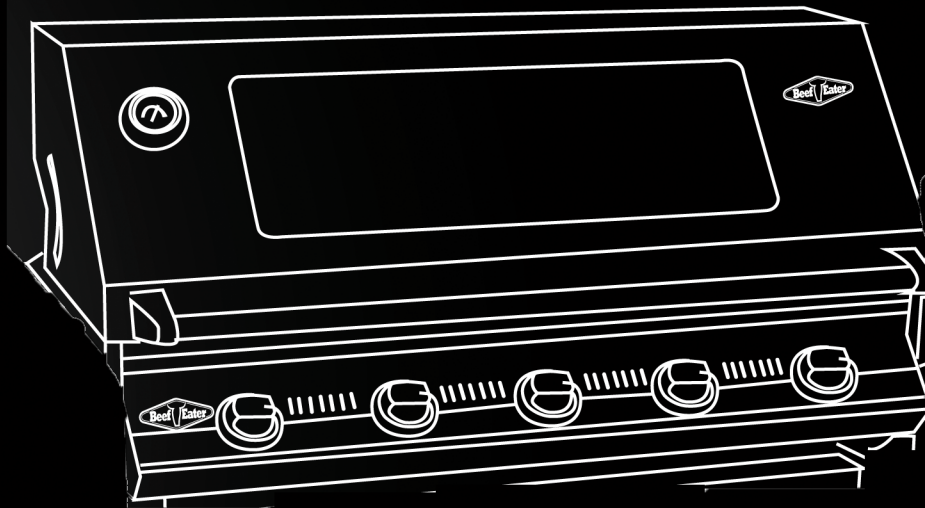




Assembly and Operating Instructions

SIGNATURE SERIES

S-3000E, S-3000S Built-in



IMPORTANT INFORMATION THAT MAY IMPACT YOUR MANUFACTURER'S WARRANTY

Adherence to the directions for use in this manual is extremely important for health and safety. Failure to strictly adhere to the requirements in this manual may result in personal injury, property damage and affect your ability to make a claim under the BeefEater manufacturer's warranty provided with your product. Products must be used, installed and operated in accordance with this manual. You may not be able to claim on the BeefEater manufacturer's warranty in the event that your product fault is due to failure to adhere this manual.

Please read the user manual carefully and store in a handy place for later reference.



IMPORTANT

Important – check for any damages or marks

If you find the barbecue is damaged or marked, you must report it within 7 days if you wish to claim for damage/marks under the manufacturer's warranty. This does not affect your statutory rights.



ENVIRONMENT

Information on disposal for users

- Most of the packing materials are recyclable. Please dispose of those materials through your local recycling depot or by placing them in appropriate collection containers.
- If you wish to discard this product, please contact your local authorities and ask for the correct method of disposal.



WARNING

This appliance must be serviced only by a qualified licensed person.

Improper installation, adjustment, alteration or maintenance can cause injury or property damage.

Please contact your nearest Electrolux Service Department for additional information or assistance for an approved installer.

NOTE: This manual must remain with the owner for future reference.



WARNING

- Do not lean over barbecue when lighting.
- Do not leave the barbecue unattended when alight.
- Do not delay lighting once the gas has been turned on.
- Do not store or use aerosol cans in the vicinity of the barbecue.
- Do not store flammable liquids in the vicinity of the barbecue.
- Do not use caustic or abrasive based cleaners on the barbecue.
- Do not attempt to dismantle or adjust the control valves.
- Do not attempt to dismantle or adjust the regulator.
- Do not test for leaks with a naked flame.
- Do not modify the construction of this appliance or modify the injector orifice size.
- Do not obstruct any ventilation of the barbecue.
- Do not allow children to operate or play near the barbecue.



CAUTION

Barbecue is supplied set for LPG. A Natural Gas Conversion kit is available. Conversion of this unit to natural gas must be carried out by a qualified licensed person and a Certificate of Compliance must be issued to the owner at the completion of the installation and conversion.

ASSEMBLY INSTRUCTIONS

Assembly notes

Before any assembly or installation is attempted it is important that you check for damage or missing parts. Your dealer or the manufacturer must be notified of any problems immediately before proceeding.

The main frame of the barbecue has been factory assembled requiring only the following simple steps for completion. Check the "Gas Type " label attached to barbecue and side burner to be certain this gas type is the one required for your use eg. Propane / LPG or Natural Gas. See Fig 5.

Trolleys, roasting hoods and side burners are optional so read this manual in conjunction with the manual that comes with each accessory before attaching any other components. Attach the roasting hood last of all.

Assembly procedure

Heat reflectors, burners and vaporisers

The modular vaporiser grid system has been designed to maximise the performance of your BeefEater barbecue the reflectors fit between each burner. They reflect heat from the burners, upwards to the cooking surfaces.

The vaporizers are designed to vaporise fats and juices from the meat. One vaporiser is fitted over each burner that is located under the grill. The vaporisers reduce flare-ups and help to add that great barbecue flavour.

How many vaporisers and reflectors are there?

MODEL	VAPORISER	REFLECTOR
2 BNR	2	1
3 BNR	2	2
4 BNR	3	3
5 BNR	3	4

FIG 6

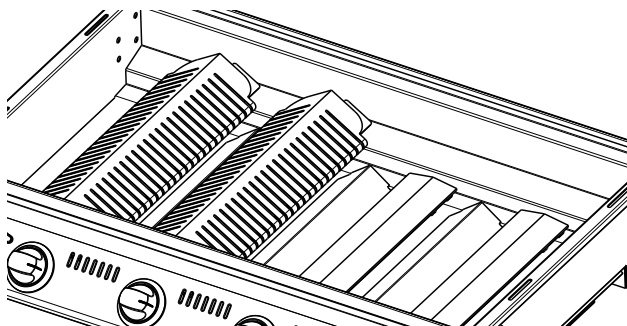
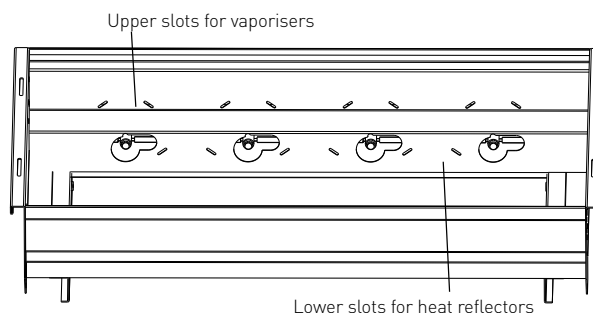


FIG 7



Fitting the heat reflectors

Completely remove all of the plastic film from the reflectors. The tabbed ends of the heat reflectors face forward to the front of the barbecue frame. The tabs fit into the slots in the front end of the barbecue (behind the control fascia). Key the tabs of the vaporisers into the lower slots (between the burners). Key the tabs of each reflector into the slots. If slots are partially covered with enamel, work the tabs until the enamel clears. See Fig 8.

Fitting the burners

Remove the retaining clips from the burners, then fit the burners - open end first, over the brass stem of the control valves at the front of the barbecue, allowing the rear burner lug to locate into the cross-lighting channel and corresponding hole in the support panel at the rear of the barbecue. To secure burners fit retaining clips ("R" shape) into burner lugs. See Fig 9 & 10.

