

INSTRUCTION MANUAL

SIERRA

3 BURNER GAS BARBEQUE

- \ Stainless steel hood
- \ Stainless steel control panel
- \ 3 Stainless steel burners
- \ Includes wheels for easy mobility
- \ 50% Cast iron cooking grill,
50% Cast iron hotplate
- \ Large temperature gauge



Important: Please retain these instructions for future use
THIS BARBEQUE IS INTENDED FOR OUTDOOR USE ONLY

www.brandmangrill.com

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IMPORTANT HEALTH & SAFETY INFORMATION

1. WARNING

FOR OUTDOOR USE ONLY ! DO NOT USE INDOORS

- Please read these instructions carefully prior to assembly and use.
- Failure to follow these instructions could lead to serious injury and/or significant damage to property.
- Do not start the barbeque if there is any doubt over the correct assembly, ignition, gas control or cooking of the unit.
- These instructions should be retained for future reference.
- For use with ULPG cylinder only.
- The barbeque must have a minimum side clearance and back clearance from any combustible material of at least 762mm. Additionally there must be a clearance of at least 1016mm above the cooking surface of the barbeque.
- Flammable materials and liquids must be stored well away from the barbeque.
- Aerosols must not be used near the barbeque.
- The barbeque should not be moved when lit or hot.
- A lit barbeque should be attended at all times.
- Gas cylinder **MUST** be stored in an upright position.
- Never attempt to ignite the barbeque with the main hood or side burner lid closed.
- Avoid dousing the barbeque with water.
- Turn off the gas cylinder when the barbeque is not in use.
- Always allow the barbeque to completely cool down before covering.
- For safety reasons it is advisable to keep a fire extinguisher and fire blanket close to hand.
- Unsupervised children, elderly and infirm should not be allowed close to the barbeque during pre-heat, cooking, burn off or cooling down of the unit.
- Please dispose of all packing and plastic bags carefully and keep out of the reach of children.

2. GAS TYPE AND REGULATOR

- This barbeque is only designed to run off barbeque LPG cylinder.
- To ensure maximum performance a gas cylinder of 9kg and minimum of 4.5kg is recommended.
- The regulator as supplied should be firmly tightened but care must be taken not to over-tighten the connections.
- The regulator as supplied is the correct regulator for this item.
- Do not attempt to connect gas to a barbeque that is not secure in a trolley.

3. IF YOU SMELL GAS

DO NOT ATTEMPT TO OPERATE THE BARBEQUE UNTIL THE CAUSE OF THE GAS SMELL HAS BEEN IDENTIFIED AND ELIMINATED

- Immediately isolate the gas supply by turning the gas off at the cylinder.
- Extinguish all naked flames
- Do not operate any electrical devices close to the barbeque.
- Check for leaks as described on section **4 "Precautionary leak test"**.
- Ensure that local area is well ventilated to remove any excess gas.
- If the gas smell continues the barbeque should not be operated under any circumstances and it is important to immediately turn off gas cylinder valve and contact the after sales support provider.

4. PRECAUTIONS

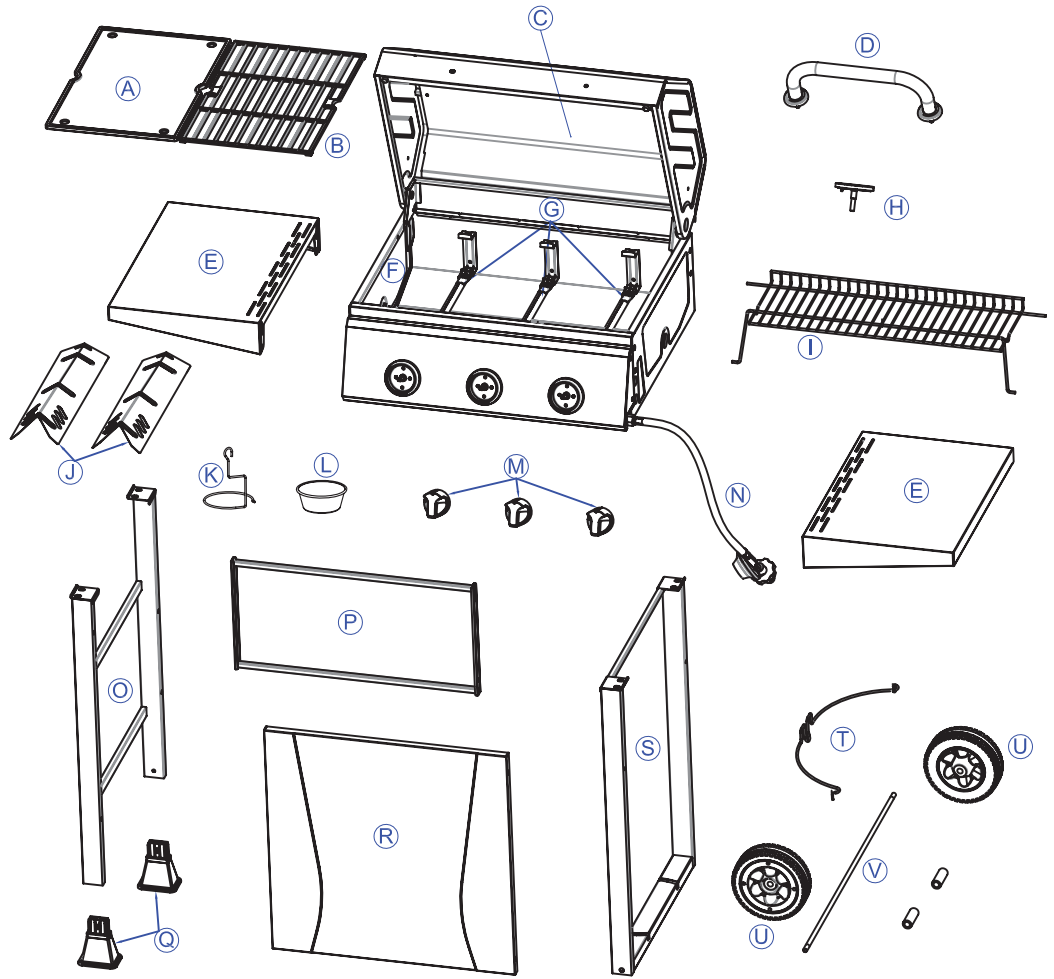
BEFORE FIRST TIME OPERATION AND AFTER EACH GAS CYLINDER EXCHANGE/REFILL ALL CONNECTIONS SHOULD BE CHECKED FOR GAS LEAKS

- Connections should be checked for leaks by using a soapy water solution.
- Naked flames (matches or other open flames) must not be used to check for leaks, this is a dangerous practice to be avoided.
- Flammable liquids of any description, including petrol, lighter fluid, oils, etc must not be stored close to the barbeque.
- Spare or extra gas cylinders must NOT be stored within close proximity of this barbeque or any other gas or electric appliance.
- Spare or extra gas cylinders should not be stored where they are exposed to continuous direct sunlight, as this is a potentially dangerous practice.
- The position of the assembled barbeque should be such that the gas cylinder is not left exposed to direct sunlight.
- Please read and follow all instructions in this manual, if in doubt seek advice from our Customer Service Centre.
- Please ensure the gas cylinder is positioned outside of the barbeque frame. It must not be positioned underneath the barbeque.
- For storage and gas cylinder exchange, disconnect the gas cylinder only. Do not disconnect the hose from the appliance.

