LEG	1
A3	LID HANDLE ASSEMBLY	1	B8	RIGHT REAR LEG	1
A4	HEAT TENT	1	B9	RIGHT LEG SUPPORT	1
A5	COOKING PLATE	1	B10	GAS CYLINDER HOOK	1
A6	COOKING GRID	1	B11	RIGHT REAR STANDING LEG	1
A8	MAIN BURNER ASSEMBLY	1	B12	RIGHT FRONT STANDING LEG	1
A9	GREASE CUP HANGER	1	B13	WHEEL	2
A10	GREASE CUP	1	B14	WHEEL AXLE	2
B1	BOTTOM SHELF	1	B15	WHEEL CAP	2
B2	LEFT FRONT LEG	1	B16	MANUAL LIGHT BAR	1
B3	LEFT REAR LEG	1	C1	LEFT SHELF ASSEMBLY	1
B4	LEFT LEG SUPPORT	1	C2	RIGHT SHELF ASSEMBLY	1
B5	LEFT STANDING LEG	1			

HARDWARE LIST

D1	M6*10 BOLT	20	D5	M5*10 BOLT	4
D2	M6*15 SHOULDER BOLT	8	D6	AXLE	2
D3	AXLE NUT	2	D7	M6 NUT	1
D4	ST4.0*10 BOLT	4	D8	M6*45 BOLT	1

INSTRUCTIONS FOR YOUR NEW BARBECUE

Tools needed for assembly (Not included)

Flathead and Crosshead Screwdrivers, Spanners, Pliers

Before Assembly

Please read all instructions thoroughly before proceeding.

Find a large, clean and **horizontal** place to assemble your trolley barbecue.

Please refer to the parts list and assembly diagram as necessary. Assembly of the barbecue involves many large components; it is advisable to have two people assemble the unit.

A. Assembly of the Barbecue

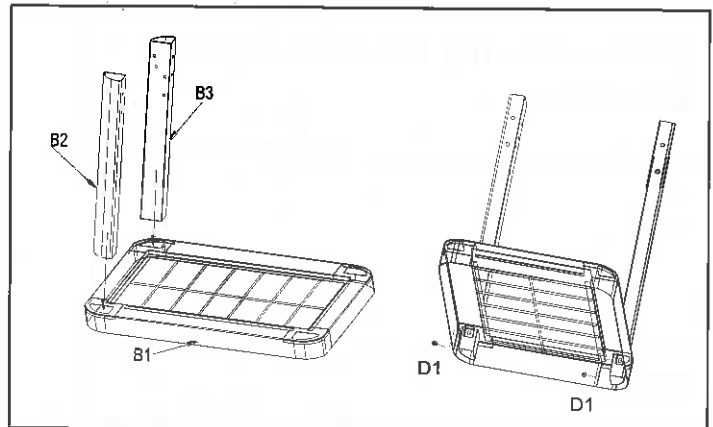
NOTE : REMOVE THE BBQ PARTS FROM THE BOX before assembly.

Ensure any transit protection is removed.

STEP 1 :

Fix the Left front leg (B2) and Left rear leg (B3) on the Bottom shelf assembly (B1) using M6*10 bolts (D1) as shown.

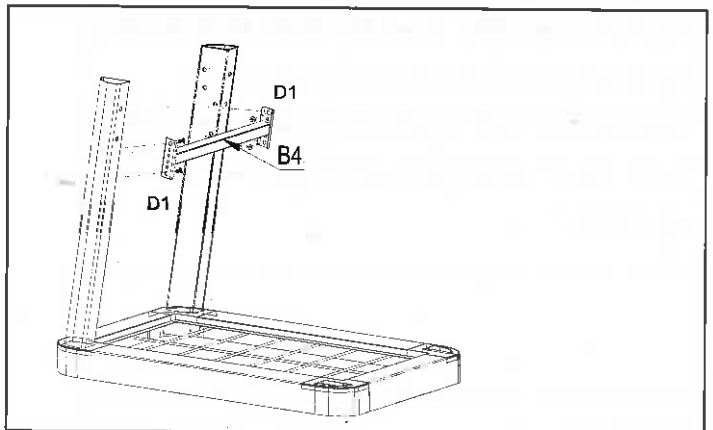
Fix the bolts tightly using a screwdriver.



STEP 2 :

Fix the Left leg support (B4) between the Left front leg (B2) with the Left rear leg (B3) using M6*10 bolts (D1) as shown.

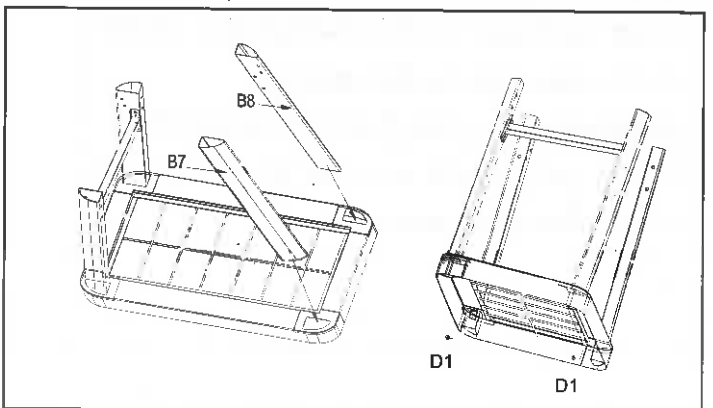
Fix the bolts tightly using a screwdriver.



STEP 3 :

Fix the Right front leg (B7) and Right rear leg (B8) on the Bottom shelf assembly (B1) using M6*10 bolts (D1) as shown.