FIG 8

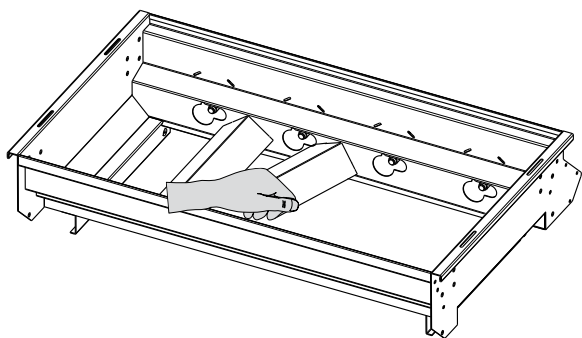
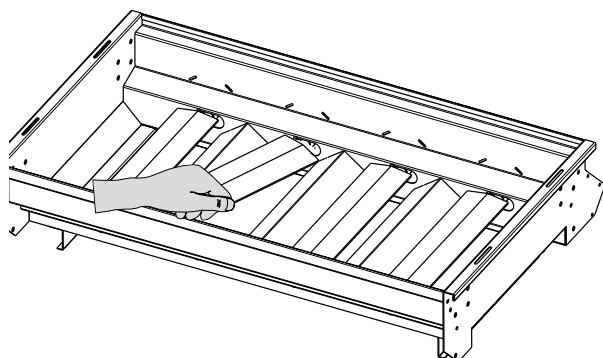


FIG 9



Fitting the vaporisers

Remove the protective plastic film from each vaporiser and then fit the vaporisers to the barbecue. The tabbed ends of the vaporisers face forward to the front of the barbecue frame. The tabs fit into the slots in the front end of the barbecue (behind the control fascia). Key the tabs of the vaporisers into the upper slots. The vaporisers should be fitted to the same side of the barbecue to which the grill is to be placed. (They will not work if fitted under the plate). If slots are partially covered with enamel, work the tabs until the enamel clears. See Fig 11 & 12.

FIG 10

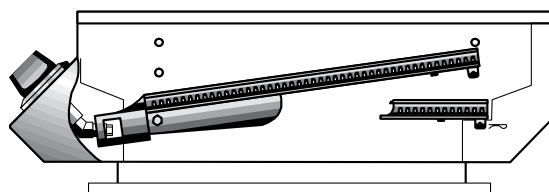
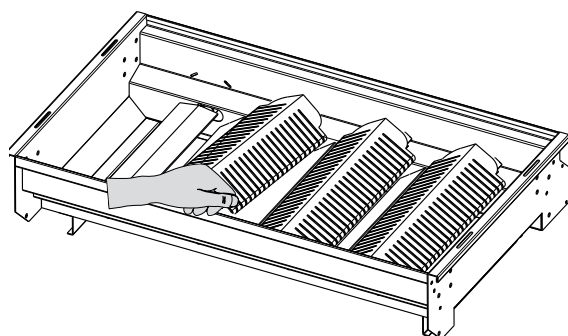


FIG 11



ASSEMBLY INSTRUCTIONS

Fitting the cooking plates and grills

We recommend fitting the plate to the left-hand side of the barbecue frame (with the drain hole to the extreme left). The grill or grills can be fitted to the right hand side of the barbecue frame. Grills must always be positioned over the Vaporizer grids. See Fig 13.

BeefEater 2, 3 & 4 burner barbecues come standard with 1/2 plate and 1/2 grill and are approved for use with a maximum of 50% plate over the entire cooking area. Do not replace the grill with another plate as this will cause severe heat damage to the appliance.

BeefEater 5 burner barbecues come standard with 1/3 plate and 2/3 grill and are approved for use with a maximum of 2/3 plate. Do not cover the entire surface of the barbecue frame with plates as this will cause severe heat damage to the appliance.

FIG 12

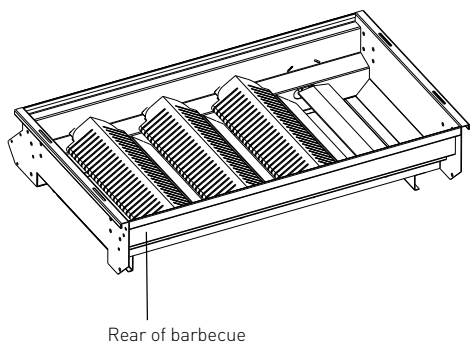


FIG 13

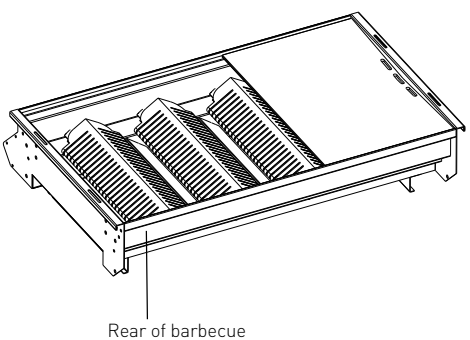


FIG 14

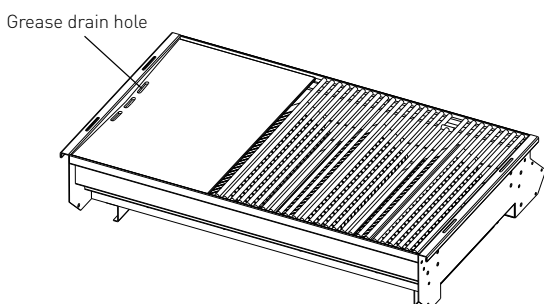
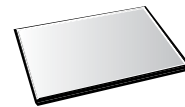
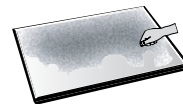


FIG 15



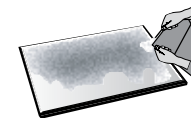
Neatly line the drip tray with aluminium foil

FIG 16



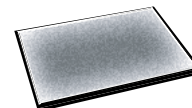
Add absorbent material

FIG 17



Spread the absorbent material out evenly

FIG 18



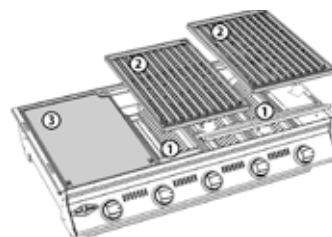
Ensure that the absorbent material is not more than 6mm deep.

Fitting the grease tray

Neatly line the drip tray with a couple of sheets of aluminium foil. Cut the foil to shape and make sure that the foil sits on the bottom of the tray or corners of the foil so that it does not foul in the tray sliders on the bottom of the barbecue frame. The foil will aid in clean up & help reduce leakage. Fill the tray with a 6mm (1/4") layer of dry sand or other non-combustible absorbent material to absorb grease. Change the foil and absorbent material regularly to reduce the likelihood of a drip tray fire. See Fig 15-18.

NOTE: Draining channels need to be assembled on selected models.

To correctly assemble the advance grill, plate and draining channel



The Draining channel kit (2 pieces, labelled '1' above) is to be placed on the inside front ledge of the barbecue body with the Grill (labelled '2') and Plate (labelled '3') fitted on top, and lock it in place.

NOTE: the channels overlap in the centre, and must slope to each end of the barbecue such that there is one drain hole at each end.

The drain holes in the Grill and Plate are to be positioned towards the front of the barbecue, above the Channel which collects and drains away the grease.

No other modification is required, and the barbecue assembly is to be performed as per the barbecue Instruction Manual.

i IMPORTANT

This appliance must be installed in accordance with the installation requirements of the LOCAL GAS and ELECTRICITY supply authority, or the appropriate installation code issued by the A.G.A. and the A.L.P.G.A. Servicing should only be carried out by an authorised person.

This appliance:

Must have a minimum clearance from combustible materials of all sides of the barbecue of 450 mm (18").

Should not be installed under or on any combustible surface.

Must be tested for safe and proper operation on completion of installation and prior to leaving the site. Keep ventilation opening of any cylinder enclosure clear and free of any debris.

Check 'Gas Type' label & data plate attached to right side of barbecue.

LP Gas / Propane

- Fit the regulator to the LPG cylinder. See regulator connection page 2, Fig 1.
- Connect the hose and regulator to the gas inlet at the right hand side of the barbecue. The gas inlet of the barbecue is 3/8 SAE male flare fitting. Do not subject the hose to twisting.
- Secure all joints spanner (wrench) tight but do not over-tighten. Check for leaks after turning on gas supply by brushing onto all joints a solution of water and detergent. Bubbling of the solution will indicate leaks. Re-tighten or reseal any leaking joints. If leaks persist turn off the gas supply and consult your dealer.
- Following operating instructions light each burner and check for a clear blue flame with just a tip of yellow. Excess yellow tipping can be adjusted using the screw on the side of the burner. Turn the screw in a counter clockwise rotation to remove the yellow.
- For mobile trolley installations, when using a flexible hose to a fixed fuel source, a chain or similar restraining device must be fitted to prevent strain on the gas supply hose or accidental uncoupling. Do not subject the hose to twisting.
- For build-in situations allow adequate ventilation for the barbecue and cylinder. Keep the cylinder away from heat and allow clear access to the gas supply hose and regulator.