ASSEMBLY INSTRUCTIONS

PARTS LIST

- A. Hotplate
- B. Grill
- C. Hood
- D. Hood Handle
- E. Side Shelf
- F. Firebox
- G. Burner
- H. Thermometer
- I. Warming Rack
- J. Flame Tamer
- K. Grease Cup Holder
- L. Grease Cup
- M. Knob
- N. Hose & Regulator
- O. Left Cart Leg
- P. Cart Back Panel
- Q. Leg Seat
- R. Cart Front Panel
- S. Right Cart Leg
- T. Gas Cylinder Support
- U. Wheel
- V. Wheel Axle



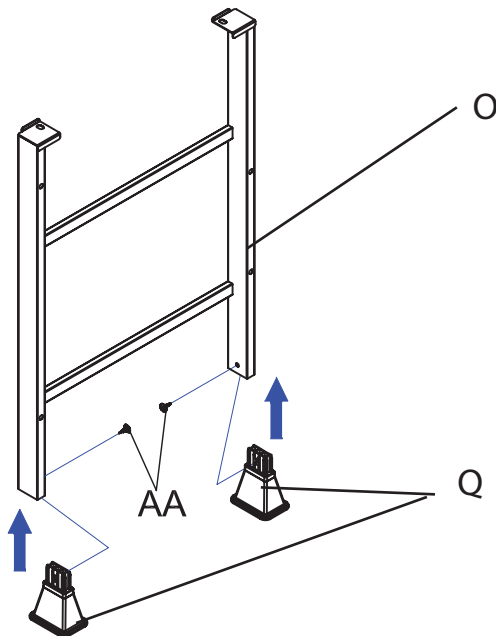
| | | |
|-------------------------------------|---|---------------------------------|
| AA: 2PCS Bolt (ST4. 8x10) | BB: 8PCS Bolt (M5x15) | CC: 8PCS Bolt (M6x16) |
| DD: 4PCS Bolt (M6x15) | EE: 2PCS Nut (M8) | FF: 2PCS Wing Nut (M8) |
| GG: 2PCS Lock Washer (ø6. 2) | HH: 2PCS Washer (ø6. 2xø16x1. 0) | II: 2PCS Spacer (ø18*50) |
| JJ: 2PCS Spanner | | |

Tool Required (Not Provided):
Screwdriver

ASSEMBLY INSTRUCTIONS

Step 1

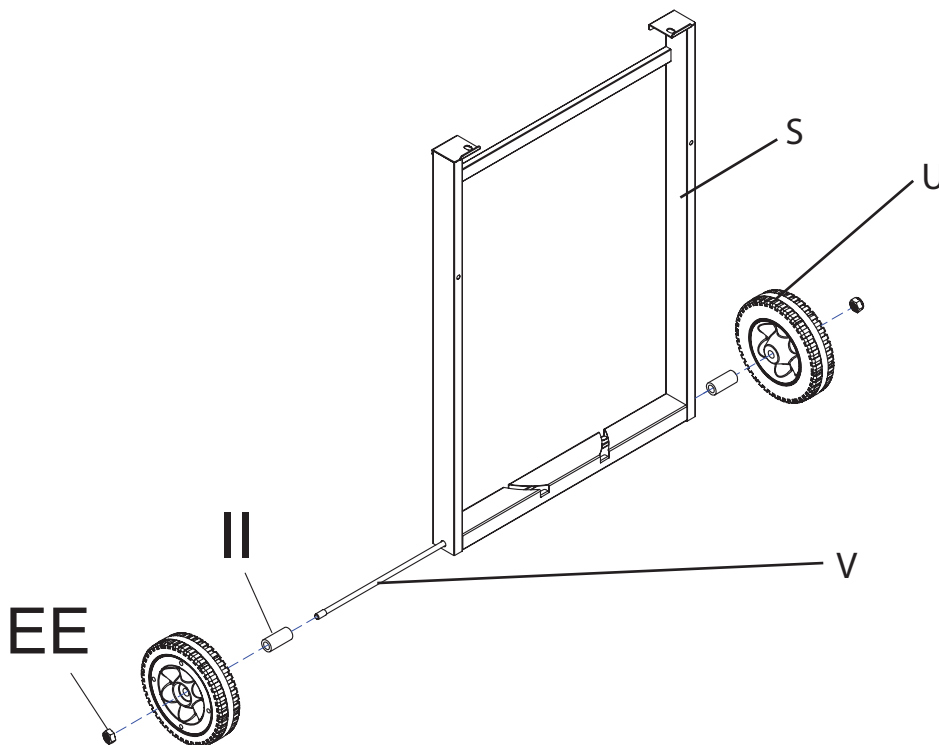
Attach the two Leg Seats (Q) onto the Leg Cart Leg (O) and secure it with a Bolt (AA) each.



AA  x 2

Step 2

Attach the Wheels (U), Spacers (II) and Wheel Axle (V) to the Right Cart Leg (S) and secure with Nut (EE). Use the spanners provided to tighten nuts.