Fix the bolts tightly using a screwdriver.

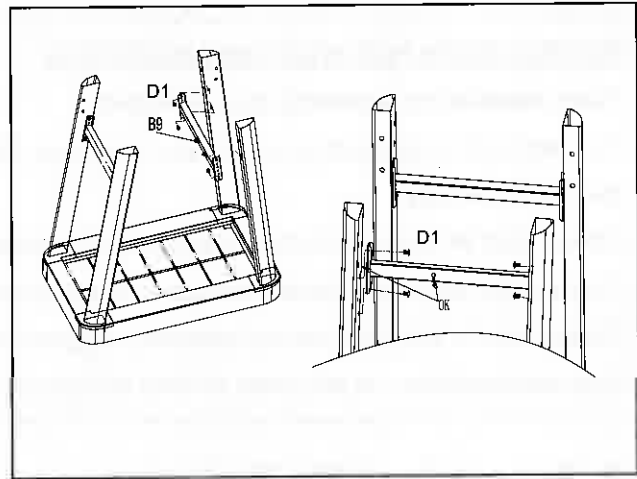


STEP 4 :

Fix the Right leg support (B9) between the Right front leg (B7) with the Right rear leg (B8) using M6*10 bolts (D1) as shown.

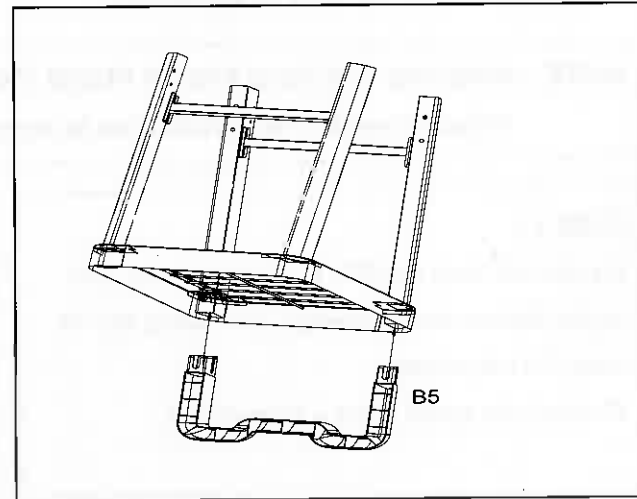
Fix the bolts tightly using a screwdriver.

Note: Make sure it's closer to the Right front leg (B7) for the hole of Right leg support (B9).



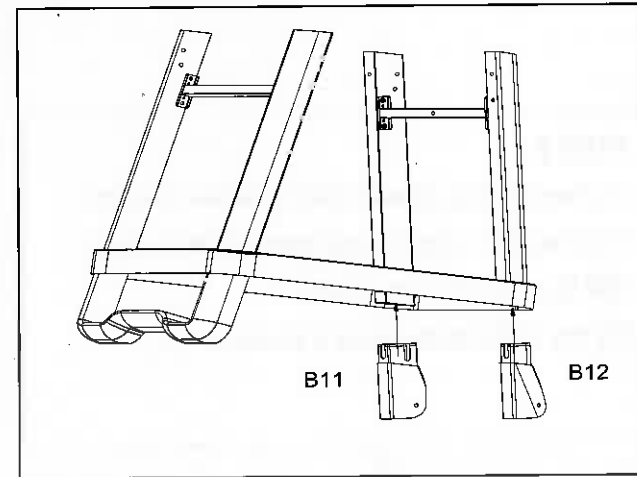
STEP 5 :

Insert the Left standing leg (B5) into the Left front leg (B2) and the Left rear leg (B3), hammer the Left standing leg (B5), make it match completely with the Left front leg (B2) and the Left rear leg (B3) as shown.



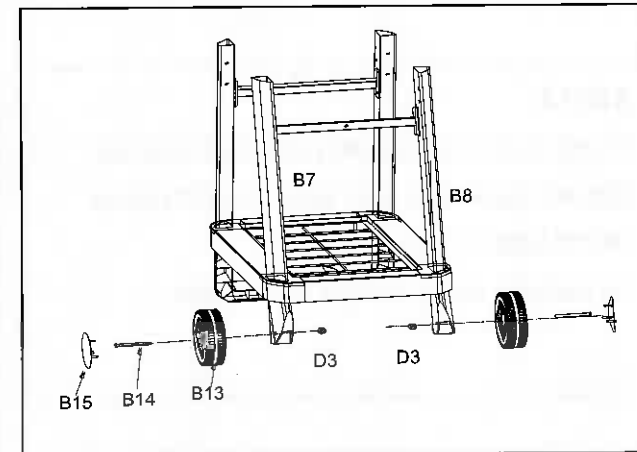
STEP 6 :

Insert the Right rear standing leg (B11) into the Right rear leg (B8), insert the Right front standing leg (B12) into the Right front leg (B7), hammer the Right rear/front standing leg, make them match completely with Right rear/front leg as shown.



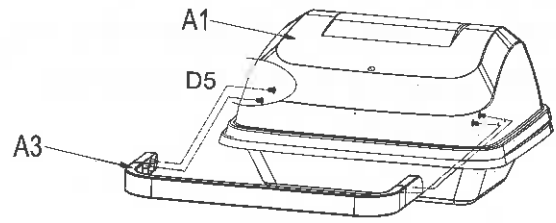
STEP 7 :

Install the Wheels (B13) to the Right front leg (B7) and the Right rear leg (B8) using the Wheel-axle (B14), then fix the Wheel-axle (B14) by Axle nut (D3) and cover the Wheel cap (B15) on the Wheel (B13) as shown.