! WARNING

The flexible PVC hose assembly supplied must not be exposed to temperatures in excess of 60°C (140°F). DO NOT expose to the sun's direct heat and DO NOT allow the hose to come in contact with the hot surface of the barbecue body.

Recommended minimum LPG cylinder capacity for use with this appliance is 4kg. Maximum LPG cylinder capacity for use with this appliance is 10kg.

Do not install the gas cylinder beneath the barbecue unless in conjunction with an approved separator panel.

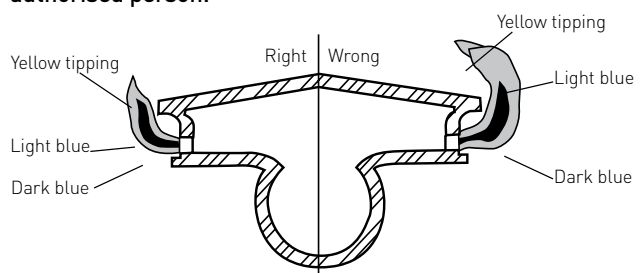
Natural Gas

(Natural Gas installation should be carried out by a qualified gas fitter).

- BeefEater Natural Gas barbecues are designed for low pressure (4.0" WC, 1.00KPa) to be used as a trolley mounted freestanding unit, or installed into a suitable supporting structure as described on page 32.
- Fit the natural gas regulator supplied directly to the gas inlet via hard plumbing or flexible hose and install a shutoff valve within easy reach in the gas line. Secure all joints spanner tight but do not over-tighten. Check for leaks after turning on gas supply by brushing onto all joints a solution of water and detergent. Bubbling of the solution will indicate leaks. Re-tighten or reseal any leaking joints. If leaks persist turn off the gas supply and consult the manufacturer or dealer.
- Test gas pressure by removing the last burner from the left hand side of the barbecue and attaching a hose and pressure gauge to the end of the gas valve. Turn on two burners and check the pressure. Inlet pressure should be 4.0" WC or 1.00 KPa.
- Following operating instructions light each burner and check for a clear blue flame with just a tip of yellow. Avoid excess yellow tipping by adjusting the screw on the side of the burner, counter-clockwise rotation removes yellow.
- For mobile trolley installations a chain or similar restraining device must be fitted to prevent strain or accidental uncoupling of the gas supply line.
- For built-in installations allow adequate ventilation for the barbecue. Refer page 31 for details.

The barbecue appliance must be isolated from the gas supply piping system by closing its manual shutoff valve during any pressure testing of the gas supply piping system.

Installation to Natural Gas must be carried out by an authorised person.



OPERATING INSTRUCTIONS

Before lighting

1. Check that all gas hose fittings and connections are spanner tight. Gas regulators that are fitted with a hand tightening wheel should be checked to ensure that the connection is secure.
2. Check that control knobs are in the Off position. Note that when in the Off position the knob is locked for safety and can only be operated by pressing before turning.
3. Open the roasting hood fully or remove the weather cover/lid from the cooking surface before operating the barbecue.
4. Clean cooking surfaces thoroughly before use.
5. Check gas supply. Turn on gas supply at either the cylinder (for Propane / LPG) or shut-off valve (for Natural Gas).

'Quartz Start' ignition (models without flame failure)

1. Push in and hold the control knob down while turning slowly in a counter-clockwise direction until the starter mechanism engages at the two o'clock position. At this time the gas will start to flow.

NOTE: There is a safety lock that prevents the knob from being turned on accidentally. You must push the knob incompletely to disengage the lock.

2. Hold the control knob in while continuing to turn the knob to the High or twelve o'clock position.
3. The starter mechanism will click and the main burner will now light. Continue turning the knob slowly until it is in the twelve o'clock position.
4. If the burner is alight, release the knob.

NOTE: If the burner does not light, keep the control knob pushed in and turn the control knob in a clockwise direction to return to the Off position. Wait 5 minutes for the gas to disperse and then repeat steps 1-4.

5. The control knob can now be turned to the desired heat setting – Low, Medium or High.

The control knob does not need to be pushed in while selecting the heat setting.

Lighting procedure (Flame failure auto shut off safety system operating instructions)

Flame failure technology switches off gas to an individual burner if the flame goes out. During normal operation the burner flame is in contact with the sensor probe. If the flame is blown out (e.g. by a strong breeze) the control valve will shut off the gas supply to the burner to avoid a continuous gas leak. The lighting procedure is slightly different to the quartz start above.

1. Push the knob in and slowly turn it counter clockwise towards the high position until you hear a click. The burner should ignite.
2. Continue to hold the knob in for 5-10 seconds to allow the sensor probe to heat up.
3. Release the knob at the high position, the burner should stay alight.

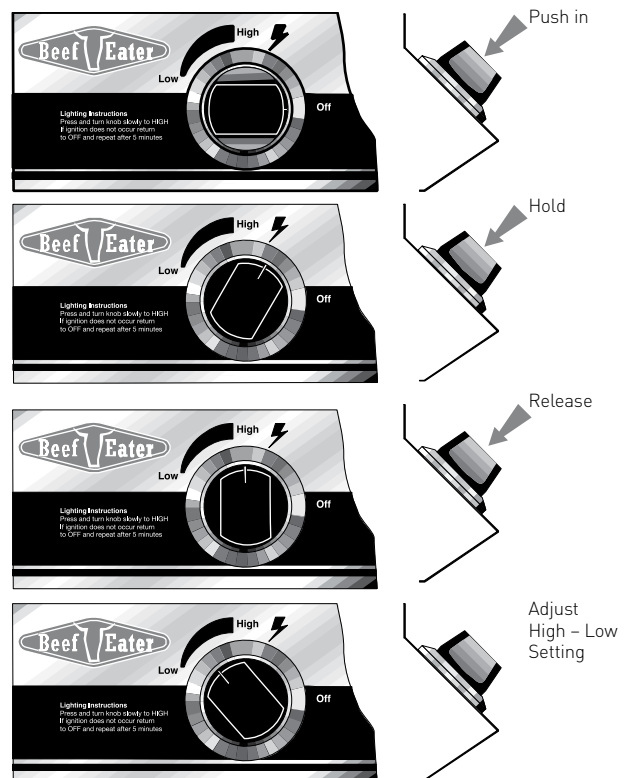
To turn off the burner

Push in and hold the control knob while turning in a clockwise direction until the Off position is reached.

After use

1. Be sure to turn off all control knobs and cylinder valve (for Propane - LPG) or shut-off valve (for Natural Gas).
2. Clean drip tray, griddle plates and grills if necessary.

Allow barbecue to cool before replacing the weather cover/lid or any polyester barbecue cover.



Flame Failure - Auto Shut Off Safety System

Operating Instructions

For added gas safety, each burner of your BeefEater Signature barbecue is fitted with Flame Failure Technology. This safety system will shut off the gas supply to an individual burner if the flame goes out for any reason.

How It Works

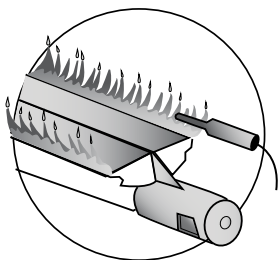
Flame Failure Technology switches gas off to an individual burner if the flame goes out. During normal operation the burner flame is in contact with the sensor probe. If the flame is blown out by a strong breeze for example, the control valve will shut off the gas supply to the burner to avoid a continuous gas leak.

Lighting Procedure

The lighting procedure for these barbecues is slightly different to the procedure described in the instruction book.

1. Push the knob in and slowly turn it counter-clockwise towards the High position until you hear a click. The burner should ignite at this point.
2. Continue to hold the knob inwards for 20-30 seconds to allow the sensor probe to heat up.
3. Release the knob at the High position. The burner should stay alight.