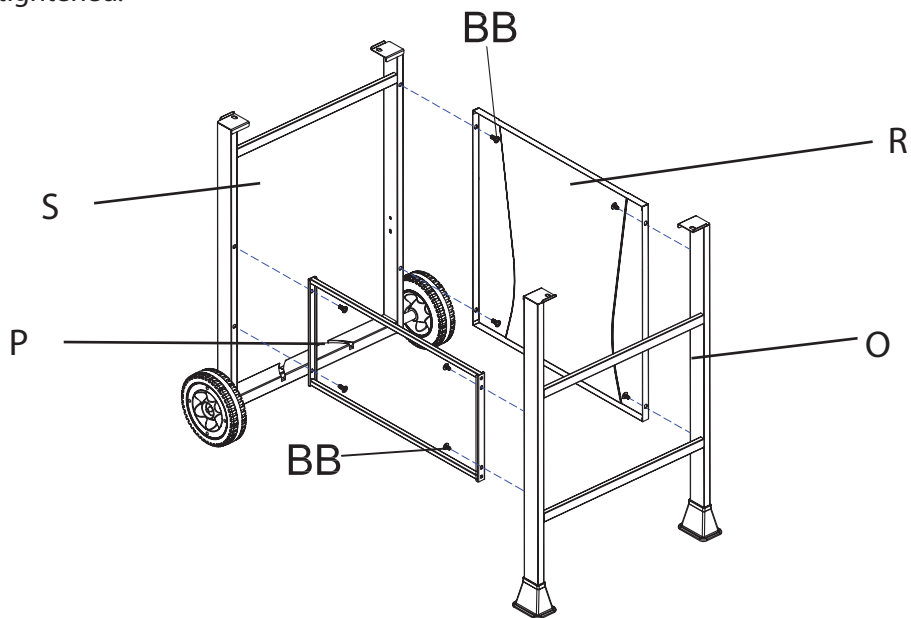


EE  x 2
II  x 2

ASSEMBLY INSTRUCTIONS

Step 3

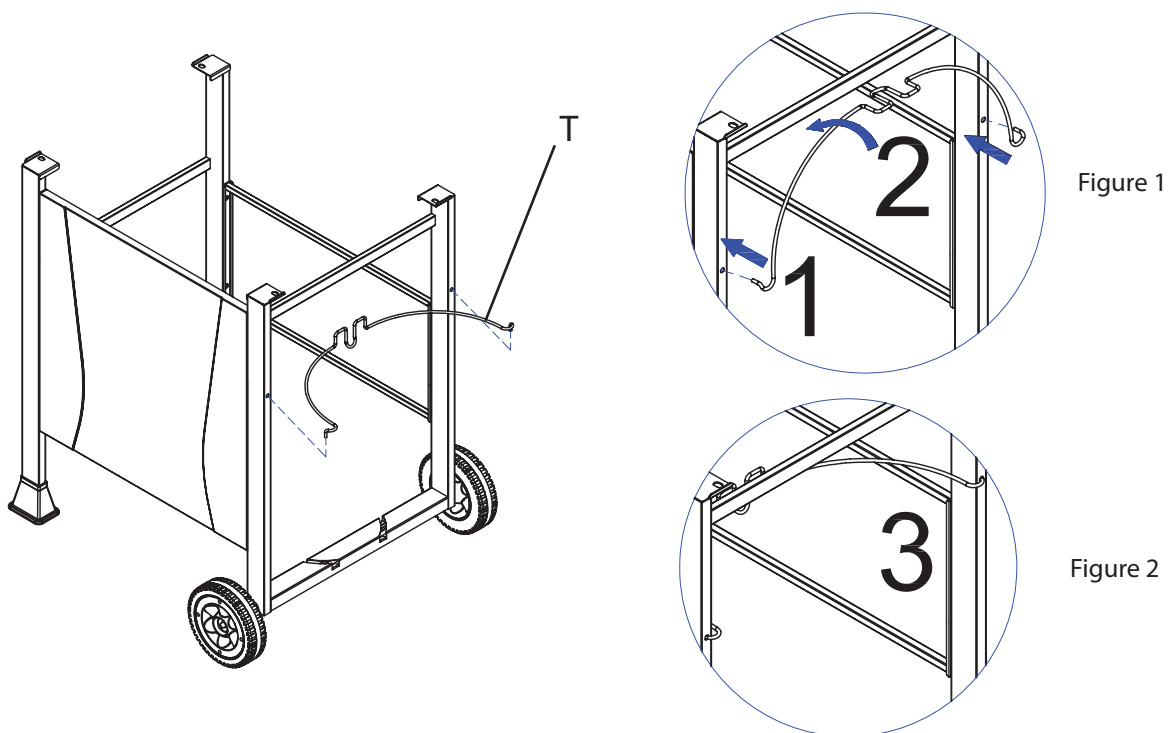
- Attach the Cart Front Panel (R) between the Right Cart Leg (S) and Left Cart Leg (O) with four Bolts (BB) as shown below.
- Repeat the same procedure with Cart Back Panel (P).
- Ensure all bolts are tightened.



BB  x 8

Step 4

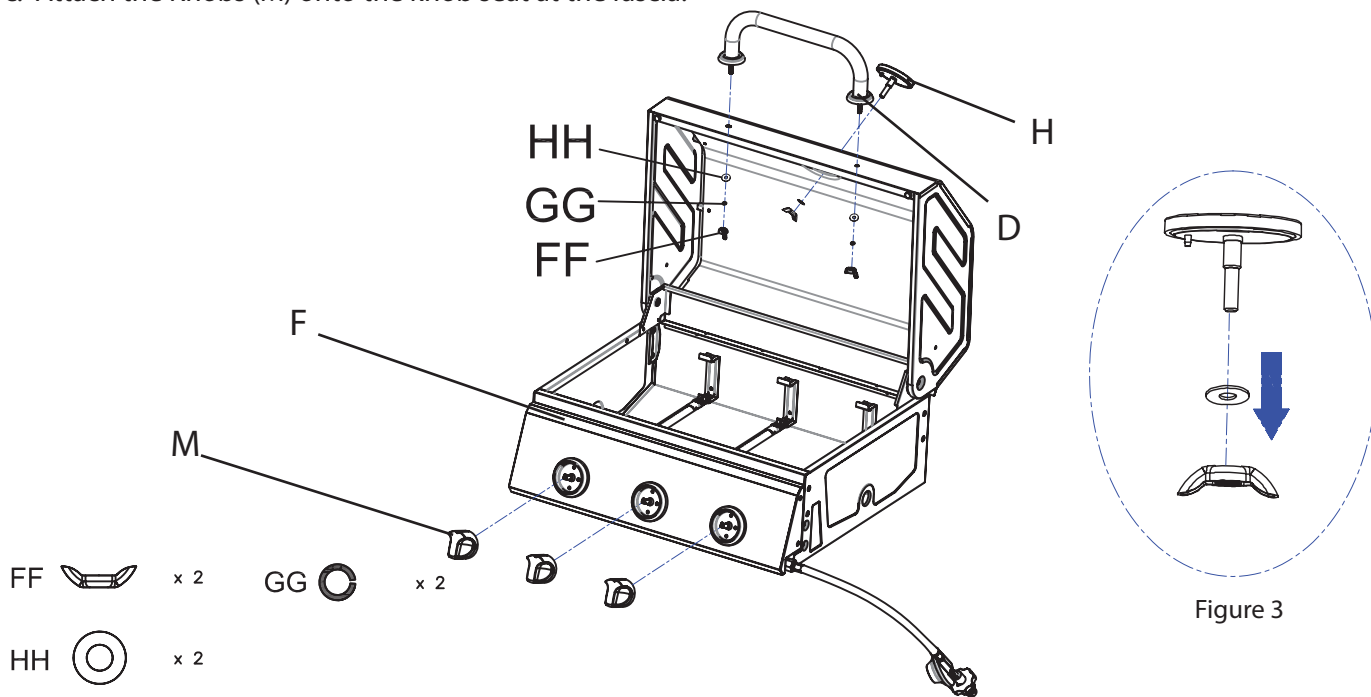
- Attach the Gas Cylinder Support (T) onto the Right Cart Leg as shown below.
- Follow the steps in Figure 1 and 2 to fit in the Gas Cylinder Support and position correctly.



