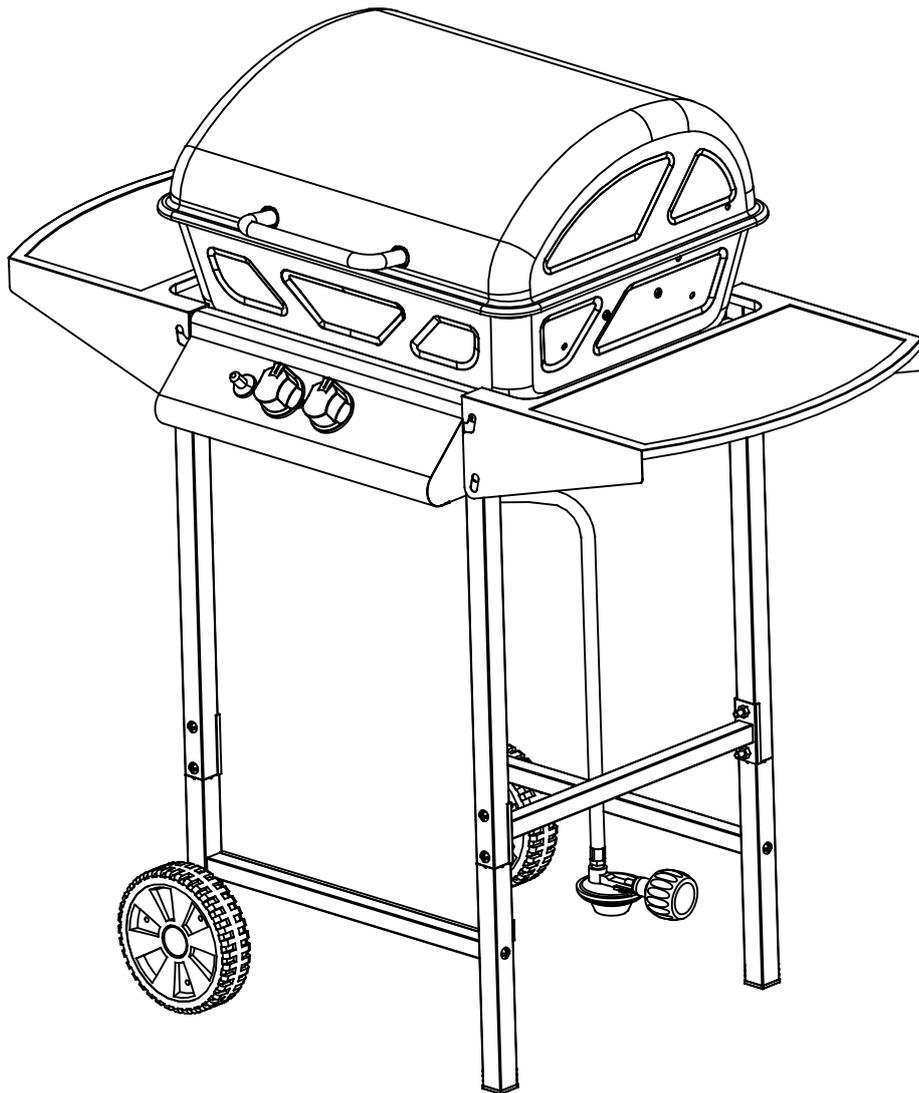


GASCRAFT®

2 Burner Wagon Grill BBQ



Model No. G2082

FOR OUTDOOR USE ONLY- OPERATES ON NZ LPG
Retain these instructions for future use.

IMPORTANT: DO NOT LEAVE THIS BBQ UNATTENDED WHEN LIT AND IN USE

GENERAL INFORMATION

Gas Installation Code

This BBQ is to be used with LPG only.



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

Accessible parts may be very hot.

Keep young children away.

Any modifications of this barbecue may be dangerous.

Do not move this barbecue during use.

Turn off gas supply at the cylinder after use.

Read instructions before using the barbecue.

Parts sealed by the manufacturer or their agent must not be manipulated by the user. This barbecue is only to be used and stored outdoors.

Clearances

Minimum Clearances from combustible materials must be:
Rear-600mm, Sides-600mm, Above-600mm.

Hose & Regulator Safety

The 2.75kPa regulator and hose assembly supplied with the barbecue is suitable for LPG only.

The pressure regulator and hose assembly supplied with the barbecue must be used. Replacement pressure regulators and hose assemblies must be those specified by the barbecue manufacturer.



Never operate this barbecue without a regulator

When connecting the hose and regulator assembly to the gas cylinder take care to avoid unnecessary twisting or kinking of the flexible hose.

After the assembly has been secured, turn on the gas and check for leaks by brushing a soap and water solution over all connections.



