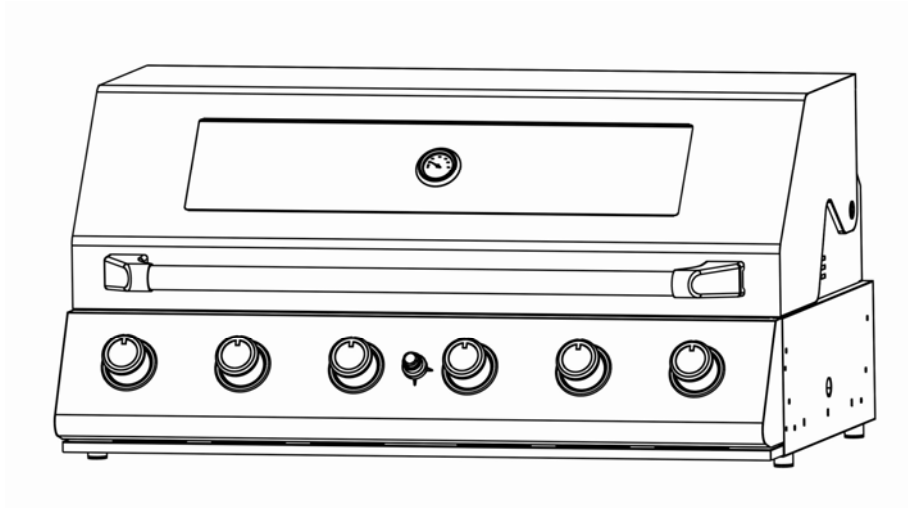


**USER MANUAL AND
INSTALLATION INSTRUCTIONS**

Model: BBQ-AK600EB



- FOR OUTDOOR USE ONLY.
- PLEASE READ THE INSTRUCTIONS CAREFULLY AND BE SURE YOUR BARBECUE IS CORRECTLY INSTALLED AND ASSEMBLED. FAILURE TO FOLLOW THESE INSTRUCTIONS MAY RESULT IN SERIOUS INJURY OR DAMAGE!
- PLEASE RETAIN THE MANUAL FOR FUTURE REFERENCE.
- CONVERSION TO NATURAL GAS SHOULD ONLY BE CARRIED OUT BY AUTHORIZED PERSONS.
- PLEASE ENSURE THAT YOU REMOVE ALL PACKAGING AND TRANSIT PACKING PRIOR TO USE.
- DO NOT SPRAY AERSOLS IN THE VICINITY OF THE APPLIANCE WHILE IT IS IN OPERATION



USE OUTDOORS ONLY

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 outdoor 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. See Figure 1.
- Within a partial enclosure that includes an overhead cover and no more than two walls. See Figure 2 & 3.
- 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. See Figure 4 & 5.
- 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.

The following diagrams provide a diagrammatic representation of outdoor areas. Rectangular areas have been used in these figures - the same principles apply to any other shaped area