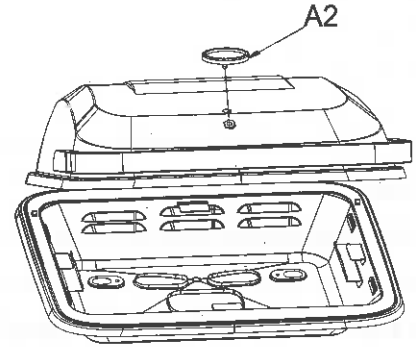
STEP 8 :

Fix the Lid handle (A3) on the lid of Grill assembly (A1) using M5*10 bolt (D5) as shown.



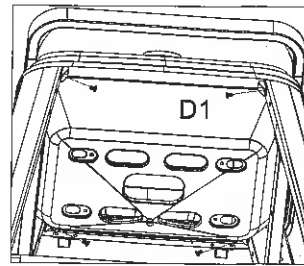
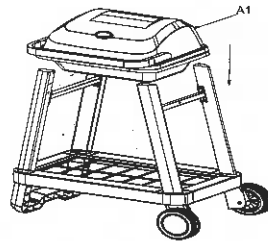
STEP 9:

Install the Thermometer (A2) on the lid of Grill assembly (A1) as shown.



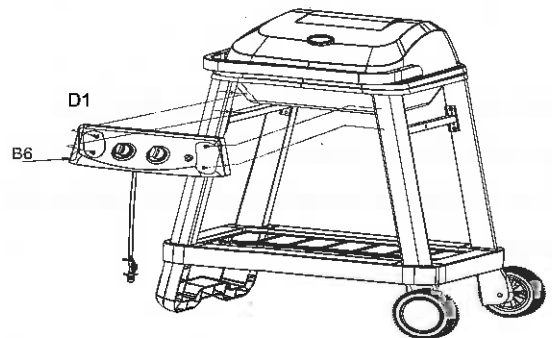
STEP 10 :

Fix the Grill assembly (A1) on the Left front leg (B2), Left rear leg (B3), Right Front Leg (B7) and Right rear leg (B8) using M6*10 bolt (D1) as shown.



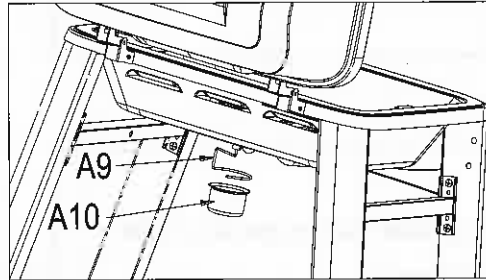
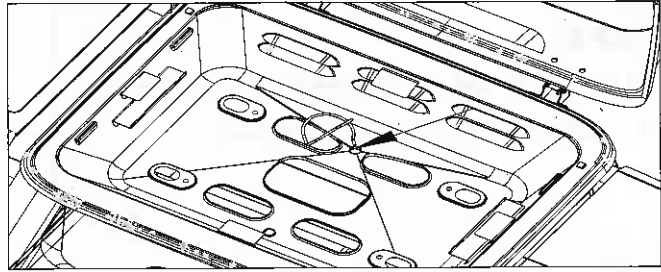
STEP 11 :

Fix the Control panel (B6) on the Left front leg (B2) and the Right front leg (B7) using M6*10 bolt (D1) as shown.



STEP 12:

Make the Grease cup hanger (A9) through into the hole in the firebox of Grill assembly (A1), then hang the Grease cup (A10) on the Grease cup hanger (A9) as shown.



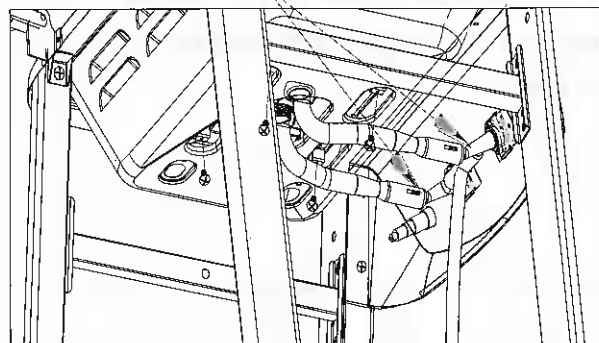
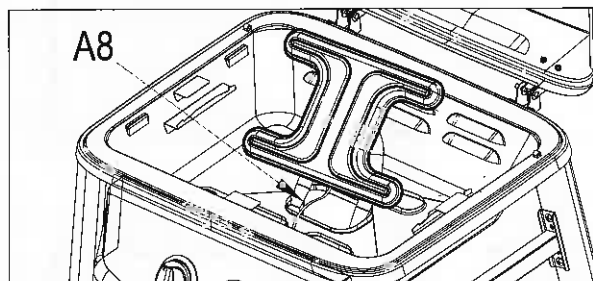
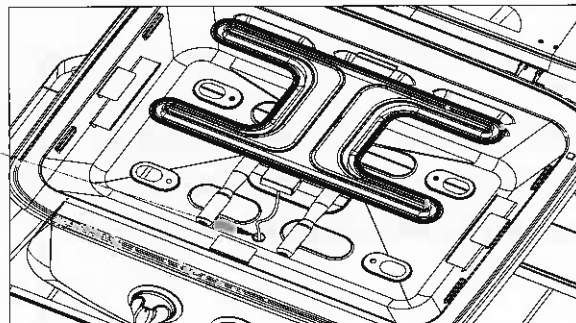
STEP 13:

Make the Main burner assembly (A8) through the hole in the firebox of Grill assembly (A1), then fix the Main burner assembly (A8) using ST4*10 bolts (D4) as shown.