ASSEMBLY INSTRUCTIONS

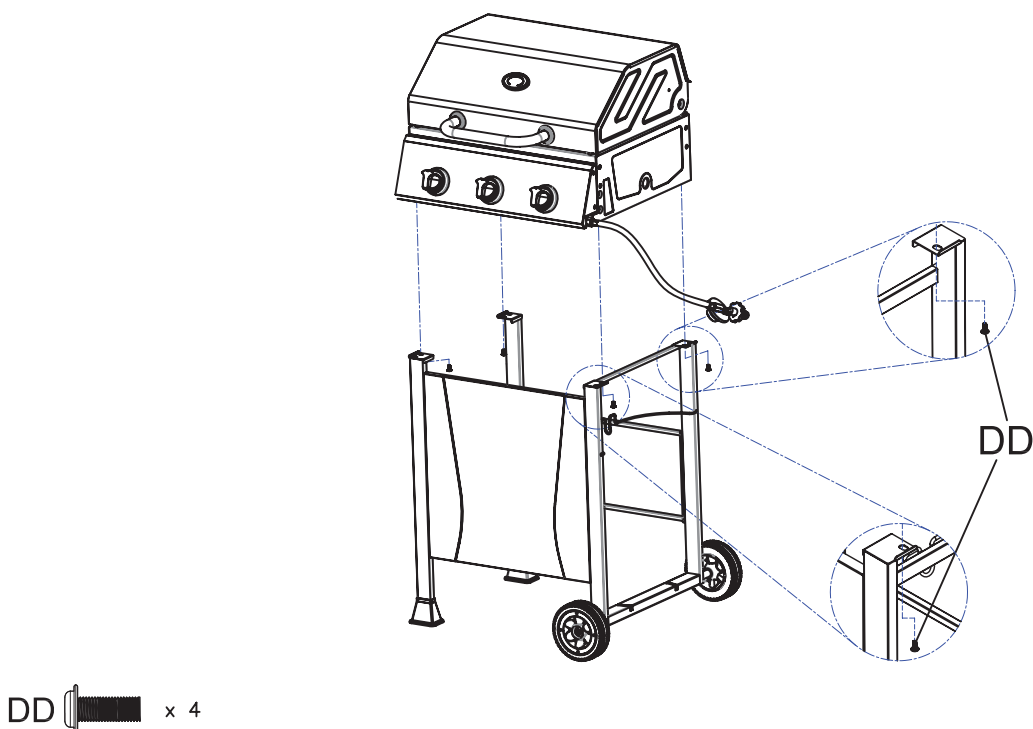
Step 5

- Attach the Hood Handle (D) on the Hood with two Washers (HH), two Lock Washers (GG) and two Wing Nuts (FF) as shown below.
- Attach the Thermometer (H) onto the Hood with the pre-installed Washer and Wing Nut as in figure 3
- Attach the Knobs (M) onto the knob seat at the fascia.



Step 6

- Lift the Firebox (F) into place on the cart prepared in Step 4 and secure with four Bolts (DD) from side of the cart leg and under the firebox as shown.
- Ensure the hose and regulator come out from the side.
- Go back and tighten all bolts.

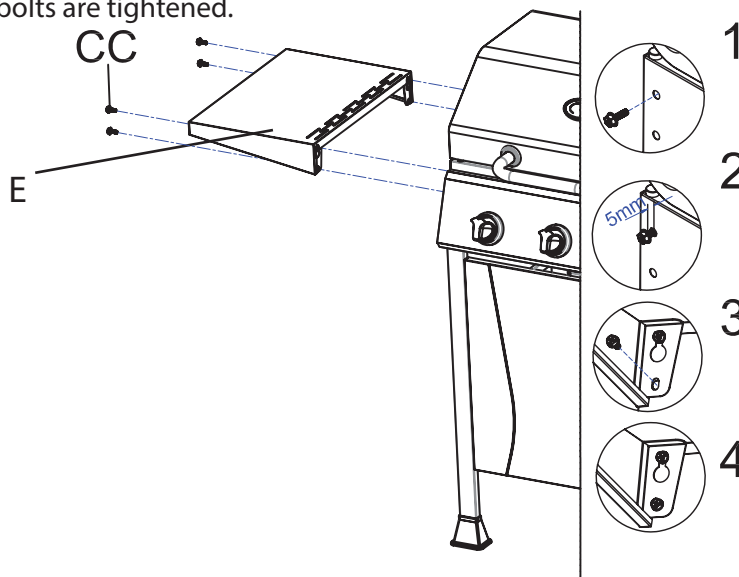


ASSEMBLY INSTRUCTIONS

Step 7

Start with the left side:

- Fit two Bolts (CC) onto the two top shelf holes position on firebox as shown in Figure 1. Don't tighten it but leave bolt length of 5mm. See Figure 2.
- Align the top two holes on the Side Shelf (E) with the two installed bolts in step "a", then attach the Side Shelf onto them.
- Tighten the two top Bolts (CC) and further securing the Side Shelf with two more Bolts (CC) as shown in Figure 3
- Go back and ensure all the bolts are tightened.

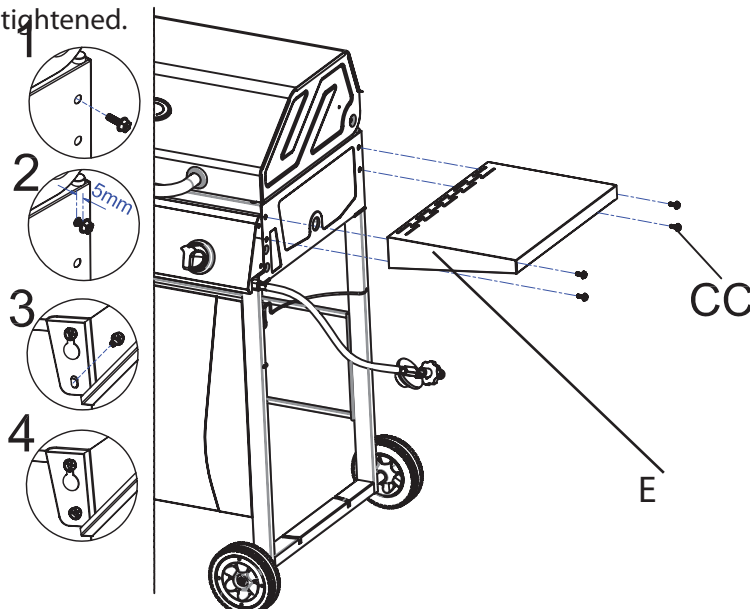


CC  x 4

Step 8

Continue with the right side:

- Fit two Bolts (CC) onto the two top shelf holes position on firebox as shown in Figure 1. Don't tighten it but leave a bolt length of 5mm. See Figure 2.
- Align the top two holes on the Side Shelf (E) with the two installed bolts in step "a", then attach the Side Shelf onto them.
- Tighten the two top Bolts (CC) and further securing the Side Shelf with two more Bolts (CC) as shown in Figure 3
- Go back and ensure all the bolts are tightened.