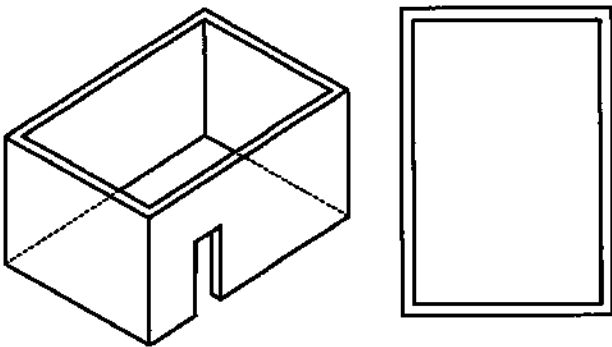


Figure 1 - Enclosure with walls on all sides but no overhead cover

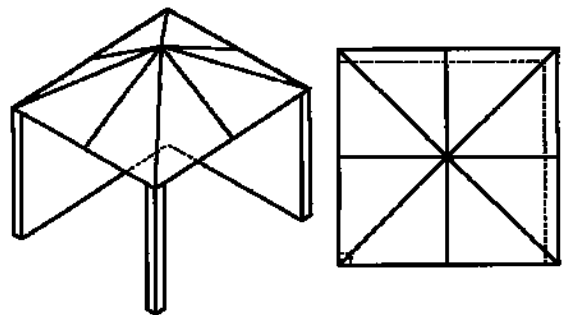


Figure 2 - Partial Enclosure with overhead cover and no more than two walls

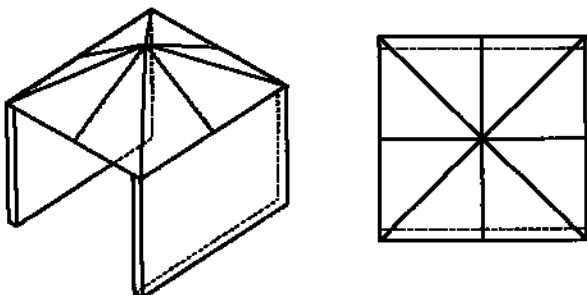


Figure 3 - Partial Enclosure with overhead cover and no more than two walls

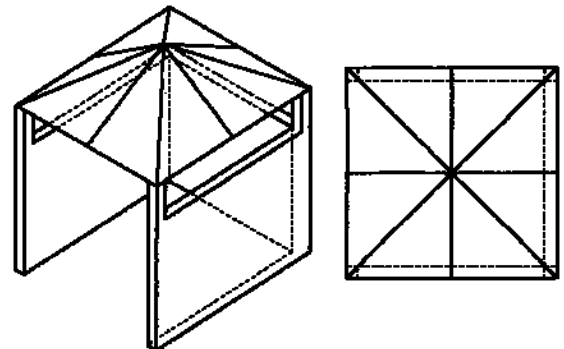


Figure 4 - Open side at least 25% of total wall area.
30 % or more in total of the remaining wall area is open and unrestricted.

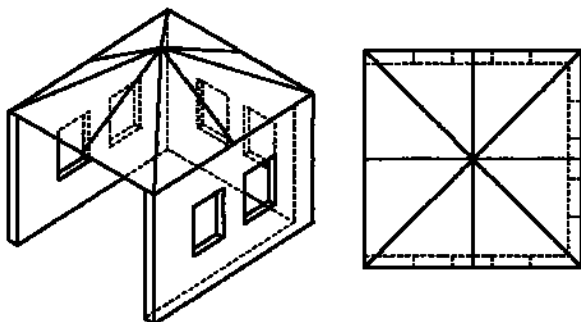


Figure 5 - Open side at least 25% of total wall area. 30 percent or more in total of the remaining wall area is open and unrestricted

GAS CYLINDER INFORMATION



- This appliance is designed to be used with a gas cylinder not exceeding (Australia 9KG)
- The gas cylinder supply valve must be turned off when the appliance is not in use.
- Gas cylinders must be stored outdoors, out of reach of children and must not be stored in a building, garage or any other enclosed area.
- The gas cylinder used must incorporate a safety collar to protect the valve assembly.
- * Never store a spare cylinder under the barbecue shelves or inside the trolley housing. Any LPG cylinder not attached to the BBQ for use should be stored outdoors and well away from this appliance.

IMPORTANT:

- When disconnecting and removing the gas cylinder for the purpose of refilling, always observe the following procedure.
- Ensure that all gas control valves on the appliance and the gas cylinder are turned off before disconnecting the regulator from the cylinder.
- Do not smoke or use a naked flame near the appliance or gas cylinder while disconnecting the gas line between the appliance and gas cylinder.
- Remove the gas cylinder from the enclosure before disconnecting the regulator from the appliance.
- Tighten all connections before placing the gas cylinder back in its enclosure.
- The gas leak testing procedure should be conducted every time the gas cylinder is refilled and reconnected to the appliance before using the appliance.

Regulator Connection

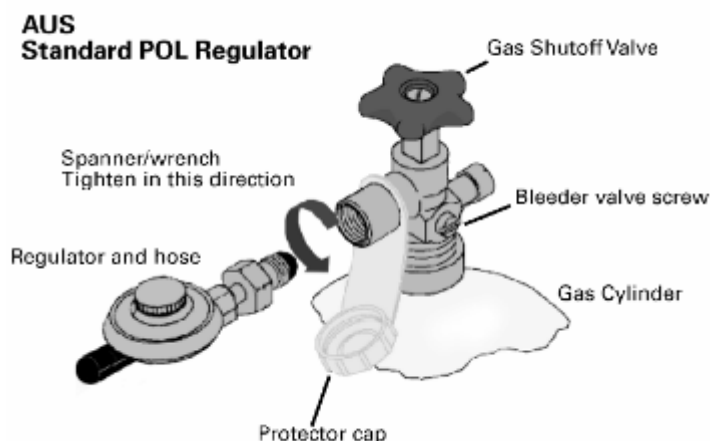
1. Check that all control knobs are in the 'Off' position.
2. Make sure the cylinder valve is off.
3. Remove the protective cap from the cylinder if present.
4. Leak test the connection with a soapy water solution.