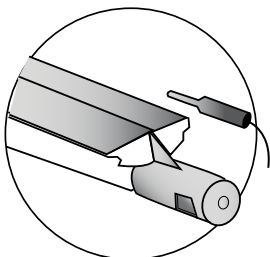
If the burner does not light for any reason, retry 2-3 times. If you still have difficulties, do not proceed any further. Contact your retailer for assistance.



Normal Operation

Flame is in contact with the sensor probe.

Burner remains alight until turned off.



If The Flame Goes Out, The Gas Shuts Off

If the flame has been blown out, the sensor probe automatically shuts the gas off to that burner.

In the event of an automatic shut off, simply re-ignite the burner.

Manual lighting

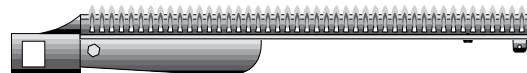
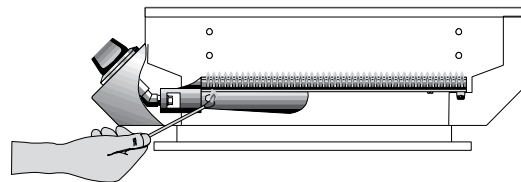
1. Press and turn the left hand control knob counterclockwise to the "High" position, then light the left hand burner immediately through the gap between the front of the drip tray and the barbecue body.

NOTE: If the burner does not light immediately, keep the control knob pushed in and turn the control knob to the Off position. Wait 5 minutes for the gas to disperse and then repeat the lighting procedure.

2. The control knob can now be turned to the desired heat setting- Low, Medium or High. The control knob does not need to be pushed in while selecting the heat setting.

To turn off the burner

Push in and hold the control knob while turning in a clockwise direction until the Off position is reached.



OPERATING INSTRUCTIONS

Operating your BeefEater barbecue

Direct cooking method

Commonly used for traditional barbecuing. Place food over the lit grill section. Excess flaring may occur and so care must be taken while cooking. Check inside the roasting hood regularly. We do not recommend this method for roasts unless you place a baking dish under the roast. This will allow flammable fats and juices to be isolated away from the flame. The direct cooking method is recommended for steaks, chops, sausages, and hamburgers.

Preheating guide

2, 3, 4 and 5 burner barbecue Turn on desired number of burners to the High position for approximately ten minutes or until the cooking surfaces are heated.

Cooking with optional BeefEater roasting hood

Indirect cooking method

Indirect cooking is where the heat circulates around the food, cooking by convection. This is similar to a conventional oven and is recommended for rotisserie cooking, roasts, poultry, casseroles vegetables and whole fish. The indirect method of cooking can also be used to cook such items as thick cuts of meat and fish steaks that have been quickly seared on the grill by the direct method (to seal in the natural juices) then completed by the indirect method. The key to success in indirect barbecue cooking is to cook slowly.

NOTE: Opening the Hood: The more the roasting hood is opened to attend to cooking food the more heat will be lost, lengthening the cooking time.

Lighting

NOTE: Always open the roasting hood before lighting the barbecue.

Light the outside burners, i.e.: one burner at each end of the barbecue. After lighting, close the hood and allow the barbecue to reach the desired cooking temperature.

Preheating guide

2 burner barbecue - turn both burners down fractionally below medium.

3 burner barbecue - turn the central burner off and reduce the two outside burners to medium.

4 burner barbecue - turn the two inside burners off and reduce the two outside burners to medium.

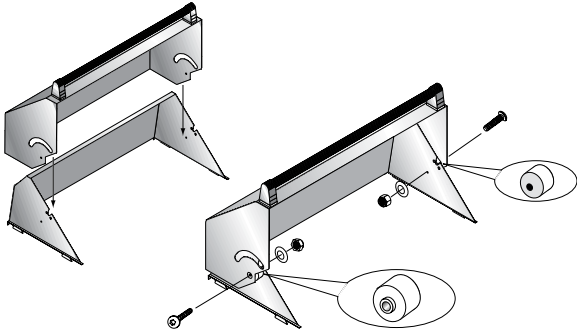
5 burner barbecue - turn the three inside burners off, leave one outside burner on high and reduce the other outside burner to medium.

When the desired temperature is reached, open the roasting hood and sit the roast on a roast rack and place this into a baking dish. Place the baking dish over the unlit, center portion of the cooking surface.

HOOD ASSEMBLY INSTRUCTIONS

Attach the hood top to the hood base (if required)

The screws go in from the outside, a washer and nut is used on the inside. The spacers go between the hood top and base. The raised part of the spacer points to the outside of the hood, the flat side points inwards.

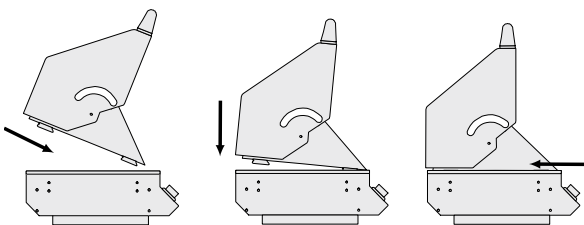


Attach the hood to the barbecue

The tabs on the bottom of the hood base slip into slots on the sides of the barbecue frame.

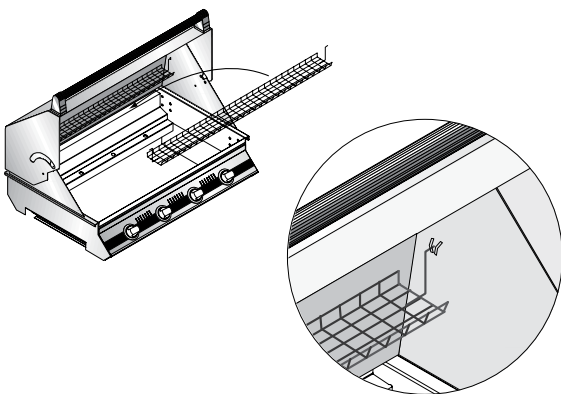
It is best to do this with a 3 stage manoeuvre:

1. Tilt the front of the hood into the slots,
2. Lower the back till the hood sits flat,
3. Push the hood back to lock it into place.



Put the warming rack in

The warming rack needs no screws. It sits on two notches on the insides of the hood.



Preheating Guide

2, 3, 4 and 5 burner barbecue Turn on desired number of burners to the High position for approximately ten minutes or until the cooking surfaces are heated.

Cooking with optional the BeefEater

Indirect cooking method

Indirect cooking is where the heat circulates around the food, cooking by convection. This is similar to a conventional oven and is recommended for rotisserie cooking, roasts, poultry, casseroles vegetables and whole fish. The indirect method of cooking can also be used to cook such items as thick cuts of meat and fish steaks that have been quickly seared on the grill by the direct method (to seal in the natural juices) then completed by the indirect method. The key to success in indirect barbecue cooking is to cook slowly.

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Preheating guide

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3 burner barbecue – turn the central burner off and reduce the two outside burners to medium.

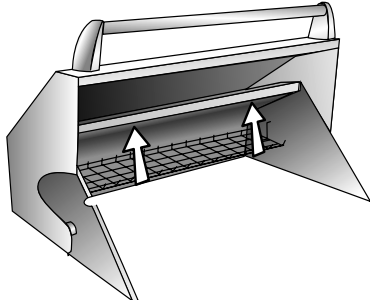
4 burner barbecue – turn the two inside burners off and reduce the two outside burners to medium.

5 burner barbecue – turn the three inside burners off, leave one outside burner on high and reduce the other outside burner to medium.

When the desired temperature is reached, open the roasting hood and sit the roast on a roast rack and place this into a baking dish. Place the baking dish over the unlit, center portion of the cooking surface.

Lifting and moving your hood

The BeefEater roasting hood has been engineered for balance as well as durability. To lift the hood, place your hands as shown by the arrows. You will find the hood moves easily with very little uncontrolled rotation.



Wash hood before first use

Wash the roasting hood thoroughly with warm soapy water or an approved nonabrasive cleaner before use. On stainless steel models use a suitable stainless steel cleaner to remove all fingerprints prior to lighting and operating your barbecue. If not removed, fingerprints will discolour the steel.

Lighting your barbecue

It is important to open the hood while lighting the barbecue. If you do not, gases can build up inside the hood and create a dangerous situation.