Do not test for gas leaks with an open flame

If you are unable to correct the leak by tightening the connections, turn off the gas and contact the supplier immediately.

Always ensure the barbecue is kept away from flammable materials and the gas cylinder clear of any heat source. When changing over from an empty gas cylinder to a full one make sure this procedure is carried out in a flame free atmosphere.



If this information is not followed exactly a fire causing death or serious injury may occur. Do not store a spare gas cylinder under or near this barbecue. Never fill the cylinder beyond 85% full. This barbecue is only to be used and stored outdoors.

Specifications

Barbecue specifications can be found on the data label attached to the barbecue body.



If you smell gas

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

Gas Cylinder Use & Safety

This is a low pressure barbecue and must only be used with the hose and regulator supplied. Your barbecue is designed for use with 9Kg LPG cylinders.



Do not connect your barbecue to a gas cylinder exceeding this capacity.

Never connect an unregulated gas cylinder to your barbecue.

The cylinder should be filled by a reputable gas supplier and visually inspected and re-qualified at each filling.

Always keep cylinder in an upright position. Always close the cylinder valve when the barbecue is not in use.

Do not subject the cylinder to excessive heat.

Never Store your Gas Cylinder Indoors

If you store your barbecue indoors, ALWAYS disconnect the cylinder first and store it safely outside. Cylinders must be stored outdoors in a well ventilated area out of reach of children, and must not be stored in a building, garage or any other enclosed area.



Read carefully before assembling and operating your barbecue.

GENERAL INFORMATION

Location of your Barbecue

DO NOT use your barbecue in garages, porches, sheds, breezeways, or other enclosed areas. Your barbecue is to be used OUTDOORS. The barbecue is not intended to be installed in or on recreational vehicles and/or boats and should not be placed under any surface that will burn. Do not obstruct the flow of combustion and ventilation air around the barbecue housing.



Ensure the barbecue is set up on a level and stable surface.



Do not move the barbecue while in use or when hot. Remove the drip tray before moving.



For your safety:

- Do not store or use petrol or other flammable liquids in the vicinity of this or any other appliance.
- Do not store empty or full spare gas cylinders under or near this or any other appliance.
- Keep the gas hose away from hot surfaces and protect from dripping grease. Avoid unnecessary twisting of hose. Visually inspect the hose prior to each use for cracks, excessive wear or other damage. Replace the hose if necessary.
- Never test for gas leaks with a lit match or open flame. Never light barbecue with hood closed or before checking to ensure the burner tubes are fully seated over gas valve orifices.
- Never lean over cooking surface when lighting.
- Never alter or modify the regulator or gas supply assembly.
- This barbecue must not be used indoors.

Check Barbecue for any Damage

Contact your supplier for assistance regarding replacement of any damaged or missing parts. Do not operate a barbecue that appears damaged. Barbecues for use with gas cylinders are labelled 'LPG'. Check labelling at the gas connection on your barbecue.