Make sure through the guiding line of main burner electrode into the small hole of firebox.

Then through the main burner tube into the big hole of firebox.

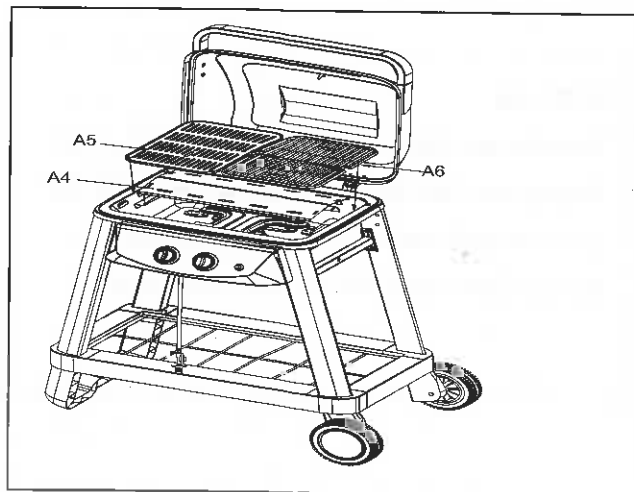
Make sure the electrode bar in the small hole, then put the valve tip goes into the venturi tube of the Main burner assembly (A8) completely with good alignment.



STEP 14:

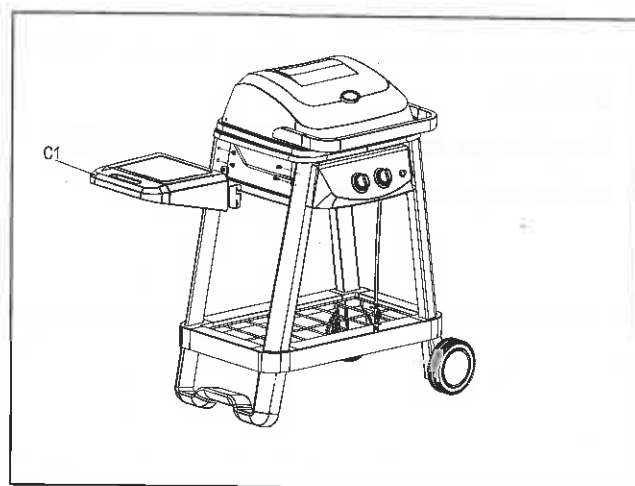
Put the Heat tent (A4), Cooking plate (A5) and Cooking grid (A6) on the Grill assembly (A1) as shown.

Note: Please be sure to put heat tent above the main burner and under the cooking grid/plate.



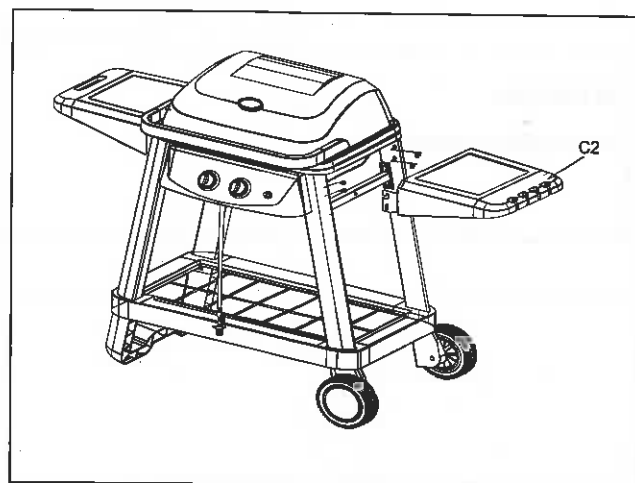
STEP 15:

Fix the Left shelf assembly (C1) on the Left front leg (B2) and Left rear leg (B3) using M6*15 Shoulder bolts (D2) as shown.



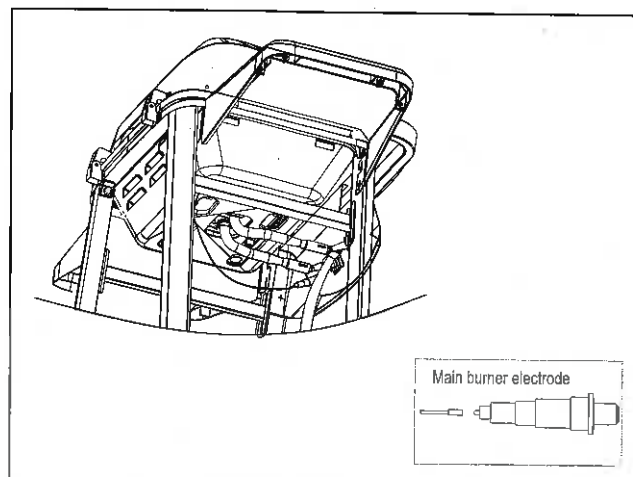
STEP 16:

Fix the Right shelf assembly (C2) on the Right front leg (B7) and Right rear leg (B8) using M6*15 Shoulder bolts (D2) as shown.