Cooking with the befeater roasting hood

If you are cooking a roast, it is always a good idea to use a roast holder and baking dish. This will keep the meat to cook by convection. (This is essential in the case of the 2 burner barbecue where the meat tray will be sitting over direct).

NOTE: Do not use a baking dish/tray with a depth less than 35mm. Shallow trays will fill quickly and overflow, which could cause a grease fire.

Opening the hood

NOTE: The more the roasting hood is opened to attend to cooking food the more heat will be lost, lengthening the cooking time.

Do not use more than two burners on high at any one time. This may cause damage to the barbecue and roasting hood.

The roasting hood can retain a great deal of heat at any one time. This may cause damage to the barbecue and roasting hood.

The roasting hood can retain a great deal of heat and therefore, constant monitoring is required. The barbecue should be attended at all times.

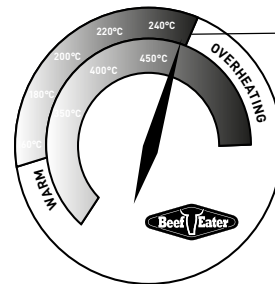
There is sufficient heat generated by two burners, one each end of the barbecue, to roast: lamb, pork, chicken, turkey, etc. As a temperature guide, two burners on low will produce approximately 150°C (300°F) and two burners on high will produce approximately 240°C (460°F). Windy conditions and cold weather also affect hot plate temperature.



WARNING

Do not exceed the temperature warning on the temperature gauge. Operating the barbecue and roasting hood above this temperature will discolour stainless steel components and may cause damage to the appliance. See the 'cleaning and maintenance' instructions for tips on how to clean stainless steel.

Do not use more than two burners on high at any one time. This may cause damage to the barbecue and roasting hood.



Operating the barbecue above this temperature may cause damage to the appliance

GETTING THE MOST FROM YOUR ROASTING HOOD

Maintain the right cooking temperature

These two charts tell you how hot and how long to cook various types of meat, and the approximate burner settings to help you achieve these results.

As you expect, there are many variables involved. A little experience is all you'll need to feel perfectly comfortable and in control of your barbecue.

MODEL	BURNERS
Two burner	Both burners slightly below medium
Three burner	Middle burner off Two outside burners to medium
Four burner	Two inside burners off Two outside burners to medium
Five burner	Three inside burners off One outside burner to high Other outside burner to medium

You may find it useful to purchase a meat thermometer to help take the guess work out of cooking.

Meats such as beef, lamb, veal and pork should be about 70°C/160°F when medium. Chicken and turkey should be 85–90°C/185–195°F.

Most importantly, do not allow your barbecue to overheat. Your hood is designed to keep the heat in, and also requires constant monitoring.

Do not use more than 2 burners on high at any one time. As a guide, for a 4 burner barbecue in moderate weather:

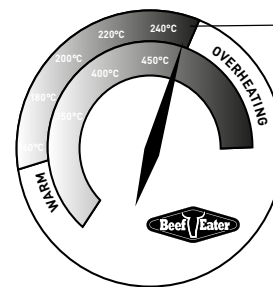
Two burners on low produces 150°C/300°F

Two burners on medium produces 195°C/385°F

Two burners on high produces 240°C/460°F

For smaller barbecues, less heat is required. During cold or windy conditions, more heat is required.

Finally, resist the temptation to keep opening the hood while cooking. This will help to maintain a constant temperature, and minimise cooking time.



Do not allow your barbecue to overheat, as this may damage some components.

TYPE OF MEAT	COOKING TEMPERATURE	APPROXIMATE COOKING TIMES	
Beef	180°C/355°F	45–55min per kg	20–25min per lb
Lamb	180°C/355°F	45–55min per kg	20–25min per lb
Pork	170°C/340°F	55–60min per kg	25–30min per lb
Veal	160°C/320°F	40–50min per kg	18–23min per lb
Poultry	180°C/355°F	40–50min per kg	18–23min per lb
Seafood	150°C/300°F	20–30min per kg	9–14min per lb

Your BeefEater barbecue has undergone a series of quality checking points prior to leaving the factory. Should you have a problem with your appliance please refer to the help guide below before calling your dealer or service person.

i IMPORTANT

Shut off gas supply before performing any checks.

PROBLEM	CAUSE	CHECK
Barbecue will not light	Ignition system not working	Check to see visible spark at starter probe - if no spark is present when control knob is turned then the unit may need to be serviced or replaced. Contact your BeefEater dealer. Check that there is a visible flame coming from the pilot ignition tube. Check that the pilot ignition tube is not blocked by spider webs or insect nests. Clear obstruction as required.
	Turning on gas control too quickly	Allow at least 5 seconds for gas to flow through burner before ignition.
	No gas flow	Check that valve on gas cylinder is turned on. Check that burner ports are free of obstructions. Check that all gas injectors are clean and free of obstructions.
	Burners not assembled correctly	Check that burners are correctly positioned in the barbecue frame.
	Burner ports or throat blocked	Check that the burner ports are not blocked by spider webs or insect nests. Clean out as required.
Barbecue lights but goes out soon after starting	Fuel supply turned off	Turn on gas valve at cylinder (LPG/Propane) or shutoff valve on gas line (Natural Gas).
	Gas cylinder low or empty	Refill cylinder with gas (LPG/Propane).
	Kink in gas hose	Check that the gas line is not kinked or twisted.
	Wind or breeze affecting operation	Ensure that the appliance is located out of the way of wind.
Burners will not cross light from one to the other		Check that cross light channel is in place. Check that burner ports are free of obstructions.
Low flame level or low heat output	Burners will not cross light	Check you are running on correct gas (NG or LPG/Propane). Check gas injector size is correct.
Stainless steel discolours	From one to the other	Do not exceed maximum operating temperatures.
Rusting of cooking surfaces (standard cast iron only)		Clean and reseason cast iron cooking surfaces.

HELP GUIDE

How long will the gas in my cylinder last?

If you have a full cylinder of propane, just look at the table below to see how many hours of gas you have, depending on how many burners you have alight. These figures are approximate only.

You may notice that if you have several burners alight and your cylinder becomes low on gas, the liquid may freeze up.

If this occurs, turn the cylinder and all burners off and wait till the liquid thaws. You may then reignite the burners.

	9KG/20LB BOTTLE		4KG/9LB BOTTLE	
	High	Low	High	Low
1 burner	25 hours	75 hours	11 hours	33 hours
2 burner	12.5 hours	37.5 hours	5.5 hours	17 hours
3 burners	8.3 hours	25 hours	3.7 hours	11 hours
4 burners	6.3 hours	19 hours	2.75 hours	8 hours
5 burners	5 hours	15 hours	2.25 hours	6.6 hours

These tables were worked out using the following:

- Each burner on high setting uses 19 MJ/hour or 18,000 BTU/hour
- Each burner on low setting uses 6 MJ/hour or 5,700 BTU/hr
- Each kg of gas contains 50MJ. Each lb of gas contains 21,600 BTU

Cooking surface preparation

Before using your BeefEater barbecue

Your BeefEater barbecue will feature either of the following cooking surfaces.

1. Standard cast iron grills
2. 'RF Technology' - porcelain coated grills or
3. Stainless steel grills

Each system has different care and maintenance requirements so it is important to read the correct instructions for the system supplied with your barbecue.

Standard cast iron grills - non porcelain coated

1. Wash the cooking grills thoroughly with hot water and a mild dishwashing liquid. Dry immediately. Do not allow them to drip dry.
2. Coat the entire surface of the grills, top and bottom, with a generous layer of vegetable oil. Do not use salted fats such as butter or margarine.
3. Place the grills on the barbecue and light all burners (see 'Lighting your Barbecue' on page 6). If your barbecue is fitted with a roasting hood, close the hood and then turn off all but two burners. Set the remaining burners to Medium until a medium heat is achieved (195°C - 385°F). On two burner models, set both burners to Low.
4. After 10 minutes, turn all burners off and allow the unit to completely cool.
5. After the cast iron grills have completely cooled, remove them from the barbecue and recoat them with vegetable oil. The curing process is now complete. Refit the grills to the barbecue and preheat prior to cooking.
6. To prevent rust from forming, the above seasoning or curing process should be repeated frequently.
7. If rust does form, clean with a brass wire bristle brush and repeat the seasoning and curing process. If your barbecue is positioned near water or in a marine environment, the seasoning process may need to be repeated more frequently.