Protect Children

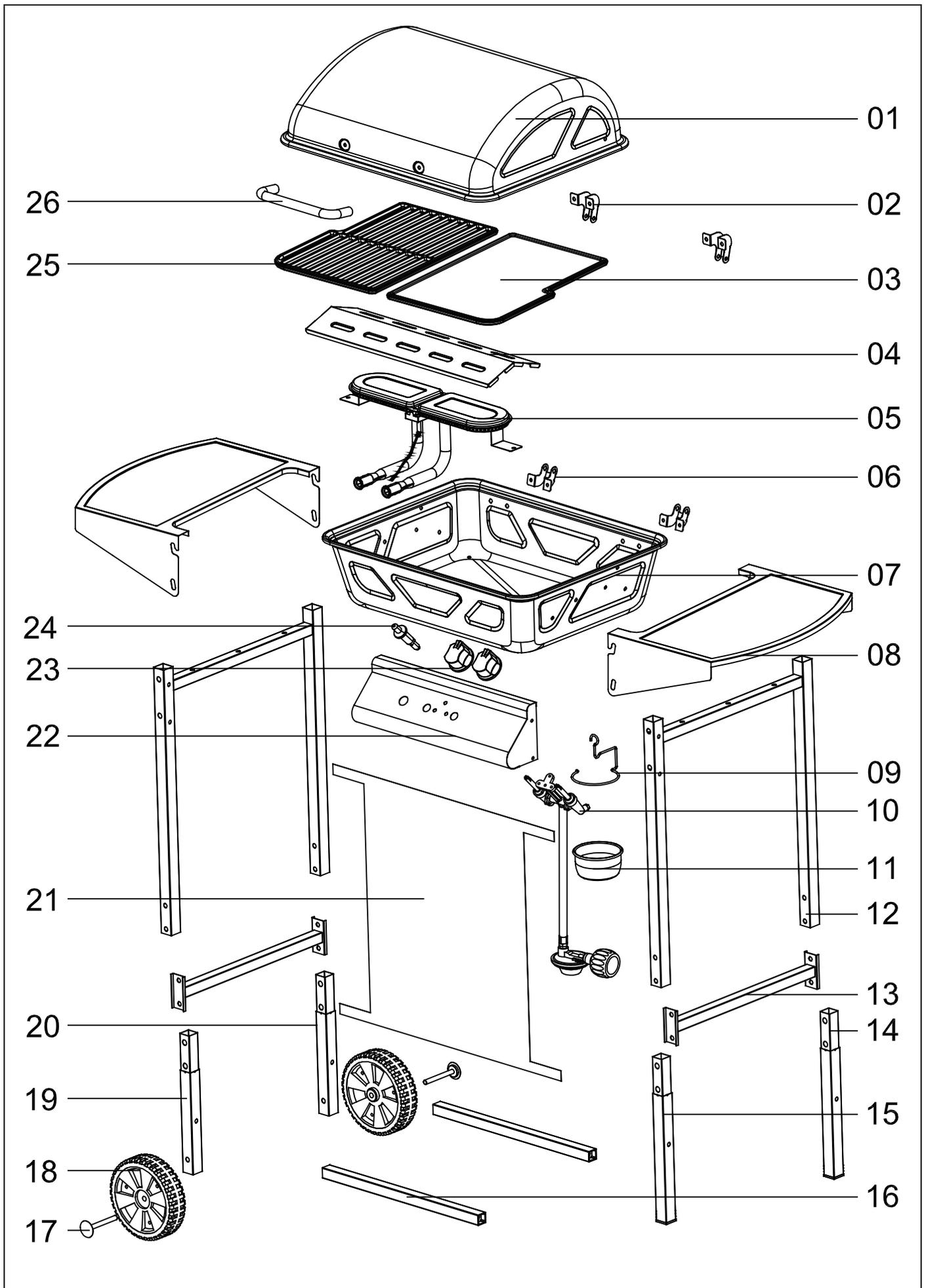
Keep children away from barbecue during use and until barbecue has cooled after you have finished. Do not allow children to operate barbecue.

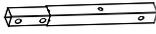
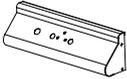
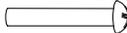
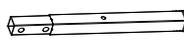
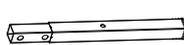
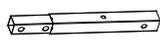
Always ensure that no sporting or physical activities are carried out in close proximity to the barbecue during use and while still hot.

DO not leave this BBQ unattended when lit and in use.