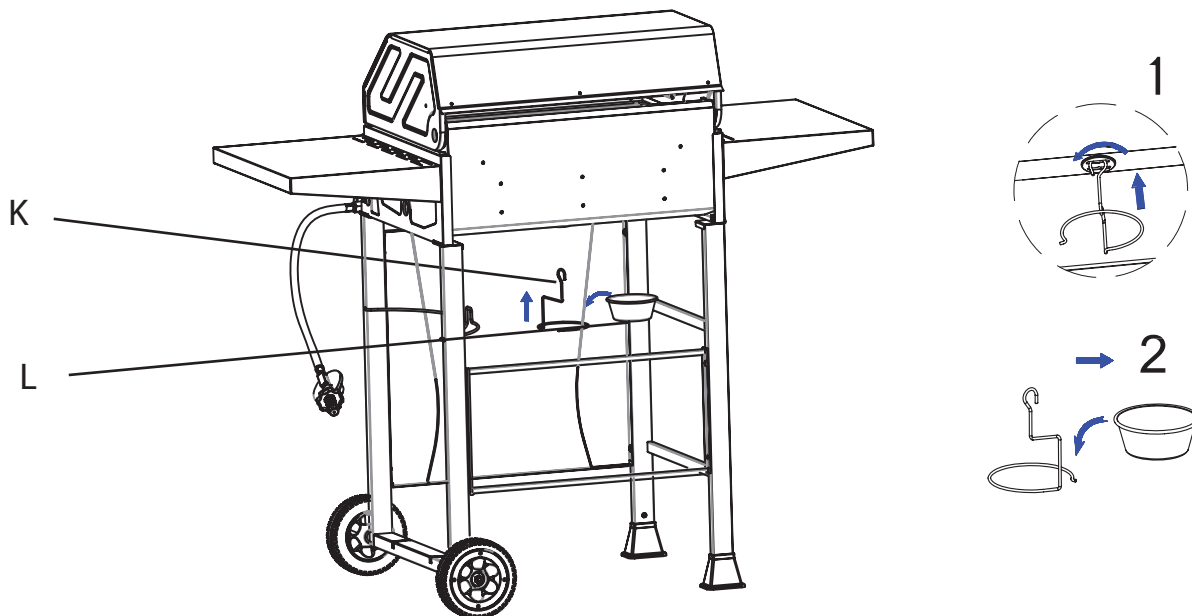


CC  x 4

ASSEMBLY INSTRUCTIONS

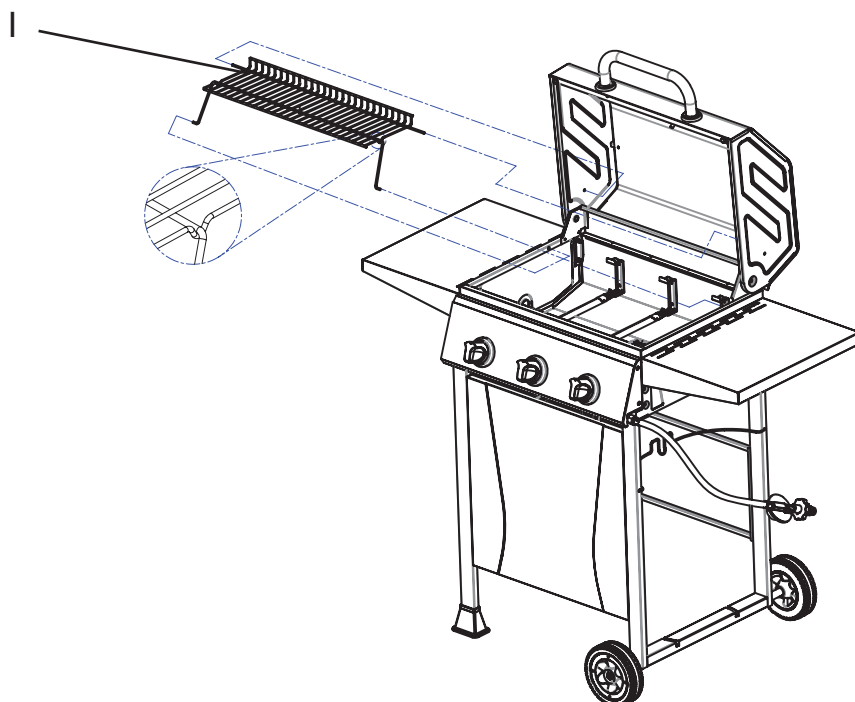
Step 9

- a. Hook the Grease Cup Holder (K) into the holes provided on the base of the firebox as shown in Figure 1 below.
- b. Then sit the Grease Cup (L) in the holder.



Step 10

- a. Attach the Warming Rack (I) as shown, putting the prongs into the hood first (you may have to slightly bend it at this stage).



ASSEMBLY INSTRUCTIONS

Step 11

- a. Sit the two Flame Tamers (J) on the right side of the barbecue so that they rest on the support in the firebox as shown in Figure 4.
- b. Put the Grill (B) above the Flame Tamers (J) and Hotplate (A) on the left side.

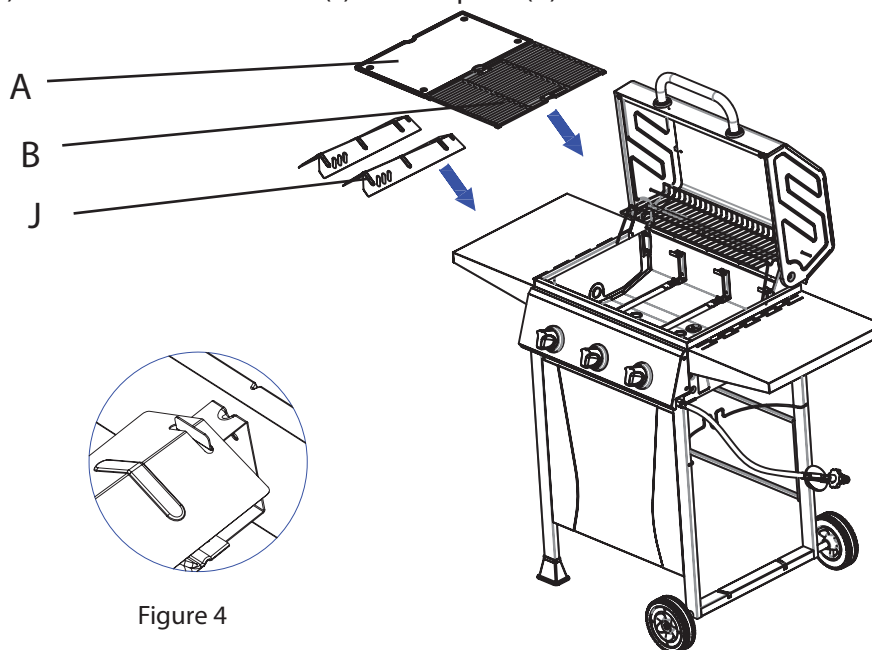
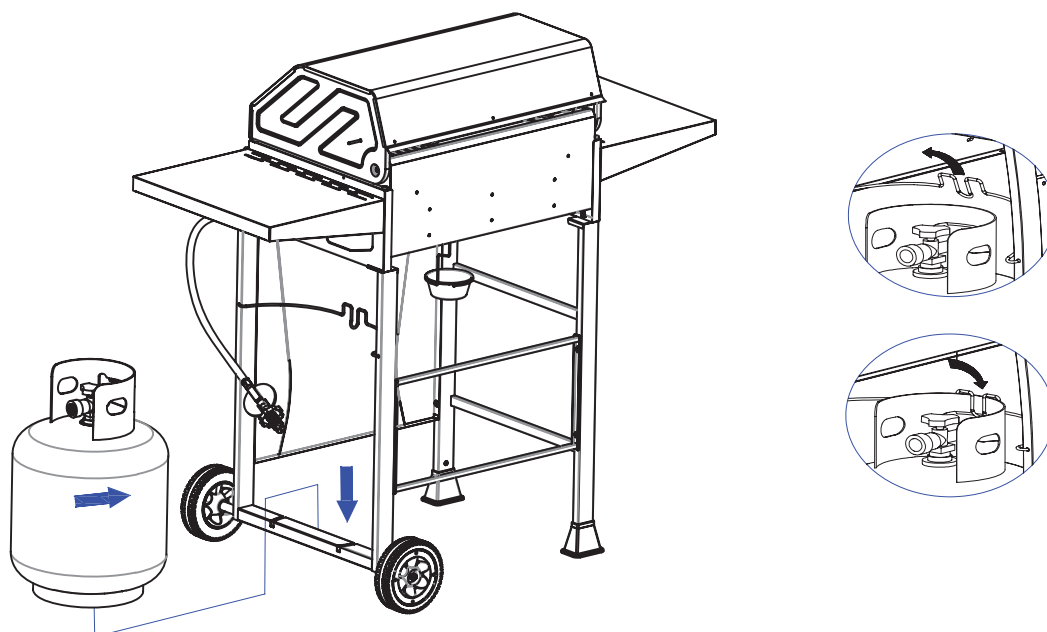