Gas Leak Test Procedure

Never use a naked flame to check for gas leaks.

Always use the following procedure to check for gas leaks.

1. In a small container, mix up a solution of water and detergent or soap. Mix the solution well.
2. Make sure that the gas supply valve on the gas cylinder is turned on.
3. Make sure that the gas control valves on the appliance are all turned off.
4. Using a brush or spray bottle apply the solution to the gas line and each join in the gas line.
5. Bubbling of the solution will indicate that there is a leak present.
6. Re-tighten or re-seal any joints that are leaking.
7. If a leak persists then contact your distributor or the manufacturer for assistance.



LIGHTING YOUR BARBECUE

This barbecue is designed for use outdoors, away from any flammable materials.

It is important that there are **no overhead obstructions** and that there is a minimum distance of 1000mm from the side or rear of the appliance.

It is important that the ventilation openings of the cylinder compartment are not obstructed.

The barbecue must be used on a level, stable, non-flammable surface.

The appliance should be protected from direct draughts and shall be positioned or protected against direct penetration by any trickling water (e.g. rain).

Parts sealed by the manufacturer or his agent must not be altered by the user.

No modifications should be made to any part of this barbecue and repairs and maintenance should only be carried out by a registered service engineer

DO NOT let children operate or play near grill.

DO NOT use charcoal or ceramic briquettes in a gas grill

DO NOT light or use the side burner with the lid in the closed position.

DO NOT attempt to light burner with lid closed. A buildup of non-ignited gas inside a closed grill is hazardous

The side burner is designed for pot/pan with diameter 60-260mm. Side burner lid cannot be used as work table, do not put anything on the side burner lid while it is not working

-Lighting the Appliance

1. Open the lid and make sure all the knobs are in the OFF position.
2. Push down the knob and turn the knob anticlockwise to HIGH position, then keep pressing the igniter for 2-3 seconds (a sound can be heard), thus the burner will ignite. If the burner does not light, turn off the knob and wait for 5 minutes then repeat this process.
3. Adjust the heat by turning the knob to the High /Low position.
4. To light other burners, repeat the same process for the adjacent burner and continue in sequence until all the burners are lit.
5. To turn the barbecue OFF, turn the cylinder valve or regulator switch to the "OFF" position and then turn all of the control knobs on the barbecue clockwise to the "OFF" position.

For Match- Lighting:

1. Follow above instruction step 1-3.
2. Place the match into match holder chain and fire the match, then put the match into the burners
3. Push down and turn the knob anticlockwise to HIGH position, then the burner can be lit. If the burner does not light, turn off the gas tap and wait for 5 minutes then repeat this step 2-3.

Before cooking for the first time, turn on all the main burners and keep burning for 10 minutes with the lid closed and knobs at LOW position. This will "heat clean" the internal parts and dissipate odour from any painted finish.

The color of the cooking area may change a little. This is normal for stainless steel when subject to high heat.

WARNING

While igniting main burners and infrared rear burner, please make sure the lid for main burners is in open position.

While igniting side burner, please make sure the lid for side burner is in open position.

While cooking with the hood closed and with all the burners on, please make sure all burners are set to LOW position.

CLEANING AND CARE

All cleaning and maintenance should be carried out when the barbecue is cool and with the fuel supply turned **OFF** at the gas cylinder after each use.

DO NOT mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory (and should NEVER be painted). Apply a strong solution of detergent and water or use a grill cleaner with brush on insides of grill lid and bottom. Rinse and allow to completely air dry.

DO NOT apply a caustic grill / oven cleaner to painted surfaces.

DO NOT use abrasive or flammable cleaners as it will damage parts of the product and may start a fire.

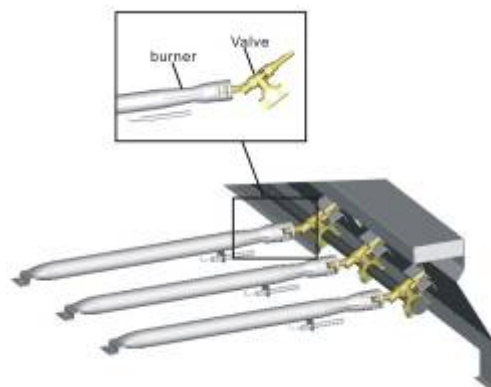
Stainless steel surfaces: Stainless steel will corrode if not maintained. To maintain your grill's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft nonabrasive cloth after each use. For further information, please refer to our website.