RF Technology - porcelain enamel coated grills

Wash the cooking grills thoroughly with hot water and a mild dishwashing liquid. Coat the entire surface of the grills with a layer of cooking oil before you commence cooking. Fit the grills to the barbecue and preheat prior to cooking.

Stainless steel grills

Wash the cooking grills thoroughly with hot water and a mild dishwashing liquid. Coat the entire surface of the grills with a layer of cooking oil before you commence cooking. Fit the grills to the barbecue and preheat prior to cooking.

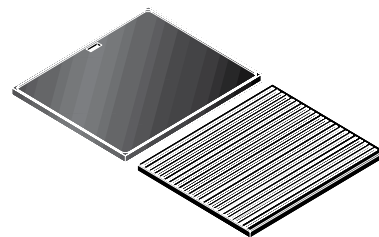
Cleaning the cooking surfaces

Each system has specific care, cleaning and maintenance requirements so it is important to read the correct instructions for the system supplied with your barbecue.

Standard cast iron grills - non porcelain coated

Many food acids, marinades, juices and sauces contain highly acidic elements that will slowly attack the surface of the cast iron if not removed immediately after cooking.

- After use, remove all solid material from the cooking surfaces using a brass bristle brush or plastic scourer. Brushes specifically designed for this purpose can be purchased from your BeefEater retailer. Wipe off remaining residue with a paper towel.
- Coat the grills with a layer of cooking oil. This will protect the grills between barbecuing sessions. Do not clean the cooking grills in a dishwashing machine.
- Do not use highly caustic, harsh or abrasive chemical cleaners to clean the cooking grills. (Always check the manufacturer's specifications and recommendations prior to use).
- Before each subsequent use, preheat your BeefEater for 10 minutes before cooking. Allow the unit to cool off and then remove any remains from previous cooking. Wipe off with a paper towel and then lightly coat with a layer of cooking oil. The cooking surfaces are now ready for barbecuing.
- To prevent rust from forming, the above seasoning or curing process should be repeated frequently.
- If rust does form, clean with a brass wire bristle brush and repeat the seasoning curing process. If your barbecue is positioned near water or in a marine environment, then the seasoning process may need to be repeated even more frequently.



CARE AND MAINTENANCE

RF Technology - porcelain enamel coated grills

Many food acids, marinades, juices and sauces contain highly acidic elements that will slowly attack the surface of the cast iron if not removed immediately after cooking.

- After use, remove all solid material from the cooking surfaces using a brass bristle brush or plastic scourer. Brushes specifically designed for this purpose can be purchased from your BeefEater retailer. Wipe off remaining residue with a paper towel.
- Gently wash the surface of the grills with a soft sponge and a solution of hot water and a mild dishwashing liquid.
- Dry the grills immediately using a paper towel.
- Coat the grills with a layer of cooking oil. This will protect the grills between barbecuing sessions. Do not clean the cooking grills in a dishwashing machine.
- Do not use highly caustic, harsh or abrasive chemical cleaners to clean the cooking grills. (Always check the manufacturer's specifications and recommendations prior to use).
- Before each subsequent use, preheat your BeefEater for 10 minutes before cooking. Allow the unit to cool off and then remove any remains from previous cooking. Wipe off with a paper towel and then lightly coat with a layer of cooking oil. The cooking surfaces are now ready for barbecuing.

Stainless steel grills

- Many food acids, marinades, juices and sauces contain highly acidic elements that will slowly attack the surface of the stainless steel if not removed immediately after cooking.
- After use, remove all solid material from the cooking surfaces using a brass bristle brush or plastic scourer. Brushes specifically designed for this purpose can be purchased from your BeefEater retailer. Wipe off remaining residue with a paper towel.
- Gently wash the surface of the grills with a soft sponge and a solution of hot water and a mild dishwashing liquid.
- Dry the grills immediately using a paper towel.
- Coat the grills with a layer of cooking oil. This will protect the grills between barbecuing sessions. Do not clean the cooking grills in a dishwashing machine.
- Do not use highly caustic, harsh or abrasive chemical cleaners to clean the cooking grills. (Always check the manufacturer's specifications and recommendations prior to use).
- Before each subsequent use, pre-heat your BeefEater for 10 minutes before cooking. Allow the unit to cool off and then remove any remains from previous cooking. Wipe off with a paper towel and then lightly coat with a layer of cooking oil. The cooking surfaces are now ready for barbecuing.

General care and maintenance instructions

1. Replace aluminium foil or absorbent material in drip tray at regular intervals to prevent grease build-up, which could result in a grease fire and void the barbecue warranty.
2. Use hot soapy water on the barbecue fascia and avoid abrasive cleaners or brushes as these could damage the surface and graphics on the fascia. Clean the entire barbecue thoroughly at least twice annually to keep it in good operating condition.
3. Keep cooking surfaces clean by removing all solid matter after use. A light coating of vegetable oil or vegetable cooking spray after each use will help to reduce surface rust and prolong plate and grill life. The surface coating will wear off in time and cast iron will rust (this is not covered by warranty).
4. Burners: Check main opening, throat and venturi to each burner and pilot flame tube regularly for insect nests (eg. wasp, ants or spiders). Nests are dangerous and must be cleaned out thoroughly.
5. Remove burners periodically and scrub clean with soapy water and a wire brush making sure that the ports are free of obstructions. Replace burners in the correct position and dry by lighting each one to avoid subsequent corrosion. Rust is not covered by warranty.
6. For barbecues used near a marine environment however more frequent cleaning and servicing should be conducted. (More rapid deterioration can be expected which is not covered by warranty).
7. Check and tighten all bolts and nuts on the barbecue and trolley frequently.
8. When storing barbecue for extended periods keep covered, and be certain all controls and cylinder valves are turned off. If storing the barbecue indoors remove gas cylinder and store the cylinder in a ventilated area outdoors. Note: Allowing a barbecue to run for 10 minutes after cooking will help reduce cleaning by burning off excess grease and juices.

Protecting your barbecue

The barbecue should be covered when not in use. eg a polyester or vinyl barbecue cover. Near the ocean or salt water environment, wash regularly, rinse and dry before covering. Covering a salt sprayed. Stainless Steel product while still wet will allow salt deposits to form, causing rust to form even on very high grade Stainless.

Enamel and stainless steel cleaning

Although Stainless Steel and Vitreous Enamel (Porcelain) will keep their lustrous finish even under adverse conditions, they still need regular cleaning. Dish washing detergent and water are usually all you need. The frequency of cleaning will vary according to the required appearance and environment. To care for Stainless Steel or Porcelain Enamel finishes, please observe the following instructions.

Stainless steel cleaning and maintenance

Clean the appliance as required or at least twice annually with hot soapy water. Avoid abrasive cleaners or brushes as these will mark the porcelain enamel or stainless steel surfaces of the appliance. If you cook food directly over the burner flame, causing more vapour or smoke, the viewing glass (where fitted) will need more frequent cleaning.

Stainless steel care and cleaning

After the appliance has been used, wash down the surfaces with hot soapy water. The surface of the stainless steel has a grain. Always clean along the grain of the steel. This will avoid unwanted marks. Near the ocean or salt-water environment, wash regularly, rinse and then dry before covering. Covering a salt sprayed stainless steel product while still wet will allow salt deposits to form, causing rust to form even on very high grade stainless.

Discoloration of stainless steel

The discoloration of stainless steel, caused by high heat is caused by Chromium Oxide and sometimes appears as a light brown colouring over the surface of the steel. In most cases, this discoloration can be removed with a suitable stainless steel polish.

NOTE: Discoloration of the stainless steel is not covered under warranty.

Porcelain enamel cleaning and maintenance

After the appliance has been used, wash down the surfaces with hot soapy water. Near the ocean or salt-water environment, wash regularly, rinse and then dry before covering. Highly caustic cleaners should be avoided.