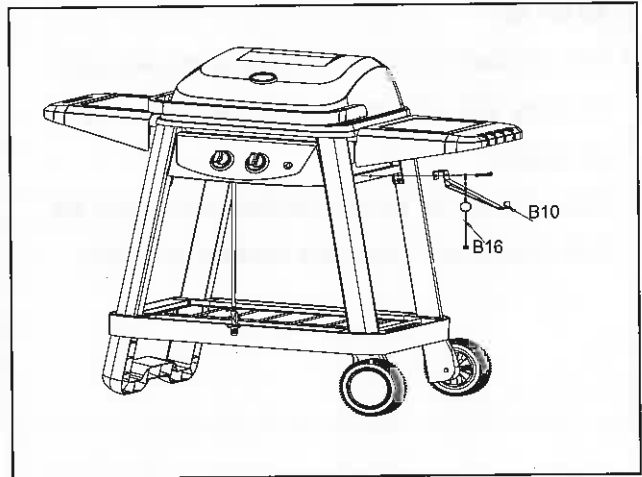
STEP 17:

Insert the guide line of electrode of main burner into the ignitor as shown.



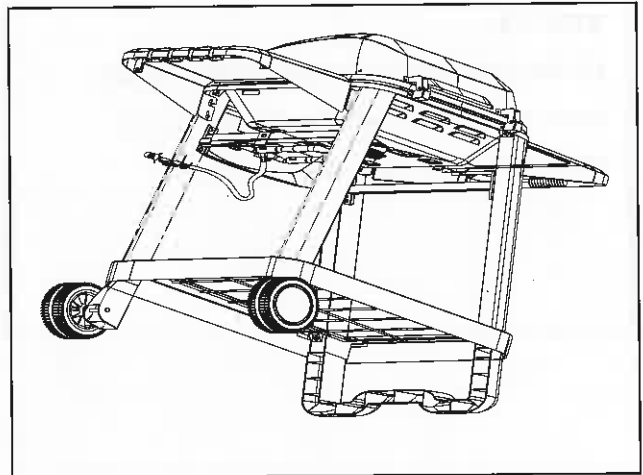
STEP 18:

Through the Manual light bar (B16) firstly, then through the Gas cylinder hook (B10) by M6*45 bolt (D8) and fasten them in the Right leg support (B9) using M6 nut (D7) as shown.



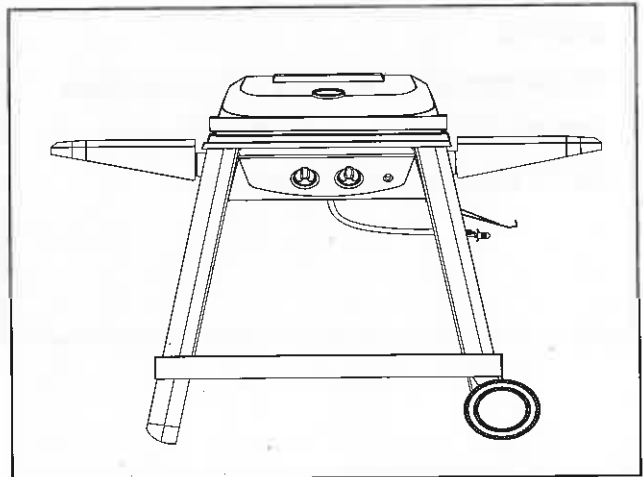
STEP 19:

Hang the gas tube hook of hose and regulator on the hole of right front leg as shown.



STEP 20:

Complete assembly.



B. The Gas System

1) Gas and Regulator Information

This barbecue is designed for universal LPG use only. Bottle sizes of 4.5 – 9 kg are recommended for use with this barbecue. Suitable regulators must have an outlet pressure of 2.75 kPa. You must have the proper regulator and bottle in order for the barbecue to operate safely and efficiently. Ensure that a 100% Universal LPG cylinder currently certified to Australian Standard AS2030 is used.

Maximum capacity of gas cylinder is 9kg. Do not use disposable gas cylinders. Please note the regulator supplied with this barbecue is of an approved type and is specifically designed for use with your barbecue.

Note: the thread type of connections are G1/4" with male and female.

C. Installation

1) Choosing a Location

This barbecue is for outdoor use only and should be placed in a well-ventilated area. Take care to ensure that the minimum clearances are met: From sides: 60cm, From back: 60cm, From above (vertical): 100cm Keep this barbecue away from any flammable materials!

2) Other Precautions

Do not obstruct any of the ventilation openings in the barbecue body. Should you need to change the gas cylinder, confirm that the cylinder is off, and that there are no sources of ignition (cigarettes, open flame, sparks, etc.) near before proceeding. Be sure to inspect the gas hose and ensure it is free of any twisting or tension. The hose should hang freely with no bends, folds, or kinks, which could obstruct free flow of gas. Apart from the connection point, no part of the hose should touch any hot barbecue parts. Inspect the hose before use. If the hose is damaged, it must be replaced with a hose suitable for use with the propane, and meet the national standards for the country of use. The length shall not exceed 1.5m. Should minimum clearances not be adhered to severe flare up may be experienced due to lack of airflow around the barbecue, thus voiding manufacturer's warranty.

3) Attaching the Regulator to the Cylinder

Make sure all barbecue control knobs are in the off position. Connect the regulator to the gas cylinder according to your regulator and cylinder dealer's instructions.

4) Leak Testing

Make sure all barbecue control knobs are in the off position.

Detach the barbecue control panel located across the front of the main barbecue body. Open the gas control valve on the cylinder. Check for leaks by brushing a solution of ½ water and ½ soap over all gas system joints, including all valve connections, hose connections and regulator connections. **DO NOT USE AN OPEN FLAME** to test for leaks at anytime. If bubbles form over any of the joints, there is a leak. Turn off the gas supply and retighten all joints. Test again. If bubbles form again, do not use the barbecue. Please contact your local dealer. Check for leaks annually or whenever the gas cylinder is refilled.

NOTE: The appliance comes preset from the factory and should not require any adjustments to perform correctly. If the appliance does not perform correctly, please contact your local dealer.