Cooking grid: Use a mild soapy water solution. Non-abrasive scouring powder can be used on stubborn stains then rinse with water.

Cleaning the burner assembly

Follow these instructions to clean parts of burner assembly or if you have trouble igniting grill.

1. Turn gas off at control knobs and LP Tank.
2. Remove cooking grates, grease tray and grease cup.
3. Remove screw at end of burner using a screwdriver.
4. Carefully lift each burner up and away from valve openings.
5. Wire brush entire outer surface of burner to remove food residue and dirt.
6. Clean any blocked ports with a stiff wire such as an open paper clip.
7. Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.
8. Carefully refit burners.
9. Replace screw at the end of burner.
10. Replace grease tray and cooking grates.



Inspect burner for any damage (cracks or holes). If damage is found, replace with a new burner. Reinstall the burner, check to ensure that the gas valve orifices are correctly positioned and secured inside the burner inlet.

We suggest the following ways to clean the burner tubes.

(A) Bend a stiff wire into a small hook. Run the hook through each burner tube and burner, several times.



(B) Use a narrow bottle brush with a flexible handle (DO NOT use a brass wire brush), run the brush through each burner tube and burner, several times.

(C) Wear eye protection: use an air hose to force air into the burner tube and out the air ports. Check each port to make sure air comes out each hole.



NATURAL HAZARD SPIDERS

FACT: sometimes spiders and other insects climb into the grill tubes attached to the burners. The spiders spin webs, build nests and lay eggs. The webs or nests can be very small, but they are very strong and can block the flow of gas. Clean burners prior to use after storing, at the beginning of grilling season or after a period of one month not being used.



Spider guards are on the air intakes in an effort to reduce this problem, but it will not eliminate it! An obstruction can result in a “flashback” (a fire in the burner tubes). The grill may still light, but the obstruction does not allow full gas flow to the burners.

Abnormal Operation:

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

- Yellow tipping of the yellow flame
- Shooting up of grill plates
- Burners not igniting properly
- Burners failing to remain alight
- Burner extinguished by trolley doors
- Gas valves, which are difficult to turn

Technical Information

Gas Type	Universal LP Gas & Natural Gas	
	Universal LP Gas	Natural Gas
Test Point Pressure	2.75KPA	1.0KPA
Main Burner (injector size)	0.98mm	1.50mm

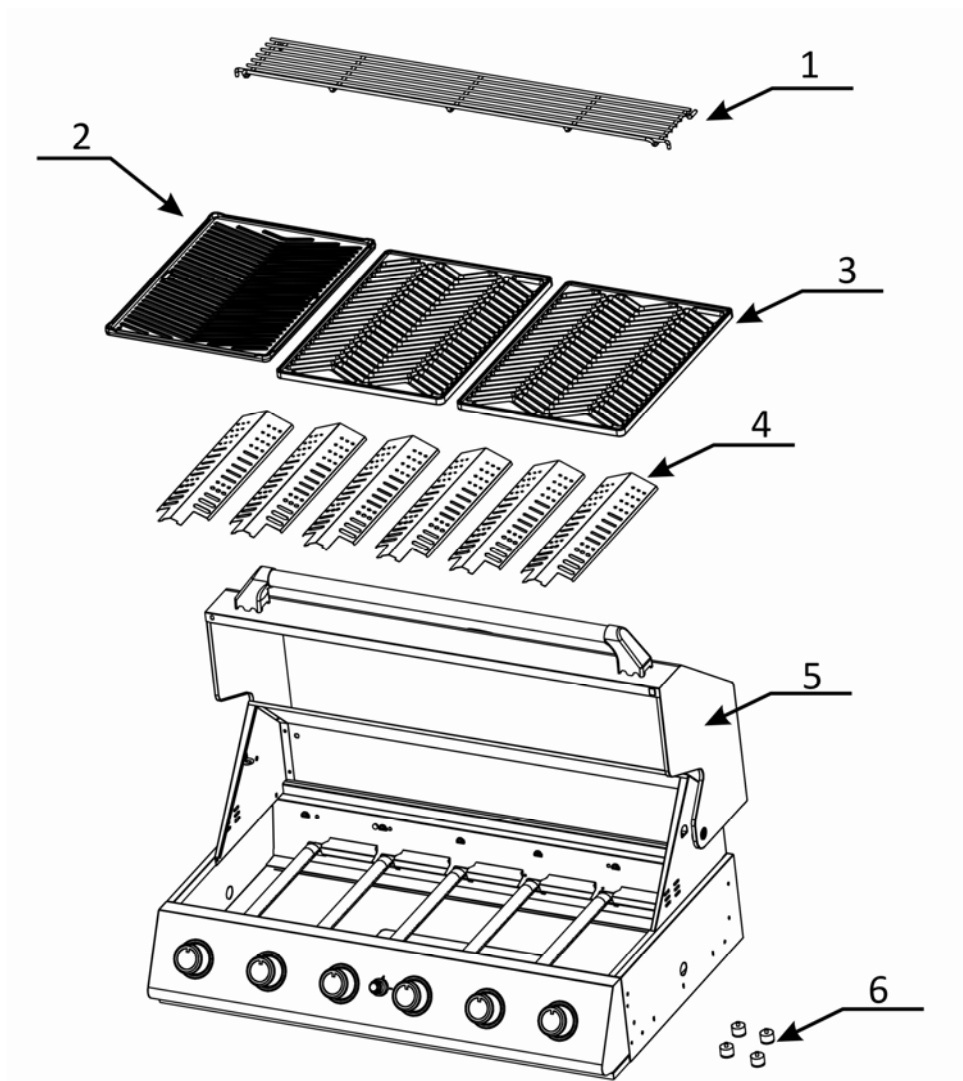
Model No	BBQ-AK600EB	
	Universal LP Gas	Natural Gas
Total Nominal Gas Consumption (MJ/h)	78	66
Main Burner Nominal Gas Consumption (MJ/h)	13x6	11x6