Figure 4

Step 12

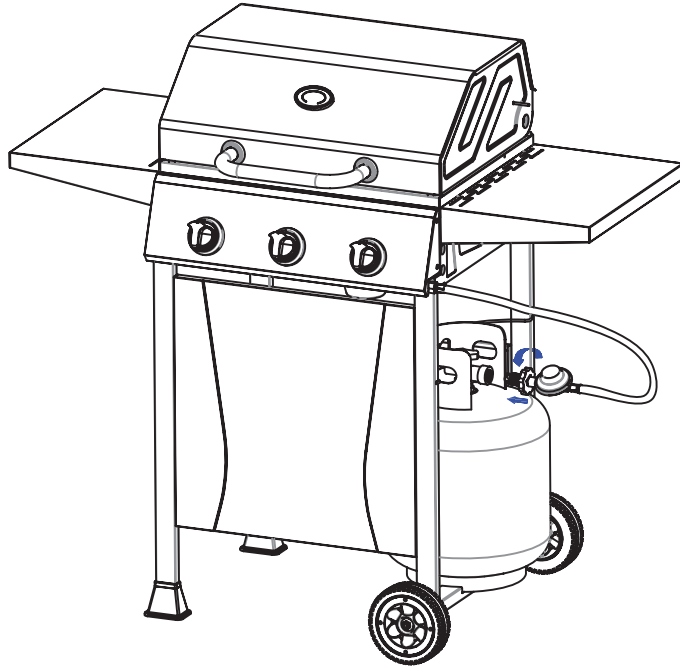
- a. Place the gas cylinder onto the gas cylinder slot on the Right Cart Leg and the Gas Cylinder Support.



ASSEMBLY INSTRUCTIONS

Step 13

- a. To attach the regulator to the gas cylinder, it is tightened in anti-clockwise direction.
Read "**Setting up the BARBEQUE**" before using your barbeque



SETTING UP THE BARBEQUE

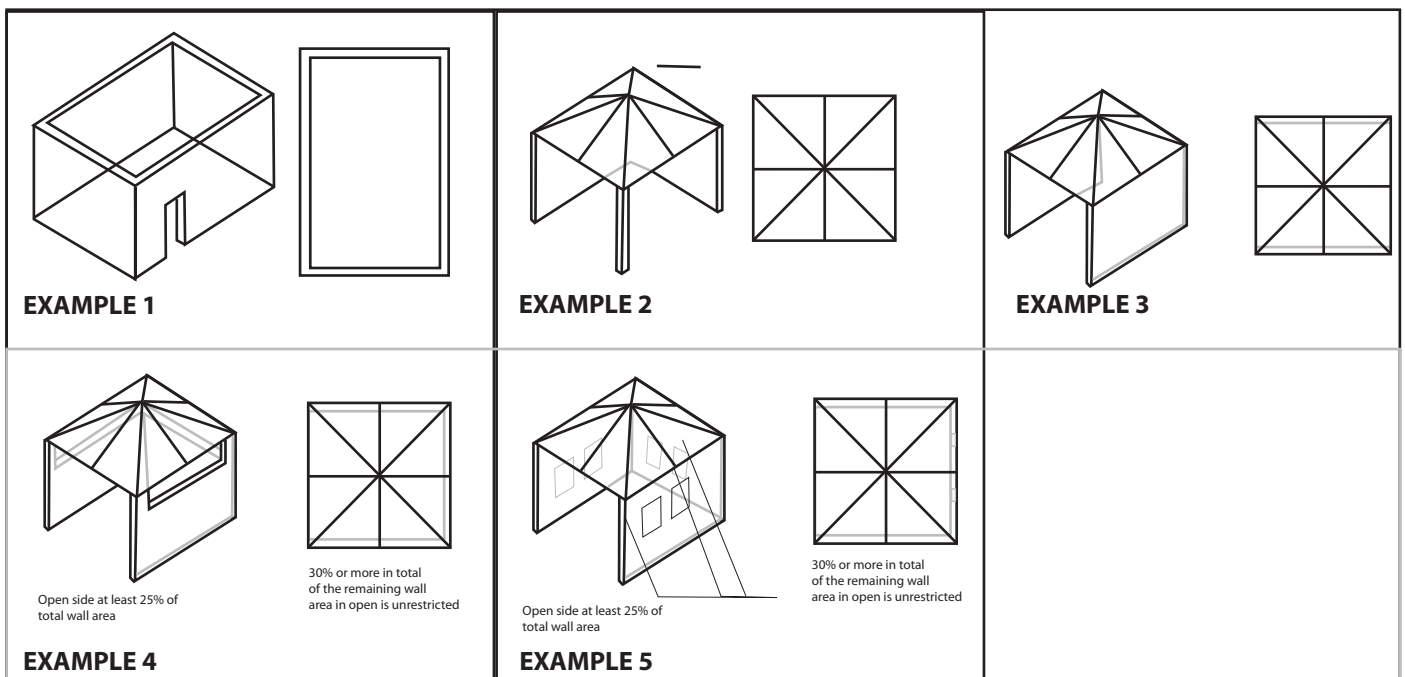
THIS APPLIANCE SHALL ONLY BE USED IN AN ABOVE GROUND OPEN AIR SITUATION WITH NATURAL VENTILATION. WITHOUT STAGNANT AREAS, WHERE GAS LEAKAGE AND PRODUCTS OF COMBUSTION ARE RAPIDLY DISPERSED BY WIND AND NATURAL CONVECTION.

1. POSITIONING

- Please make sure that the barbeque is NOT positioned underneath any combustible material or surface.
- There MUST be a clearance of at least 762mm from the sides of the Barbeque to any combustible materials or surfaces. There must also be a clearance of at least 1016mm above the cooking surfaces to any combustible surface, and 762mm clearance at the back.
- Flammable materials of any description MUST be kept well away from the barbeque.
- The barbeque must be positioned such that the gas cylinder is kept away from direct sunlight.
- The barbeque must be positioned to avoid walkways, gangways and general pedestrian access.
- The nature of a barbeque is such that many of the surfaces are hot to touch, the positioning of the barbeque should take into consideration the possibility of accidental hand or body contact.

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.
SEE EXAMPLE 1
- Within a partial enclosure that includes an overhead cover and no more than two walls.
SEE EXAMPLE 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 EXAMPLE 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



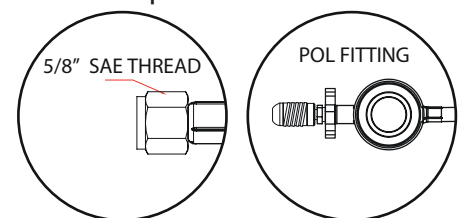
2. PRECAUTIONS

DO NOT OBSTRUCT ANY AIRFLOW PATH OR VENTILATION PATHS OF THE BARBEQUE

- Do not obstruct any ventilation ports on the body of the barbeque.
- The gas cylinder must be securely placed on the gas cylinder hook as supplied.
- It is important that the gas cylinder is not positioned under the barbeque when in operation.
- The gas cylinder must be kept out of direct sunlight and away from any heat sources.
- During a gas cylinder swap or re-fill ensure that all control knobs are in the 'OFF' position and there are no naked flames in close proximity.
- Gas hoses must NOT be twisted kinked or under any form of tension, the gas hoses should hang freely with no bends, folds, or kinks.
- No part of the flexible hose should come into contact with any part of the barbeque that will become hot during operation.
- A regular inspection of the hose should be made to ensure that it is not cracking, breaking cutting or deteriorating in any other way.
- Any damage to the hose requires an immediate replacement.