D. Operation

Warnings:

- This barbecue is only to be used outdoors.
- Read the instructions carefully before using the appliance.
- Note: Accessible parts may be very hot. Keep young children away.
- Warning: This appliance is not intended to be installed or used on a recreational vehicle or marine environment.

Safety Tips:

- Please observe the following points before using the barbecue:
- Ensure barbecue is placed on level surface.
- Do not move the appliance while in use.
- Never leave lit barbecue unattended.
- Turn off the gas supply at the gas cylinder after use.
- Do not store spare gas cylinders or any other flammable materials on the lower shelf or in the vicinity of this barbecue.
- Do not tamper with any parts sealed by manufacturer or agent. Any modification of this appliance is dangerous and will nullify any warranty.
- The use of protective gloves is recommended when cooking or handling any parts of the barbecue while it is hot or in use.
- In the event of a gas leak, shut off gas supply immediately and extinguish any flames. Contact your local dealer.

Lighting the Barbecue

Warning: Open hood before igniting barbecue.

Please make sure all control knobs are in off position before lighting .

Main Burner Ignition:

1. Open the roasting hood of your barbecue before lighting.
2. Open the gas control valve on the gas cylinder.
3. Push and turn the control knob anti-clockwise to the high position. Then press ignitor button rapidly several times to light the burner . If burner does not ignite, push and turn control knob to OFF, turn off cylinder valve. Wait 5 minutes, then try steps 2-3 again. If the barbecue still fails to light, please refer to the manual ignition instructions below.
4. After ignition, burners should be burned at the high position for 3-5 minutes in order to preheat the barbecue. This process should be done before every cooking session. The hood should be open during preheating.
5. After completion of preheating, turn all burners to the low position for best cooking results.

Manual Ignition:

1. Open the gas control valve at the cylinder.
2. Insert match into match holder which is attached to the right side of the barbecue and ignite match.
3. Insert lit match through the match lighting hole on the bottom of the barbecue body and place near the burner.
4. Push and turn the control knob anti-clockwise to the high position.
5. If burner fails to light after 5 seconds, turn to OFF position and wait 2 minutes. Then begin again from step 2. If the burner still fails to light after several attempts, go to step 6 and call your local dealer for service.
6. After use, turn all control knobs to the OFF setting and turn off the gas control valve at the cylinder.

Testing the BBQ Operation:

Check all connections for gas leaks with soap and water. DO NOT use a naked flame for detecting leaks. Refer to Section C for instructions on performing a leak test. Ignite all burners both individually and separately to ensure correct operation of gas valves, burners and ignition. Turn gas taps to low flame position and observe stability of the flame for each burner individually and separately. In case the appliance fails to operate correctly after all checks have been carried out, refer to the authorised service provider in your area.

Abnormal Operation:

Any of the following are considered to be abnormal operation and may require servicing:

- Yellow tipping of the burner flame.
- Sooting up of the grill plates.
- Burners not igniting properly.
- Burners failing to remain alight.
- Burners extinguished by trolley door.
- Gas valves, which are difficult to turn.
- In case the appliance fails to operate correctly, contact the authorised service provider in your area.

E. Helpful Hints for Using the Barbecue

1) Seasoning the Cooking Surfaces (First time use only)

Use a brush to apply a light coating of cooking or vegetable oil to the barbecue grill and/or plate. Then light the barbecue and turn all burners to the low position, letting the grill and plate 'cure' for 30 minutes. The grill and plate are now cured and ready for cooking use.

2) Preheating

Burners should be burned at the high position for 3-5 minutes after lighting in order to preheat the cooking grill and plate. This process should be done before every cooking session.

3) Preparation of the Cooking Surfaces

To prevent foods from sticking to the hot cast iron, please use a long handled brush to apply a light coat of cooking or vegetable oil before each barbecuing session.

4) Flare-Up Control

Flare-ups occur when meat is barbecued and its fats and juices fall upon the flame tamer and vapourise. The smoke from some flare-up helps give cooked meat its barbecued flavour, but excessive flare-up will result in meat being burned. To control flare-up, it is advisable to trim excess fat from meat and poultry before grilling. Also, when barbecuing, the burners should always be placed on the low setting. Always protect your hands when handling anything near the barbecue's cooking surface.

F. Care and Maintenance

Periodically clean your barbecue between uses and especially after extended periods of storage. Never douse the barbecue with water when its surfaces are hot.

1) Care of Burners

Ensure that there are no signs of blockage (debris, insects) in either the burner portholes, the primary air inlet, or the neck of the burners. Use compressed air or pipe cleaner wire to clear obstructions. A wire brush can be used to remove corrosion from the burner surfaces.

2) Cast Iron Grill

The cast iron grill can be cleaned with soap and hot water. Dry thoroughly after washing. Corrosion can be removed with a scourer or brush. Coating the cast-iron with a small amount of cooking oil after cleaning can help to prevent corrosion.

3) Storage

Store your barbecue in a cool dry place. The gas cylinder should be disconnected from the barbecue and stored outdoors. When using the barbecue after extended periods of storage, please follow all of the care and maintenance instructions. For storage and cylinder exchange, disconnect hose at the cylinder only. Do not disconnect hose from the appliance.

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).