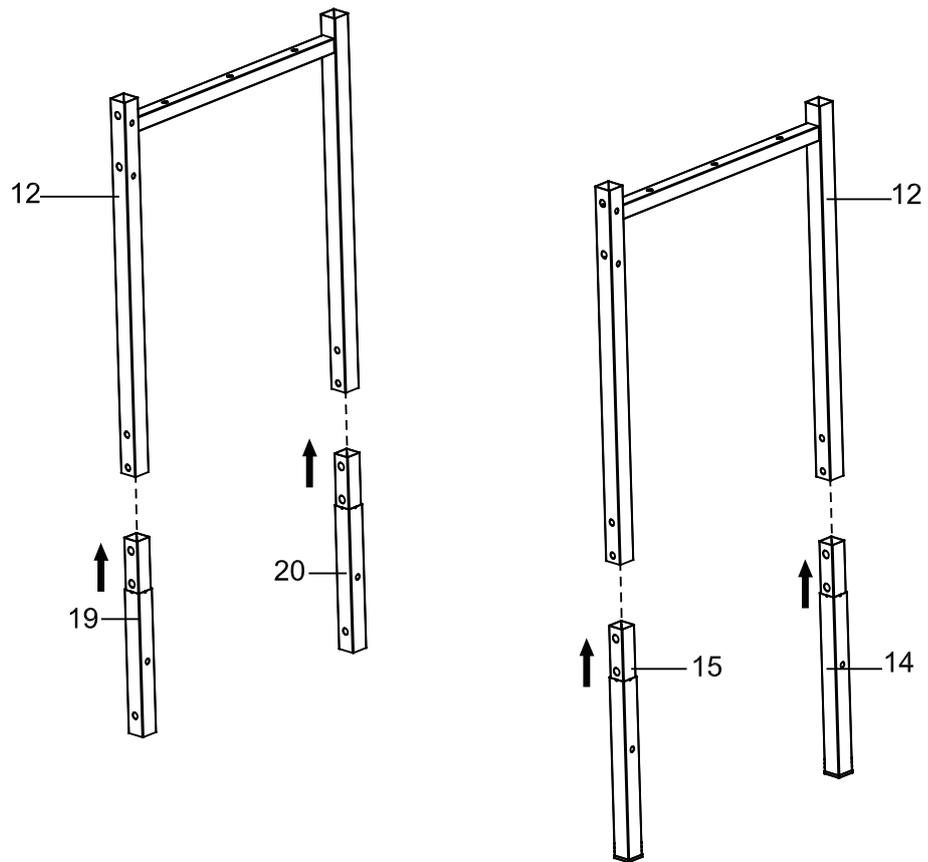
Nominal Hourly Gas Consumption

Gas Type	Number of BBQ Burners	Injector Size BBQ Burner	Total Gas Consumption MJ/h	Gas Pressure kPa
LPG	2	Ø0.84mm	19.8 MJ/h	2.75kPa
	MJ/h each	19.8 MJ/h		

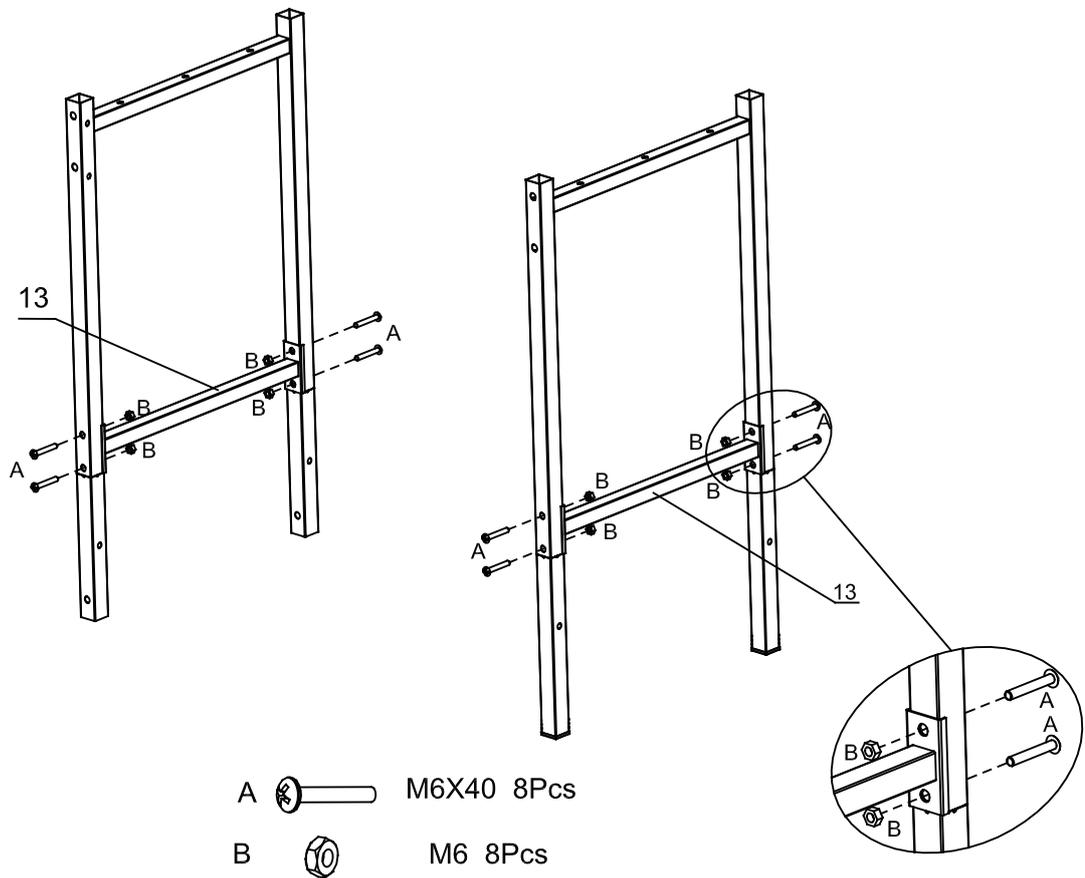


NO.	Description	Figure	Q'TY	NO.	Description	Figure	Q'TY
01	Lid		1	20	Left Leg Frame Assembly C		1
02	Hinge I		2	21	Front Cloth		1
03	Cooking Plate		1	22	Control Panel		1
04	Flame Tamer		1	23	Knob		2
05	Burner		1	24	igniter		1
06	Hinge II		2	25	Cooking grid		1
07	Body		1	26	Lid Handle		1
08	Side Shelf		2				
09	Grease Cup Hook		1				
10	Main Burner Valve		1				
11	Grease Cup		1	A	M6X40		12+1
12	Right Leg Frame Assembly A		2	B	M6		8+1
13	Transverse Leg A		2	C	Clip		4+1
14	Right Leg Frame Assembly B		1	D	M5X10		13+1
15	Right Leg Frame Assembly C		1	E	M4X10		4+1
16	Transverse Leg B		2	F	M5		18+1
17	Wheel Axle		2	H	M6 Axle		8+1
18	Huff Caster		2	L	M5X30		10+1
19	Left Leg Frame Assembly B		1	N	Lid Support Axle		2