3. GAS CYLINDER CONNECTION

- Check that all the control knobs are in the 'OFF' position before any attempt is made to connect the regulator to the gas cylinder.
- Double check that the gas cylinder valve is securely in the 'OFF' position before attempting to connect the regulator to the gas cylinder.
- Make the connection of the regulator to the gas cylinder it is important to note that this connection is a '**LEFT HAND THREAD**'. A left hand thread is tightened in an '**ANTI-CLOCKWISE DIRECTION**'.
- Should there be any concern in making the correct regulator connection please contact the after sales service number list in this manual.



4. PRECAUTIONARY LEAK TEST

LEAK TESTS MUST BE CARRIED OUT IN A WELL VENTILATED AREA

- Confirm all control knobs are in the 'OFF' position.
- Open the gas control valve on the cylinder or regulator.
- To check for gas leaks a solution of soapy water is required.

NEVER USE AN OPEN FLAME TO CARRY OUT A GAS LEAK TEST

- The gas piping system **MUST** be checked for leaks by brushing the soapy water solution across each joint including valve connections, hose connections, side burner connections and regulator connections
- If bubbles appear across any joint or connection there is a leak:
 - Immediately turn the gas valve '**OFF**'.
 - Check and retighten all gas connections and joints.
 - Repeat section **4. PRECAUTIONARY LEAK TEST**.
 - If the leak has been corrected then the barbeque can be used.
 - If the leak has not been fixed **DO NOT USE YOUR BARBEQUE** contact the customer service centre as listed on the warranty card for assistance.

OPERATING YOUR BARBEQUE

DO NOT EXCEED 250°C

1. WARNING:

- Before using the barbeque please ensure that you have read and understood all information in this entire instruction manual.

UNDER NO CIRCUMSTANCES SHOULD YOU ALLOW YOUR BARBEQUE TO OVERHEAT.

2. PREPARING THE COOKING SURFACES:

- Clean the cooking surfaces with soapy water and a sponge. Rinse with fresh water.
- On first start up, spray the cooking surfaces with a coating of cooking oil, run appliance with hood open for 15 minutes to condition cooking surface.
- Allow to cool sufficiently, coat the cooking plate and grill with a light coating of oil before starting to cook. For safety reasons the oil should be applied with a suitable long handled brush.
- Pre-heat your barbeque and then you are ready to start cooking.

NOTE: During manufacturing, the cooking surfaces (plates and grills) were coated with a non-toxic coating. This coating may come off completely over time. Its purpose is purely to help protect your barbeque during transport and damage.

3. STARTING THE BARBEQUE:

THE BARBEQUE SHOULD NEVER BE STARTED WITH THE HOOD CLOSED, ALWAYS OPEN HOOD PRIOR TO STARTING

- Ensure that all the controls are in the “**OFF**” position prior to initiating the start up process.
- Make sure there are no obstructions of airflow to the gas unit. Spiders and insects can nest within and clog the burner/venturi tube at the orifice. A clogged burner tube can lead to a fire beneath the appliance.
- Turn on the gas supply at the cylinder.
- Select burner to light. Push and turn the selected control knob to “**HI**” (automatic piezo ignition).
- If ignition does not occur within 5 seconds, turn burner control knob to “**OFF**”. Wait 2 minutes and repeat the lighting procedure..

MANUAL IGNITION

To light the barbeque manually, place a long lit match through the slot of the grill and next to the burner and turn that burner to the ‘**HI**’ position.

WARNING: IF AFTER ATTEMPTING MANUAL IGNITION, THE BARBEQUE STILL FAILS TO IGNITE THERE MAY BE A FAULT WITH THE GAS VALVE OR BURNERS. YOU SHOULD FOLLOW ALL INFORMATION IN THE CARE AND MAINTENANCE SECTIONS BEFORE CONTACTING THE CUSTOMER CARE CENTRE

TO TURN OFF

- Turn all control knobs clockwise to the “**OFF**” position one at a time.
- Turn gas off at the cylinder.
- At the end of the cooking session the grease cup should be emptied and cleaned for hygiene purposes.

WARNING: THE HOOD MUST BE LEFT IN THE OPEN POSITION DURING PRE-HEATING.

WARNING: THE SIDE BURNER MUST ALWAYS BE LEFT OPEN DURING COOKING AND LID MUST NOT BE USED TO EXTINGUISH THE BURNER.

4. LIGHTING THE SIDE BURNER (IF FITTED)

- The lid must be opened prior to ignition of the burner.
- Turn control knob to “**OFF**”
- Check that the gas supply is turned on at the cylinder.
- Push and turn the side burner control knob to “**HI**”, you should hear an audible click.
- If burner does not ignite, repeat the ignition process for up to 5 times to ignite the burner.

5. GRILL PLATE COOKING

- The burner underneath the grill plate will heat up through the flame tamers which in turn will heat up the grill plate.
- During the pre-heat stage the grill plate should heat up sufficiently to start cooking your food.
- The temperature of the grill plate can be varied depending on the type of food and cooking conditions.

6. HOT PLATE COOKING

- The burner underneath the hot plate will directly heat up the hot plate (flame tamers are not required under hot plate).
- During the pre-heat stage the hot plate should heat up sufficiently to start cooking your food.
- The temperature of the hot plate can be varied depending on the type of food and cooking conditions.

7. CLOSED HOOD COOKING (IF FITTED WITH ROASTING HOOD)

WARNING: DO NOT USE THE BARBEQUE ON ‘HI’ SETTING WITH THE HOOD CLOSED

- The retractable hood adds a new cooking dimension to your barbeque by allowing closed hood cooking conditions creating an ‘oven’ environment.
- It is recommended to remove the warming rack before starting the barbeque.
- The ‘oven’ environment will not only enhance the cooking and flavours of normal barbeque cooking but also allow roasting of foods such as whole chickens, joints of meat, etc.
- When cooking with the hood closed, only use burners on low setting. This must be done for safety reasons.
- Frequent lifting of the lid should be avoided as this will extend the cooking time and may not create the desired cooking effect.
- Maximum heat for closed hood cooking is 250°C.

WARNING: DO NOT ALLOW YOUR BARBEQUE TO OVERHEAT

8. AT THE END OF COOKING

- Once cooking is finished a burn off process should be followed as follows:
- Remove all excess burnt food with a scraper (not metal edged).
- Each burner should be set to the “**HI**” position and left running in that condition for approximately 5 minutes.
- During this 5 minute period all excess food, fat and juices should be burnt off making cleaning easier.
- The retractable hood must be left in the open position during the burn off period.
- Turn the barbeque off at the control knobs and at the gas cylinder.
- Use grease remover and warm water, scrub the cooking surfaces with a brush or scourer. Brush a thin layer of cooking oil over cooking surface after cleaning
- Store barbeque with the hood down and out of the elements and direct sunlight.
- Re-install the warming rack.