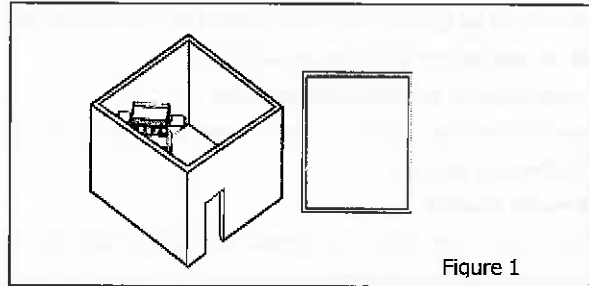


Figure 1

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. (figure 2 & 3)

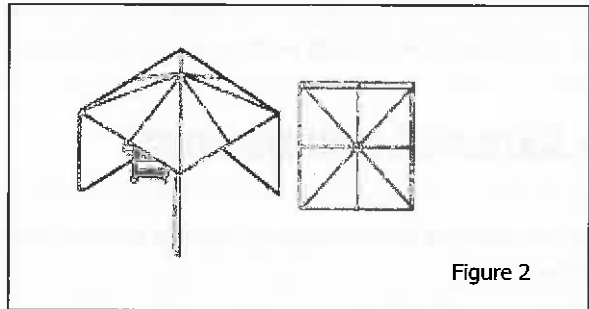


Figure 2

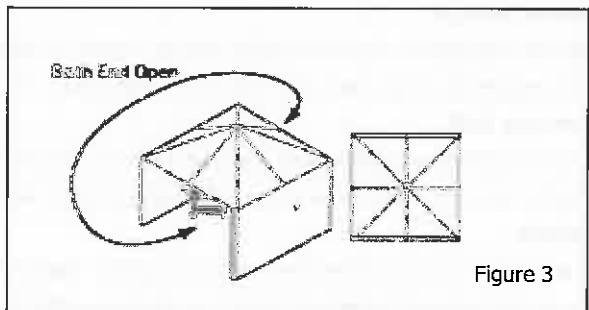


Figure 3

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)

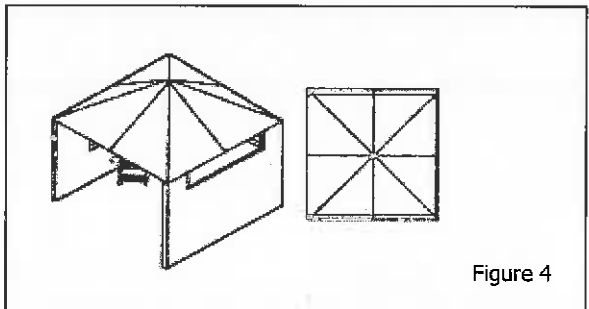


Figure 4

b). 30% or more in total of the remaining wall area is open and unrestricted. (figure 5)

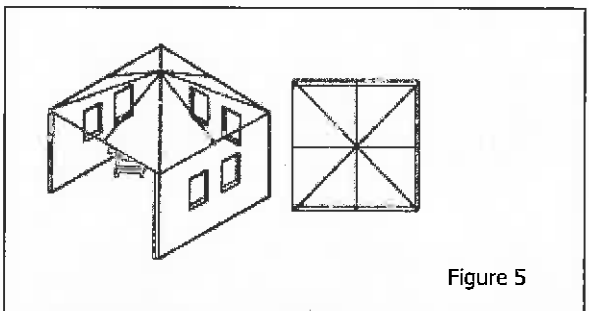


Figure 5

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

Warranty

1. Our goods come with guarantees that cannot be excluded under the Australia 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 failure does not amount to a major failure. Where a failure does not amount to a major failure, we are entitled to choose between providing you with a repair, replacement or refund. To obtain compensation, you need to provide documentary evidence of the loss or damage suffered, and documentary evidence that such loss or damage was a reasonably foreseeable consequence of a failure by us to include photographs, statutory declarations, receipts or reports (e.g. from comply with a consumer guarantee under the Australia Consumer Law. Such evidence may your doctor), depending on the loss of damage.
2. In addition to all rights and remedies to which you may be entitled under the Competition and Consumer Act2012 (Commonwealth)and any other relevant legislation, the manufacturer warrants this product to be free from defects in material and workmanship for a period 12months from the date of purchase.
3. In order to claim under this warranty, you will need to bring the product to the store of purchase ,along with proof of purchase (typically this will be a receipt).Any cost incurred by you in bring the product to the service desk will be borne by you. We will then ,at our option, either repair or replace the product, or refund your money and take back the product. .
4. Our liability under this manufacturer's warranty is subject to us being satisfied that a defect was caused by defective workmanship or materials, and was not caused by or substantially contributed to by other factors, or circumstances beyond our control, including(but not limited to) defective installation, maintenance or repair, alteration of modification of the product in any manner not recommended by the manufacturer or any neglect, misuse or excessive use.
5. The benefits conferred by this manufacturer's warranty are in addition to all rights and remedies conveyed by the Competition and Consumer Act2012(Commonwealth),and any other statutory rights to which you may already be entitled , and this warranty does not exclude ,restrict or modify any such rights or remedies that are implied by law.
6. This warranty is provided by Woolworths Ltd of 1Woolworths Way, Bella Vista NSW2153.Phone:1-800-501-735

AFTER SALES SERVICE

For enquiries regarding service or spare parts, please call: **1-800-501-735 MON-FRI, 9:30am-3:00pm**

Technical Specifications

Universal LPG					
Model	SAI No.	Injector (mm)	Pressure (kPa)	Inp/Burn (MJ/h)	Sub Total (MJ/h)
BB12654A	GSCS20252	0.94	2.75	22.0	22.0
Total Gas Consumption : 22.0 MJ/h .					
Minimum clearances: From top above – 1000mm; From side – 600mm; From back – 600mm.					
Made in China			DongGuan Kingsun Enterprises. Co., Ltd.		