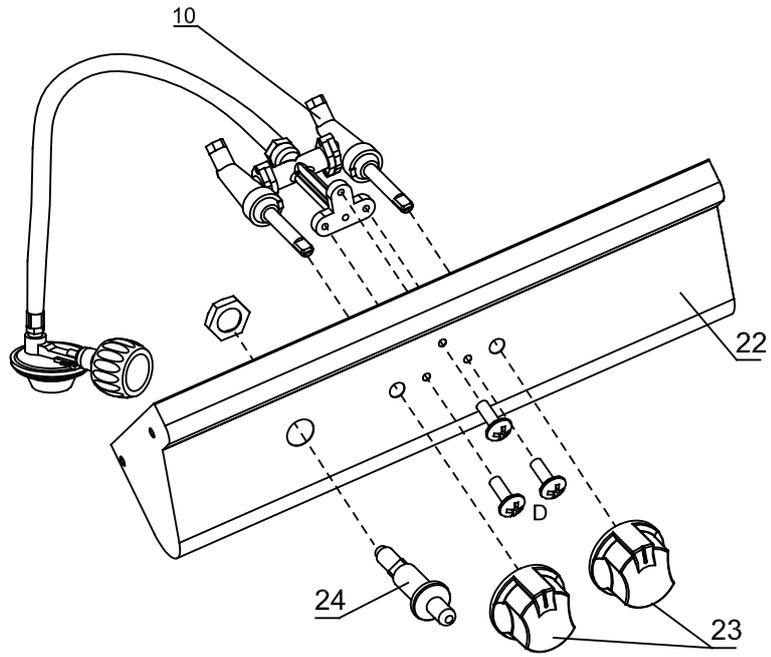
STEP 1



STEP 2

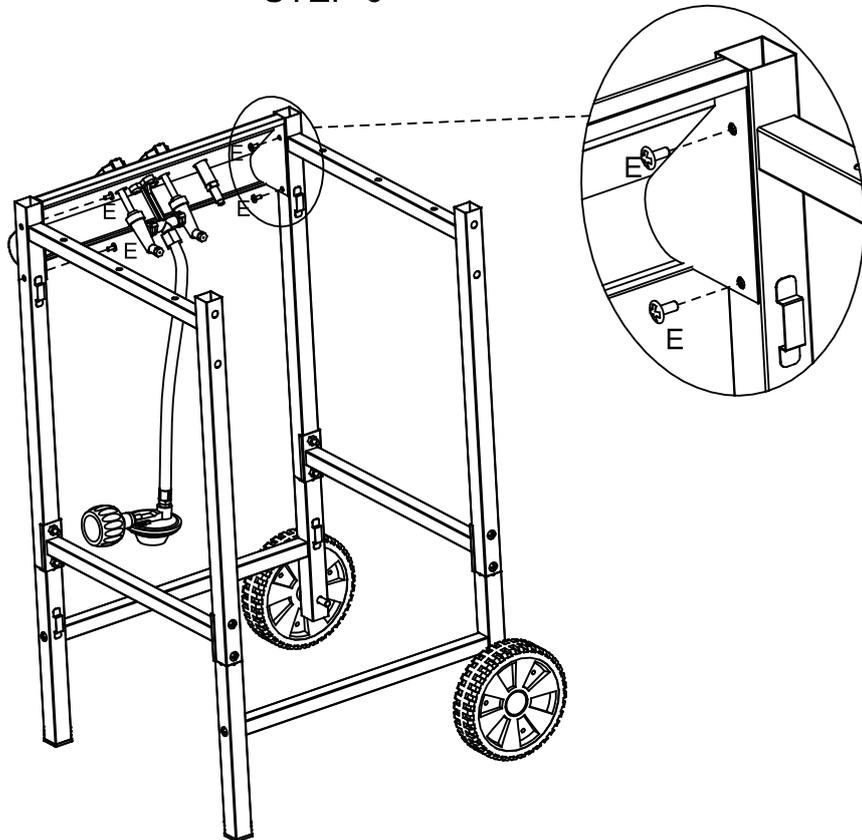


STEP 5



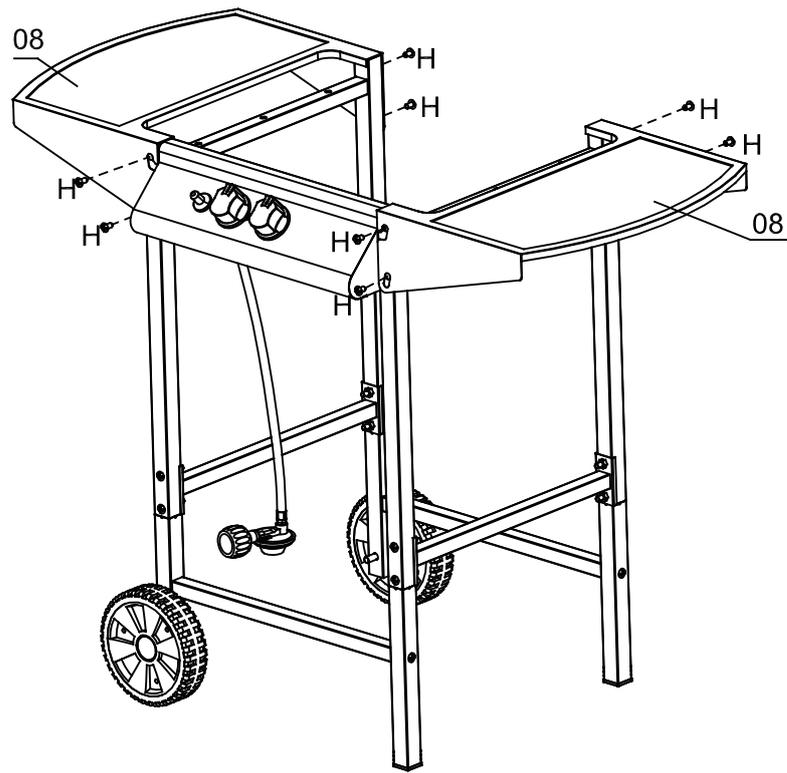