AGA Approval No: AGA 8138 G

Note:

- For Use outdoors only
- Conversion to natural gas only to be done by authorized person
- The maximum cylinder size for use with this appliance is 9kgs
- The thread type of this appliance is G1/4B-19.

ASSEMBLY INSTRUCTIONS

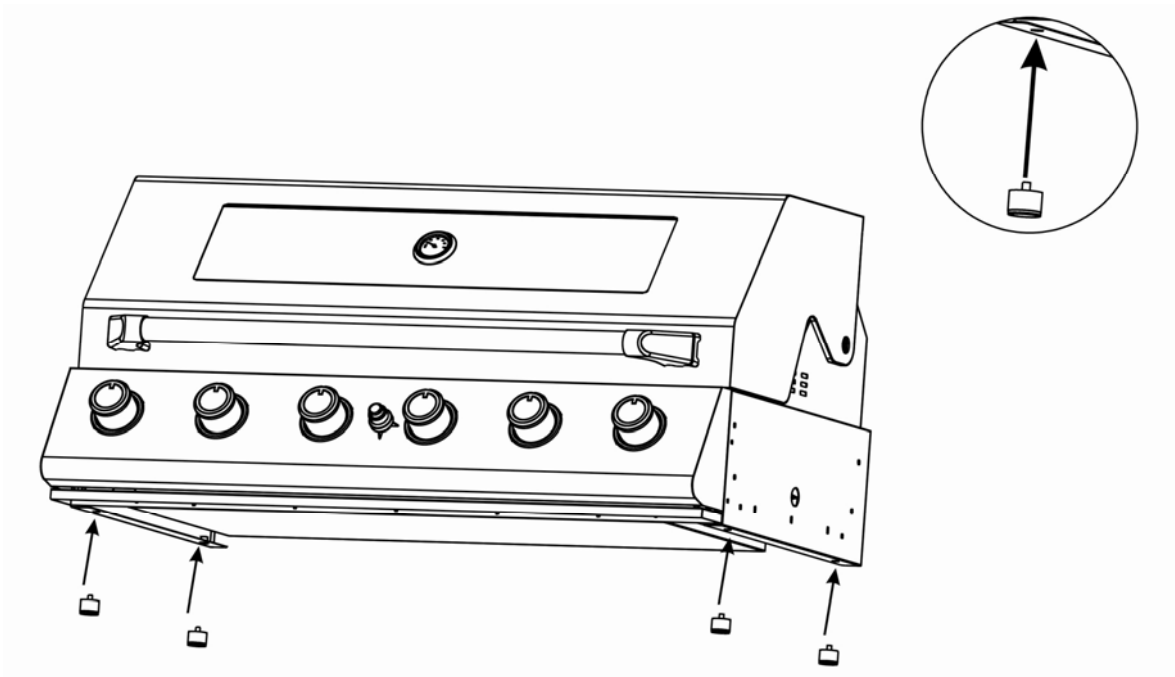


Tools required:

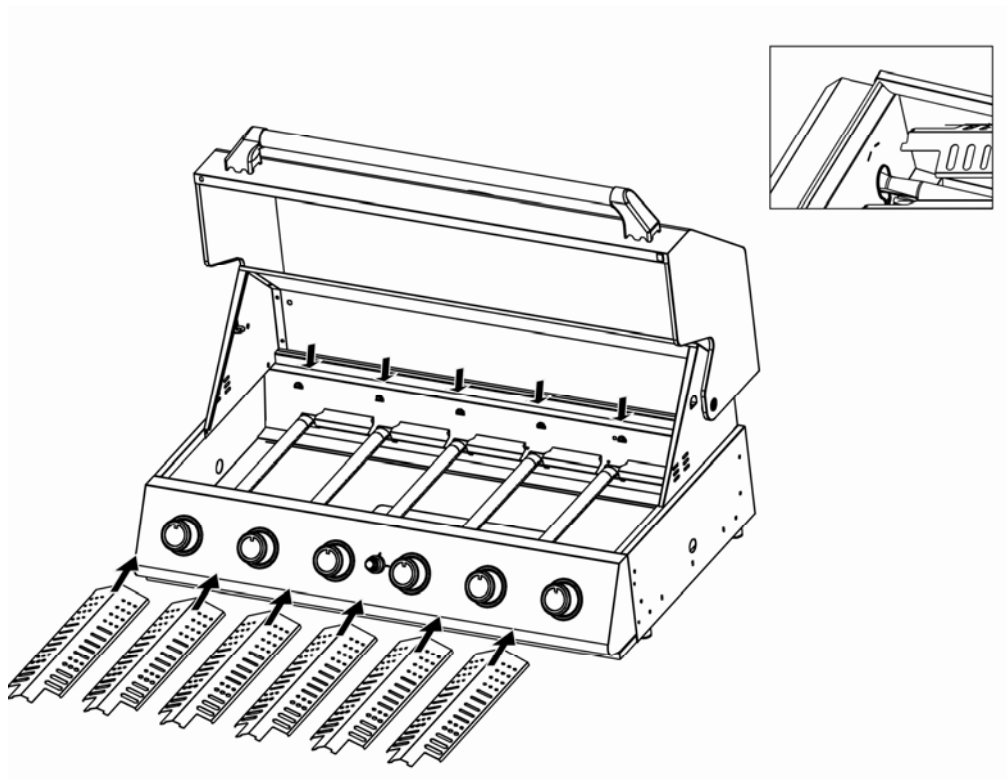
1. Philips Screwdriver
2. Gloves (if necessary)