This grill is manufactured by:
DongGuan Kingsun Enterprises. Co., Ltd.
Xicheng Area 2,Shiyong Village,Hengli Town,
DongGuan City, GuangDong Province, China

Masters Home Improvement Australia Pty Ltd.
1 Woolworths way, Bella Vista,
NSW 2153, Australia

Troubleshooting

Problem	Possible Cause	Solution
Burners will not light using the ignition system	LP gas cylinder is empty	Replace with full cylinder
	Faulty regulator	Have regulator checked or replaced
	Obstructions in burners	Clean burners
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Electrode wire is loose or disconnected on	Reconnect wire
	Faulty push button ignitor	Change ignitor.
Burner will not light with a match	LP gas cylinder is empty	Replace with full cylinder
	Faulty regulator	Have regulator checked or replaced
	Obstructions in burners	Clean burners
	Obstructions in gas jets or gas hose	Clean jets and gas hose
Low flame or flashback (fire in burner tube — a hissing or roaring noise may be heard)	LP gas cylinder too small	Use larger cylinder
	Obstructions in burners	Clean burners
	Obstructions in gas jets or gas hose	Clean jets and gas hose
	Windy conditions	Use BBQ in a more sheltered position
Gas valve knob difficult to turn	Gas valve jammed	Replace gas valve

COOKING TIPS

- This method of cooking allows the food to be directly exposed to the heat/flame, it enhances the flavour and gives a barbecue flavour.
- Use as a low fat cooking method, which can be utilised for a wide variety of foods.
- First, lightly oil the grill prior to lighting the BBQ. Pre-heat with burners on high for 3-5 minutes.
- Start cooking on high to seal the food. Turn to medium heat to complete cooking.
- If cooking marinated foods, suggest to start cooking on medium heat to prevent burning, especially if sugars or honey are used in the marinade.
- Use tongs, not forks, to retain flavours.
- Cooking times will vary depending on the thickness of the meats, etc, approximate times as follows:
 - RARE (2-3 minutes per side)
 - MEDIUM (5-6 minutes per side)
 - WELL DONE (7-8 minutes per side)
- For vegetables, it is recommended to cook with the hood up due to short cooking time required. For potatoes or pumpkin, it is advisable to par boil prior to grilling to retain the flavour and texture.

SOLID PLATE

- Ideal for foods with high fat content (reduces risk of flare ups), plus foods that are not suited to open grill such as onion, bacon, eggs etc.
- Solid plate cooking is good for searing and sealing meat surfaces ensuring retention of flavour and moisture.
- Best results achieved if the plate is pre-heated on high for 3-5 minutes.
- Cooking times for meat will be slightly less using the solid plate, when compared to the open grill:
 - RARE (1-2 minutes per side)
 - MEDIUM (3-5 minutes per side)
 - WELL DONE (6-7 minutes per side)
- Many foods can be roasted in a similar way to using a standard oven. This method is suitable for items such as thick meats, legs of lamb, chickens etc.
- The key to this style of cooking is to take your time, cook slowly and NEVER cook with the flame on high.
- Recommended method is indirect cooking, where the flame is not directly under the baking dish. Ideally, pre-heat the BBQ with 2 outside burners (4-burner BBQ) on high with hood closed for 5 minutes.
- Place the roasting pan in the centre of the BBQ, on the open grill plate. If necessary, remove the solid plate for improved heat circulation, and ensure you turn the burners to low once meat is sealed.
- When the meat is cooked, always allow the meat to 'rest' for up to 10 minutes. Remove from the BBQ and cover with foil to ensure all the juices are retained.
- Vegetables can also be baked at the same time by wrapping in foil with a little oil and placing on the warming rack (if fitted).
- Cooking times vary depending on the food and the weight of the food. As a guide, use the following (based on minutes per kilogram):

BEEF

- Rare: 35 minutes
- Medium: 45 minutes
- Well Done: 55 minutes

CHICKEN

- 40-50 minutes

FISH

- 15-20 minutes

LAMB

- Rare: 35 minutes
- Medium: 45 minutes
- Well Done: 55 minutes

PORK

- 35 minutes

- It may be necessary to remove the solid plate and grill from the BBQ, depending on the size of the joint or poultry you intend to cook.
- Place a drip tray under the food over the unlit burner. To assist with retaining moisture, add a small amount of water or wine into the pan.
- Attach the meat or poultry to the rotisserie and place across the BBQ, ensuring clearance when rotating.
- Then remove the rotisserie, light the BBQ, preheat with the hood down.
- When desired heat is reached, open hood, turn the outside burners to low and place the drip tray in the BBQ, replace the rotisserie to commence cooking.
- If the meat is rotating with a jerking action, it may be necessary to reposition the meat until a balance is achieved.

IMPORTANT NOTES

- Grease and cooking juices act as a fuel to the burners, as a result flare-ups are inevitable. If this occurs reposition the meat to another part of the cooking surface to prevent repetitive flare-ups. (Please note: Fat fires are not covered by manufacturer's warranty).
- If fat fires occur, then turn all control knobs off and also turn off the gas cylinder valve.
- In the event of fat fire occurring, ensure drip tray is cleaned and fresh sand or kitty litter is placed into the tray.
- The drip tray should be cleaned on a regular basis, such as once a month, depending on usage.
- If cooking with the hood down, never leave the BBQ unattended, always reduce the heat by cooking at low position.
- Always check the meat/poultry every 5-7 minutes. If excessive smoke or flame occurs, revert to cooking with the hood up and increase the heat to high.
- At completion of cooking, always turn off all control knobs, and the gas cylinder.
- Always clean the BBQ after each use (once cooled).