D  M5X10 3Pcs

STEP 6



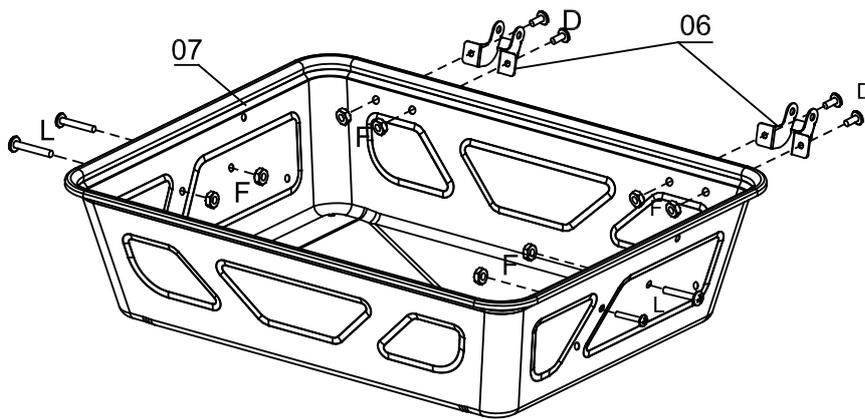
E  M4X10 4Pcs

STEP 7



H  M6 Axle 8Pcs

STEP 8