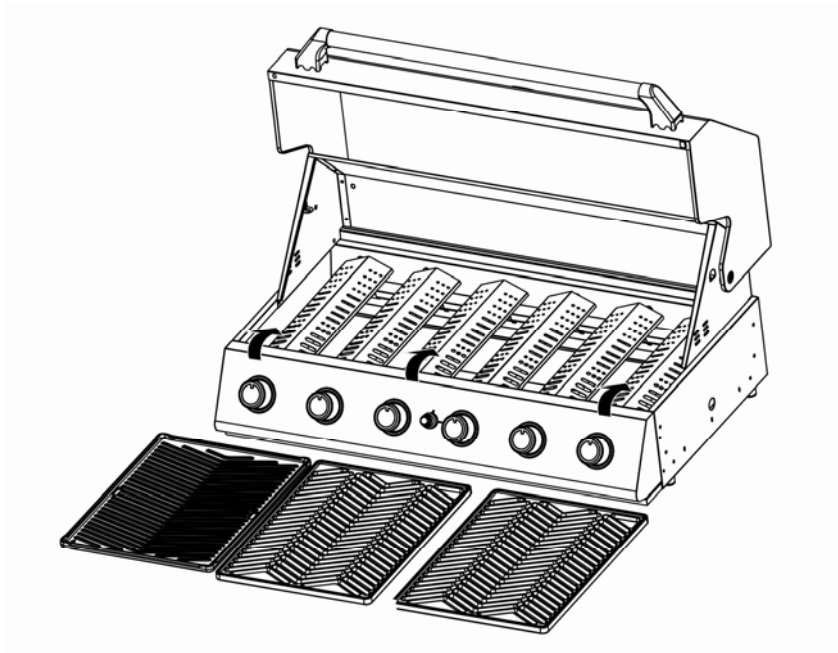
1. Foot Assembly



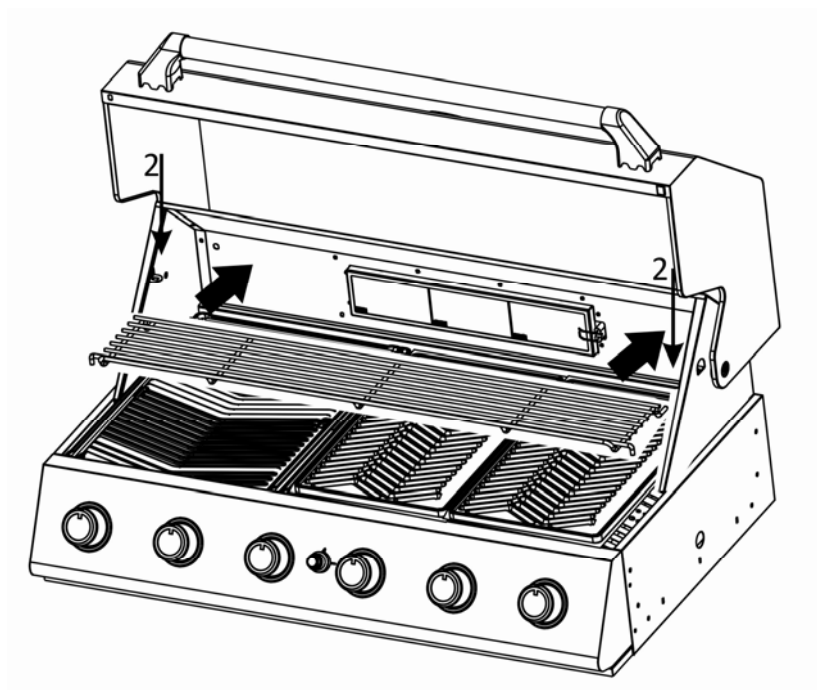
2. Flame tamer assembly



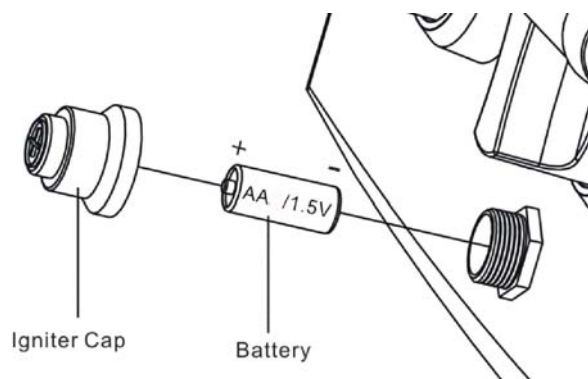
3. Cooking grid/plate assembly



4. Warming rack assembly



5. For Battery (Battery is not included)

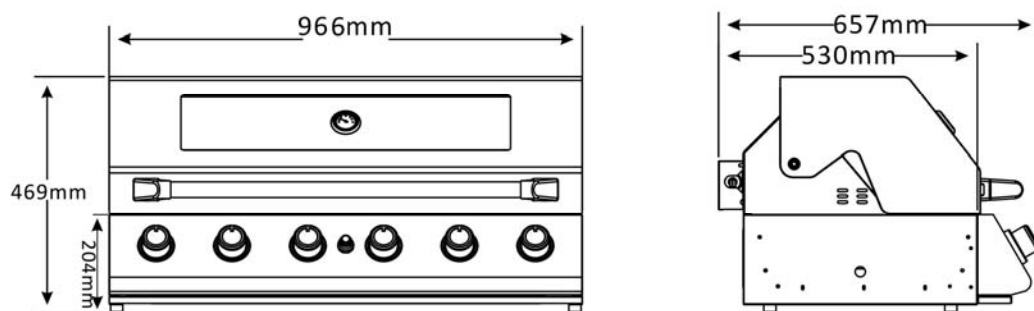


BUILT IN INSTALLATION

WARNING

1. Please follow these instructions for installation.
2. The minimum clearance of the sides of the BBQ to walls needs to be 50mm.
3. DO NOT block any ventilation slots of the BBQ.
4. The enclosure material for the cutout should not be combustible.
5. Do Not place gas cylinder underneath the barbecue, keep required clearance.
6. Ensure floor clearance and the cavity underneath the barbecue are kept.