Rust

Cast iron and steel are metals and will rust if you do not provide sufficient maintenance and care. Rust occurs when the surface of the metal starts to oxidise. Generally, rust will occur on any exposed metal surface if it is not protected from the elements. Even stainless steel can be affected by long term exposure to the elements. To prevent exposure to the elements, store your barbecue, hood and trolley under the protection of a purpose made cover.

Do

- Wash regularly with warm soapy water or detergent using a clean cloth and, if necessary, a soft bristle brush.
- Remove non-washable deposits using an approved cleaner.
- In the case of stainless steel, clean in one direction only, along the original polish lines.
- Rinse well with clean water and wipe dry.
- Keep barbecue covered when not in use. e.g. polyester barbecue cover.

Don't

- Use steel wool or metallic scrapers to remove non-washable deposits.
- Allow grease or dirt to accumulate or to dry out and harden.
- Use cleaners containing harsh abrasives or high bleach content.

CONDITION	CLEANING PRODUCT	METHOD
Readily removed stains	Soap, liquid detergents, or powder detergents with warm water. Methylated spirits may be used before final wash with detergent.	Avoid scratching. Do not use cleaners containing bleaching agents. Rinse with clean water to remove residual cleaning compounds and dry before covering. Only use mild detergents on barbecue fascia.
Light grease		
Routine cleaning		
Salt spray		
Non washable deposits	Concentrated detergent. Domestic cleaning powders. Recommended stainless steel cleaners.	Do not use steel wool. Rub in straight lines along the polish pattern. Avoid scratching. scratching. Rinse with clean water and dry.
Heavy grease		

IMPORTANT

Care should be taken with all cleaning agents to avoid damage to any associated non-stainless steel components. Fire, safety and protective clothing regulations should be closely adhered to.

CARE AND MAINTENANCE

Service and maintenance

This appliance should be checked and serviced by an authorised service person every 2 years to ensure the appliance remains in a safe operation condition. These services are not covered by warranty.

SERVICE AND MAINTENANCE	FREQUENCY		BY AUTHORISED
	EACH USE	EVERY SIX MONTHS	EVERY TWO YEARS
Check gas supply hose(s) for cracks and leaks	✓		
Check gas regulator for leaks	✓		
Check that all gas fittings are tight	✓		
Clean and inspect Vaporizer grids and reflectors		✓	
Clean and inspect barbecue burners		✓	
Clean and inspect gas injectors			✓
Check the gas control valve on the cylinder			✓
Inspect ignition system			✓
Inspect gas control valves			✓

Most importantly, this is an outdoor appliance. Ensure it is positioned safely away from anything that can catch fire.

Outside Use Only: Under no circumstances is this side burner to be used indoors. This includes garages or any other enclosed area.

Clearance From Combustibles: Ensure the side burner remains at a distance of at least 45cm (18") from any combustible material such as wood, gyprock, paper and plants. Do not store combustible materials, gasoline or flammable liquids or vapours within 45cm (18") of the appliance.

Adequate Ventilation: Ensure there is adequate ventilation for the appliance and cylinder. This is required not only for proper combustion, but also to prevent gas build up.

Firm Level Surface: Use your barbecue only on a firm level surface. This appliance is not designed for recreational vehicles, and shall not be installed on a boat or any marine craft.

Protection From Weather: Keep the side burner protected from adverse weather, including rain and high winds. Polyvinyl covers are available that have been specially designed for this range of barbecues.

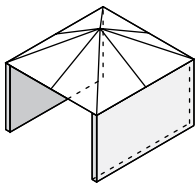
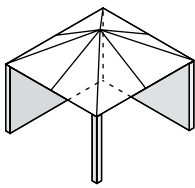
Allow clear access to the entire gas supply hose and regulator.

Maintenance Access: When your side burner is installed, you should be able to access the gas supply line including the gas piping or hose, gas regulator, gas cylinder and any shut off valves.

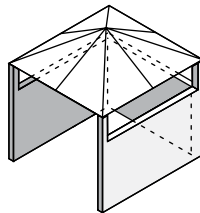
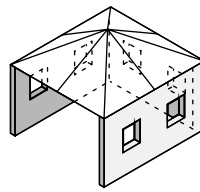
Partial Enclosures: Many backyards have areas that are partially closed off, such as balconies and pergolas. In some cases, it is hard to decide whether these partially enclosed areas should be classified as indoor areas, particularly in terms of permanent (non-closable) ventilation. The gas safety authorities have agreed on the definition of partial enclosures below.

Partial Enclosures

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:



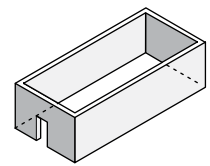
Within a partial enclosure that includes an overhead cover and no more than two walls.



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

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

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



Any enclosure with walls on all sides, but at least one permanent opening at ground level, and no overhead cover.

OUTDOOR INSTALLATION INSTRUCTIONS



WARNING

Contact your local municipality for any building codes regulating the installation of outdoor barbecue appliances. Outdoor installations must conform to local codes or, in the absence of local codes, with the following.

We recommend that this installation be done in a masonry structure and carried out by a professional tradesperson. Other non-combustible material such as Hardiplank, Villaboard with metal studs may also be used.

The installation must comply with AS/NZS 5601.1 and any applicable local regulations.

Minimum clearances from combustible construction materials to all sides of the installed appliance shall not be less than 450mm.

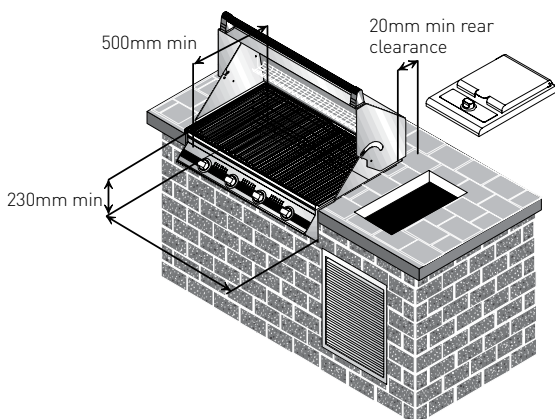
The vertical clearance above the cooking surface to any combustible materials must be at least 1000mm.

The minimum clearance to a vertical wall above bench level made from a combustible material is 250mm on the left and right hand side.

If an LPG bottle is to be stored in the enclosure under the barbecue unit, it must be isolated from the barbecue unit with a non-combustible panel. The enclosure must comply with the requirements of AS/NZS 5601.1.

- AS/NZS 5601.1 ventilation requirements for cylinder storage are:
Where of sheet metal or similar impervious construction there shall be ventilation openings at the top and bottom of the enclosure or recess, each opening providing a free area of at least 200cm² for every cylinder enclosed.
- For Universal LPG installations having enclosed cabinetry below the separation panel that does not contain a gas bottle, low level venting must be installed. This is to allow the gas which is heavier than air to escape from the enclosure in the situation where there may be a leak. A minimum opening of 200cm² is required.

Typical installation drawing



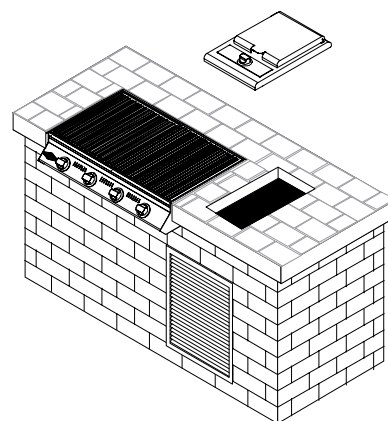
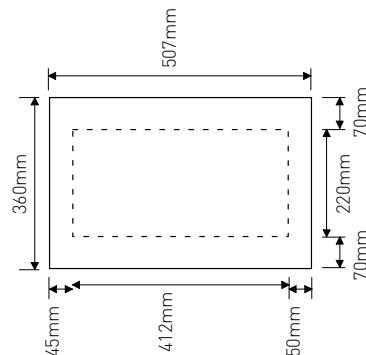
WARNING

When using an LPG/Propane supply system in an enclosure, ventilation must be provided. Gas vapour is highly explosive and can cause serious bodily injury or damage to property if allowed to accumulate in a confined space and ignited.