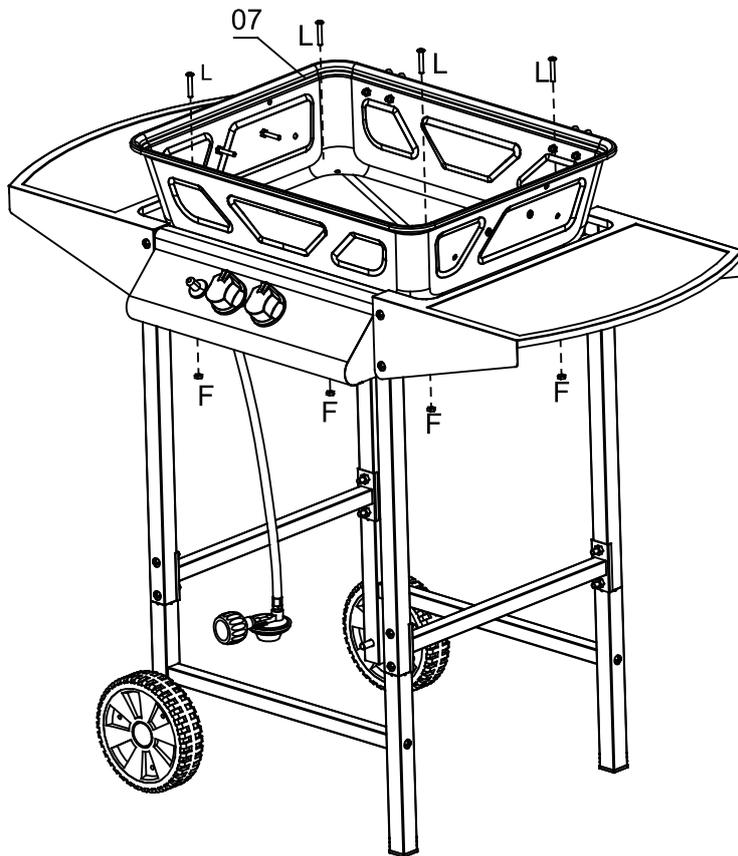


D  M5X10 4Pcs

F  M5Nut 8Pcs

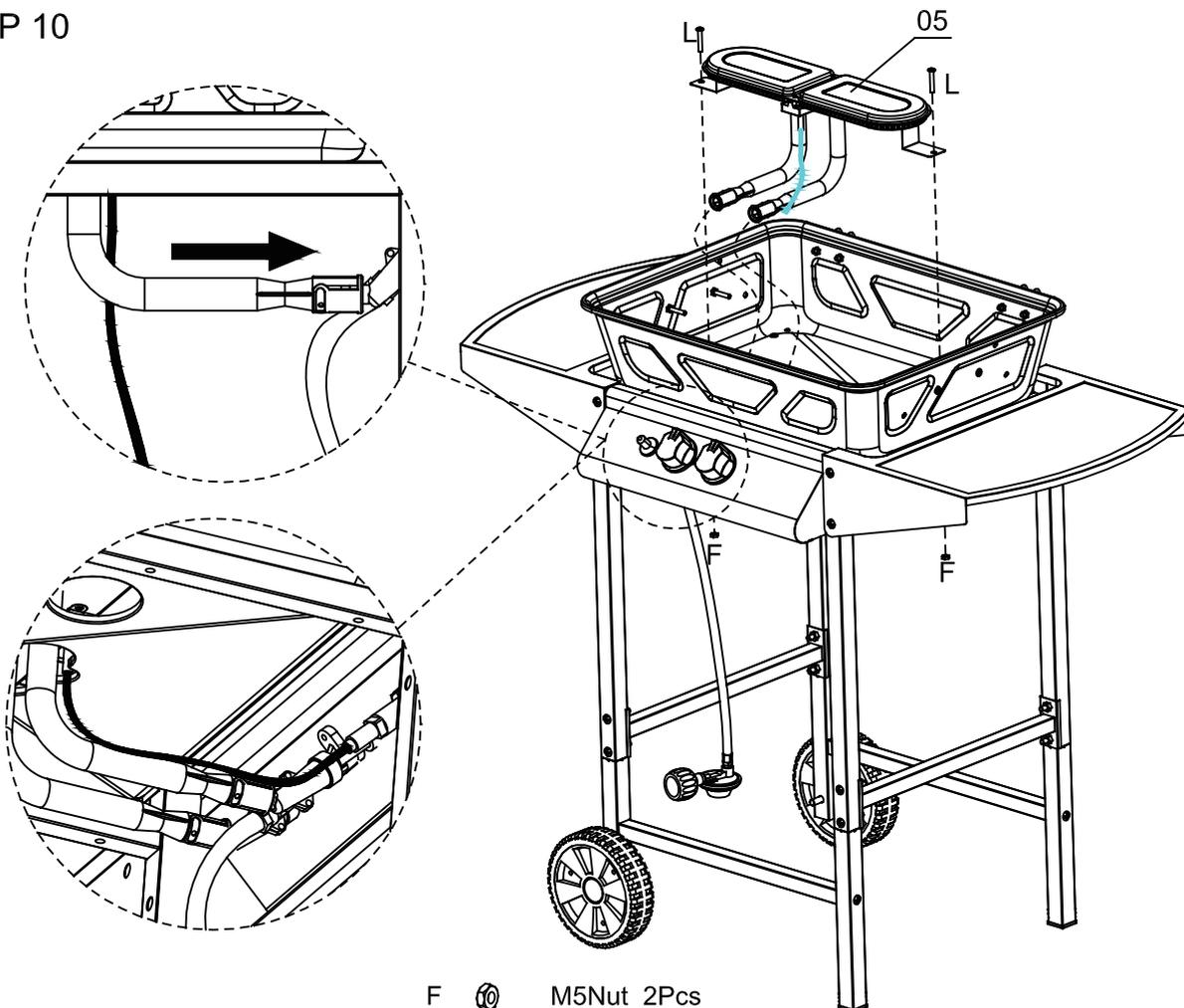
L  M5X30 4Pcs

STEP 9



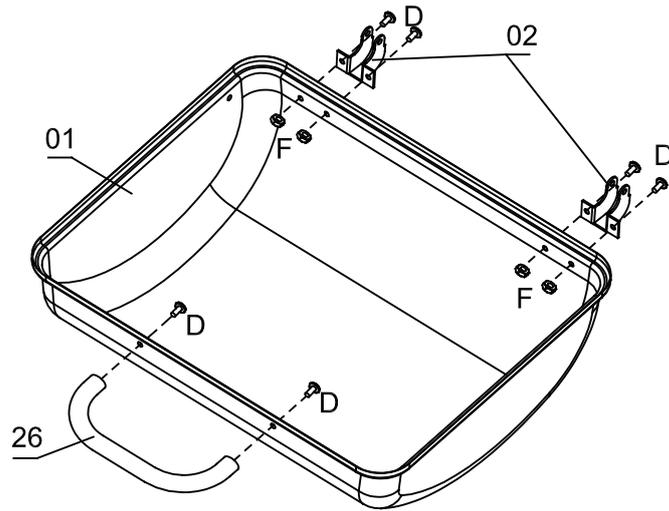