PRODUCT DIMENSION



WARNING: Minimum clearance to combustible material under fat tray is 150mm

LPG Gas Conversion



CONVERSION ONLY TO BE DONE BY AUTHORIZED PERSON

Gas Piping

1. A pipe with minimum diameter of 15mm is required for inlet piping. A lever operated shut-off valve should be installed within 1 meter of the appliance for serving the appliance.
2. Where it is not practical to install a solid pipe AGA certified to AS/NZS 1869 class A, stainless steel braided hose may be installed. This hose assembly must comply with AS5601 Gas installations, pipe sizing tables and shall not exceed 3 meters in length. The internal diameter of the hose must not be less than 10mm.
3. All gas pipe connections must be sealed with a gas pipe compound resistant to natural gas.

NOTE TO INSTALLERS

1. The U-LPG injector is 0.98mm,
2. The NG injector for main burners is 1.50mm,
3. The BBQ is set for NG by the manufacturer.
4. Please read the following instructions to convert from NG to LPG



* Instructions for converting the main burners

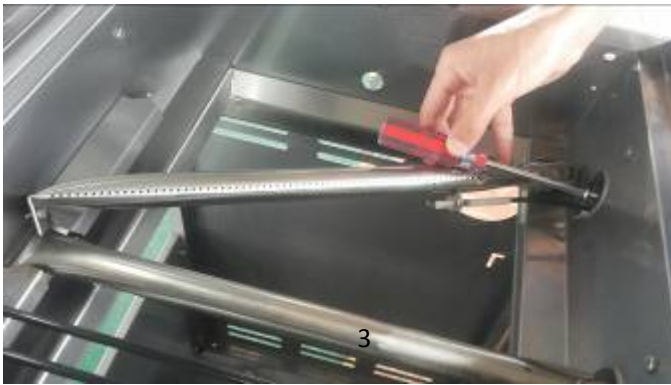
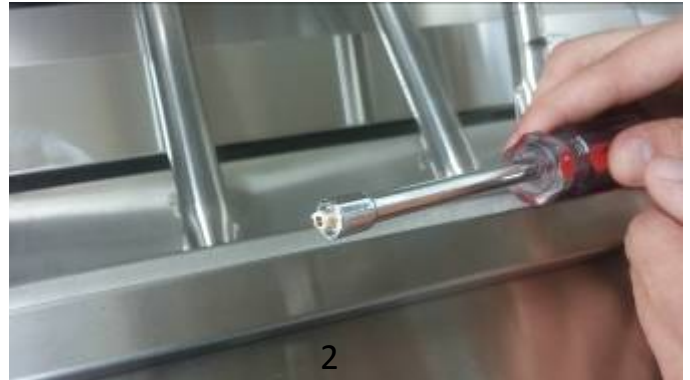
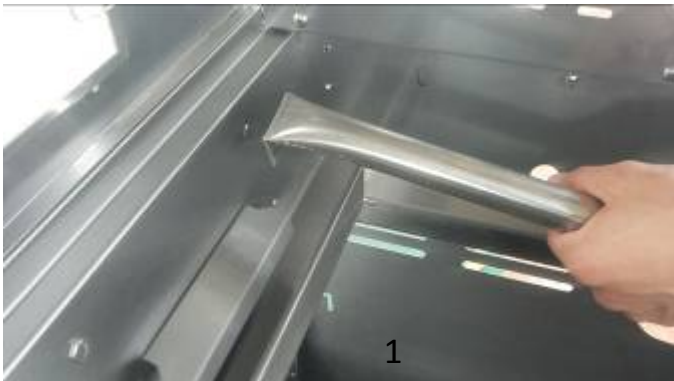
1. Unscrew and remove the rear panel pictured.



2. Unscrew the main burner securing screws and remove the burner sitting it to one side.



3. With the burner removed, you will see the brass gas jet which is screwed into the end of the valve. Put the jet for LPG on the socket driver and screw it inside the gas jet for NG. Make sure the LPG jet is fixed by glue.



4

4. Re-assemble the burner.

Note: Please make sure the gas valve is located well inside the main burner tube when re-installing the burners.

Warranty Information

Limited 5 Year Warranty: The stainless steel body housing, burners, cooking grates and plates are warranted to be free from defects in material and workmanship when subjected to normal domestic use and service for five years from the original purchaser. This warranty is limited to the replacement of defective parts, with the owner paying all other costs including labor.

Limited 2 Year Warranty: The gas valves, ignitions and burner covers are warranted to be free from defects in material and workmanship when subjected to normal domestic use and service for a period of two years from the date of purchase. This warranty is limited to the replacement of defective parts, with the owner paying all other costs including labor.

Contact Information

Phone: 03 87873000

Email: sales@garageking.com.au

Web: www.alfrescoking.com.au

Address: 48-58 Cyber Loop, Dandenong South, Vic 3175