Installing the Inbuilt Side Burner

This appliance can only be installed in a supporting structure constructed such that no combustible material is within 450mm of the installed appliance.

- Determine the position of the cutout for the side burner using the diagram shown on this page.
- Ensure that no gas, electricity or any other services run near the position of the cutout.
- Depending on the depth of the bench into which the side burner is being installed, it may be necessary to connect the gas hoses to the side burner first.
- Secure the side burner by drilling through the mounting plate.

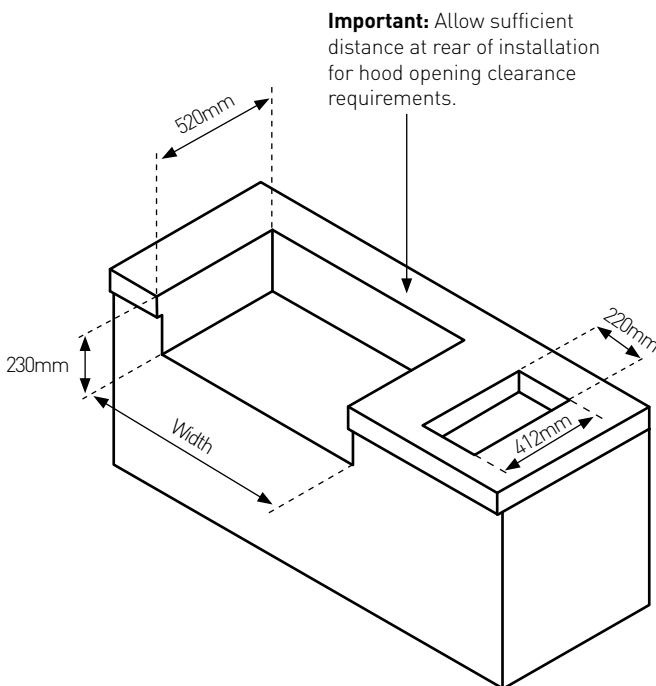


Cut out dimensions

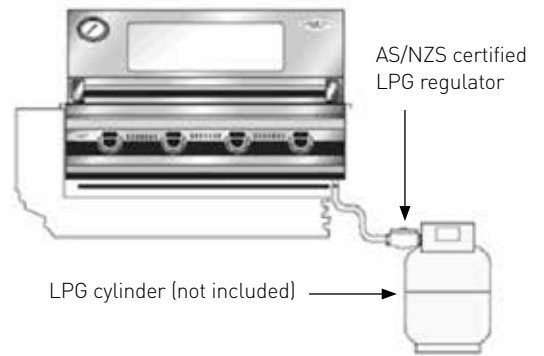
For built-in installations: islands, masonry, other non-combustible material structures.

SIGNATURE SERIES BUILT-IN BARBECUES				
	2 burner	3 burner	4 burner	5 burner
Width (mm)	508	671	828	985
Height (mm)	230	230	230	230
Depth (mm)	520	520	520	520
Minimum clearance to combustible materials (mm)	450	450	450	450

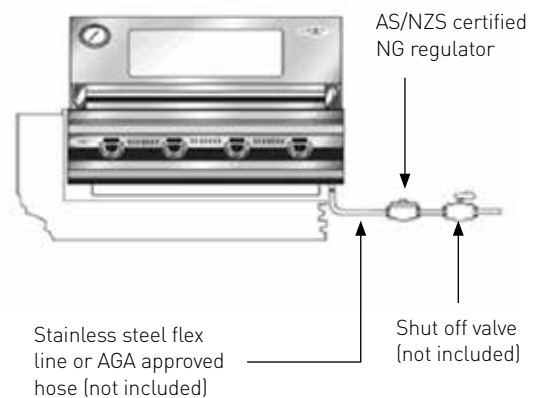
SIDE WOK / BURNER	
Width (mm)	220
Depth (mm)	412
Minimum clearance to combustible materials (mm)	450



LPG Installation



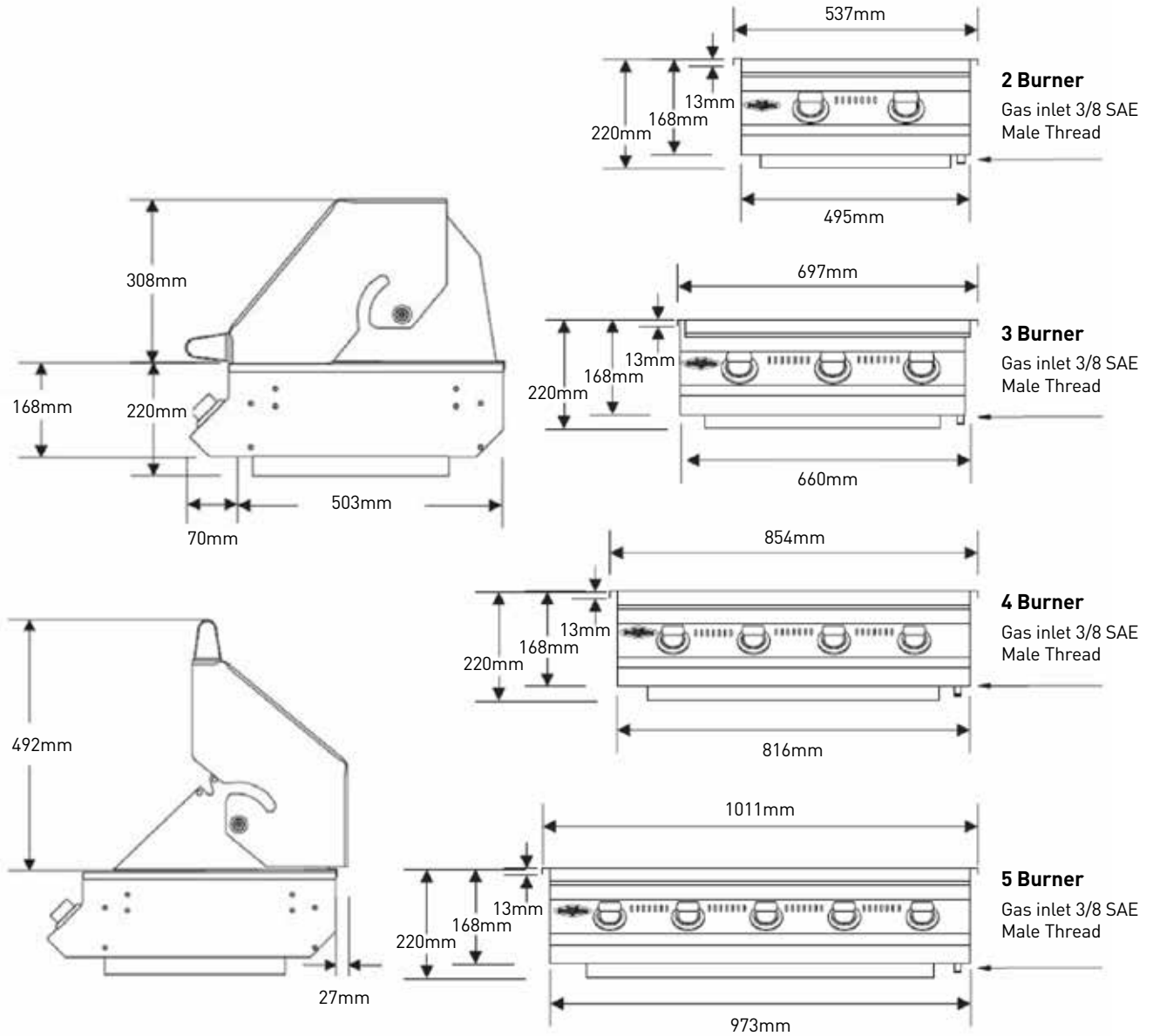
Natural Gas Installation



SPECIFICATIONS

Barbecue Dimensions

Model series S3000S, S3000E.



WEIGHT WITH HOOD

	2 burner	3 burner	4 burner	5 burner
Weight with hood (kg)	45	55	65.5	76



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