9. TURNING OFF YOUR BARBEQUE

- Once you have completed the burn off after cooking you need to leave the barbeque in a safe state as follows;
- Ensure ALL control knobs are turned '**OFF**' by turning the knobs fully clockwise.
- Once all the burners are extinguished turn the gas off at the gas cylinder.
- Once the barbeque has cooled the hood can be closed.
- The barbeque should be stored in accordance with the storage guidelines in this manual.

CARE & MAINTENANCE

BEFORE ANY CARE AND MAINTENANCE IS ATTEMPTED PLEASE ENSURE THAT THE BARBEQUE CONTROLS ARE IN THE 'OFF' POSITION AND THAT ALL SURFACES HAVE BEEN GIVEN SUFFICIENT TIME TO COOL DOWN.

Please note the following when maintaining and caring for your barbeque:

- Cleaning your barbeque regularly will help to keep the product in good condition.
- Throwing cold water over any hot surface of the barbeque is NOT recommended and is potentially dangerous.
- Avoid handling and touching hot parts of the barbeque.

1. HOT-PLATE AND COOKING GRILL

- Regularly clean with hot soapy water.
- Excess food residue can be removed by using a mild liquid cream cleaner with a non-abrasive pad or cloth.
- Cooking plate or grill plate they must be rinsed thoroughly after any cleaning process and dried to remove any residual cleaning substances.

2. CARE OF THE BURNERS

- Normal use and the burn off should ensure that any excess food and juices are burnt off this will help to keep the burner clean.
- The burners should be checked and cleaned regularly. It is important to check that the burner holes are free of debris and insects.
- Blockages and debris should be carefully removed using a pipe cleaner.
- Rust and corrosion should be removed with a wire brush.

3. CARE OF THE BARBEQUE BODY

- Regular care and maintenance of the barbeque body will significantly increase its life and long term appearance.
- Excess grease and fat can be removed using soft scrape (not metal edged).
- The barbeque body should be fully cleaned by using hot soapy water and a sponge to avoid corrosion starting on dirty surfaces.
- Care must be taken not to immerse the gas controls (manifold and injectors) in water.
- Leave a light film of oil such as cooking spray on the barbeque and cooking plates to assist in rust prevention.
- Regularly spray screws and fasteners with an appropriate lubricant or rust preventer.

4. STAINLESS STEEL (IF BARBEQUE HAS STAINLESS COMPONENTS)

- If stainless steel is not cared for correctly it will corrode regardless of what grade stainless steel it is. However following these instructions can help to protect and preserve the finish for longer.
- Stainless steel is not covered by warranty to remain rust free.
- Stainless steel parts must be cleaned with an appropriate stainless steel cleaner before the barbeque is used, especially parts subjected to high heat such as the roasting hood. If this is not done, minor marks such as finger prints can be permanently etched into the surface.
- Between uses ensure the dust is cleaned from stainless steel surfaces as dust will promote rusting if it is left on the surfaces.
- Polish with a soft cloth after cleaning with stainless steel cleaner.
- The barbeque must be stored in accordance with the following storage instructions.

5. STORING THE BARBEQUE

- To ensure maximum life from your barbeque it should always be stored in a dry place, out of direct sunlight.
- If you live in salty conditions, do not leave the barbeque where it is prone to the elements.
- Dirty surfaces promote rust, so please keep the surfaces clean.
- If you choose to store the barbeque indoors, the gas cylinder must be disconnected and stored outside under the following conditions:
 - o Always store the gas cylinder outside in a well ventilated area
 - o Ensure that the gas cylinder is not stored in direct sunlight or close to heat sources and other dangerous appliances.
 - o Keep the gas cylinder out of reach of children.

TROUBLE SHOOTING

| Problem | Possible Cause | Prevention/Cure |
|---|--|--|
| Burner will not light using knobs or igniter. | Wires and/or electrode covered with cooking residue. | Clean wire and/or electrode with rubbing alcohol. |
| | Electrode and burners are wet. | Wipe dry with cloth. |
| Burner will not light using a match. | No gas flow. | Check if gas cylinder is empty. If empty, replace or refill. |
| | Obstructions of gas flow. | Clear burner tubes. |
| | Disengagement of burner to valve. | Check for bent or kinked hose. Reengage burner and valve. |
| | Burner ports clogged or blocked. | Clean burner ports. |
| Sudden drop in gas flow or reduced flame height. | Cylinder out of gas. | Check for gas in cylinder. |
| Irregular flame pattern, flame does not run the full length of burner. | Burner ports are clogged or blocked. | Clean burner ports. |
| Flame is yellow or orange. | New burner may have residual manufacturing oils. | Burn grill for 15 minutes with lid open. |
| | Food residue, grease or seasoning salt on burner. | Clean burner. |
| Flame blow out. | High or gusting winds. | Turn front of barbeque to face wind. |
| | Low on ULPG gas. | Replace or refill gas cylinder. |
| Flare-up. | Grease build up. | Clean grill. |
| | Excessive fat in meat. | Trim fat from meat before grilling. |
| | Excessive cooking temperature. | Adjust (lower) temperature accordingly. |
| Persistent grease fire. | Grease trapped by good buildup around burner system. | Turn knobs to OFF. Turn gas OFF at cylinder. Leave lid in closed positions and let fire burn out. After grill cools, remove and clean all parts. |
| Flashback (fire in burner tubes). | Burner and/or burner tubes are blocked. | Clean burner and/or burner tube(s). |
| Inside of lid is peeling - like paint peeling. | The lid is stainless steel, not painted. | Baked on grease buildup has turned to carbon and is flaking off. Clean thoroughly. |

TECHNICAL SPECIFICATIONS

| | | | |
|-------------------------------|-----------------|----------|----------|
| Model | BG1932B3 | | |
| Gas Type | ULPG ONLY | | |
| Burner Number | 1 | 2 | 3 |
| Burner Injector Size | 0.88mm | 0.88mm | 0.88mm |
| Burner Gas Consumption | 10.0MJHr | 10.0MJHr | 10.0MJHr |
| Burner Gas Pressure | 2.75 Kpa | | |
| Total Gas Consumption | 30 MJHr | | |
| Approval Number | GMK 10571 | | |
| Standard | AS/NZS 5263.1.7 | | |

DISCLAIMERS

- The manufacturer reserves the right to change and amend the specifications without prior notice.
- Failure to follow the instructions in this manual will void any warranties offered on the product.
- Modifications to the barbeque in any fashion will null and void the warranty of the item.
- Any replacement components should be supplied from the customer service centre.
- The correct regulator and valves must be used with this barbeque. The use of incorrect or faulty valves and regulators can create a dangerous condition. The use of inappropriate regulators and valves will void the warranty.
- This warranty does not cover claims arising from fat fires
- This warranty does not cover rust as we cannot control the environment in which the barbeque is stored

IF AT ANY TIME YOU ARE IN ANY DOUBT ABOUT THE CORRECT COMPONENTS TO BE USED WITH THIS BARBEQUE OR ANY OTHER ASPECT OF THE BARBEQUES USE AND FUNCTION PLEASE CONTACT OUR CUSTOMER SUPPORT

CUSTOMER SERVICE CENTRE:

PHONE: 1300 667 146 (AUS)

0800 585 300 (NZ)

EMAIL: help@solutionservices.net.au