- F  M5Nut 4Pcs
- L  M5X30 4Pcs

STEP 10



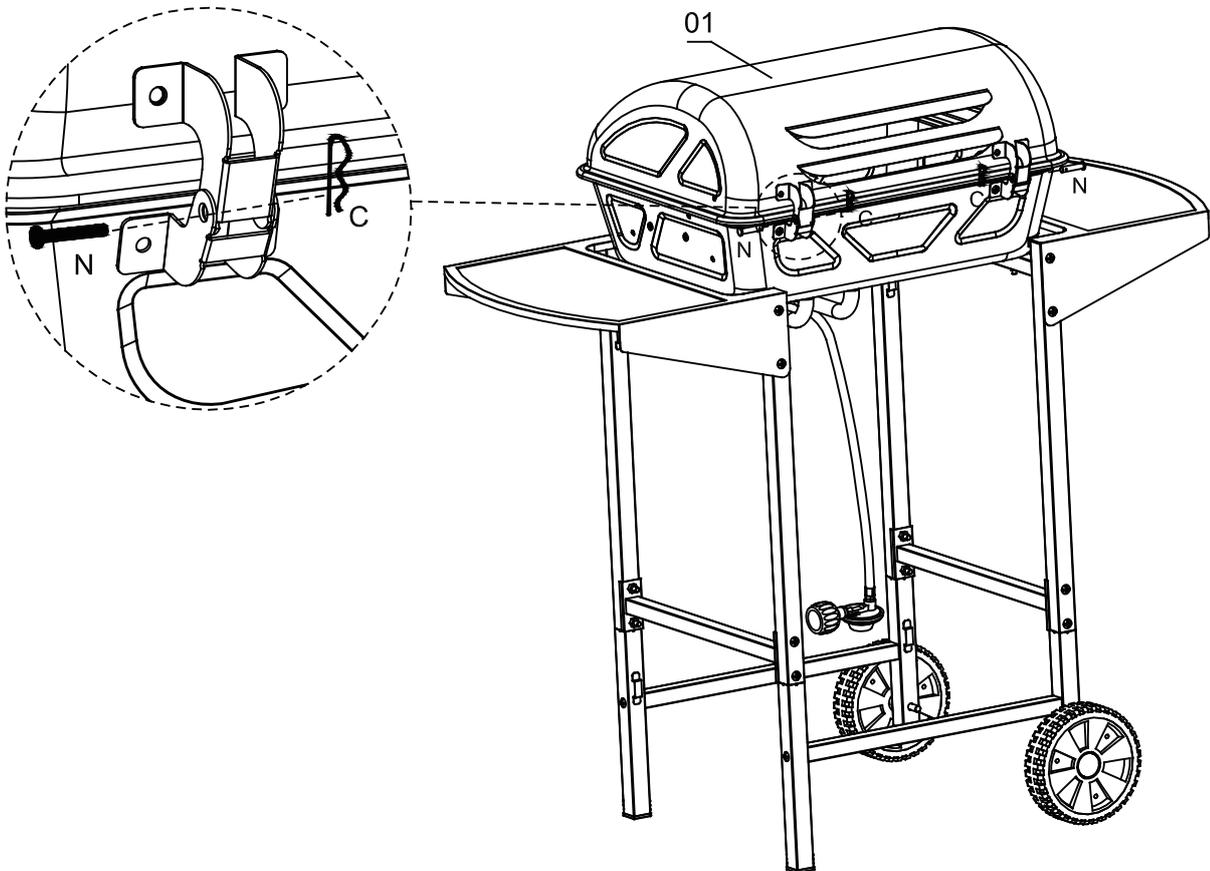
- F  M5Nut 2Pcs
- L  M5X30 2Pcs

STEP 11



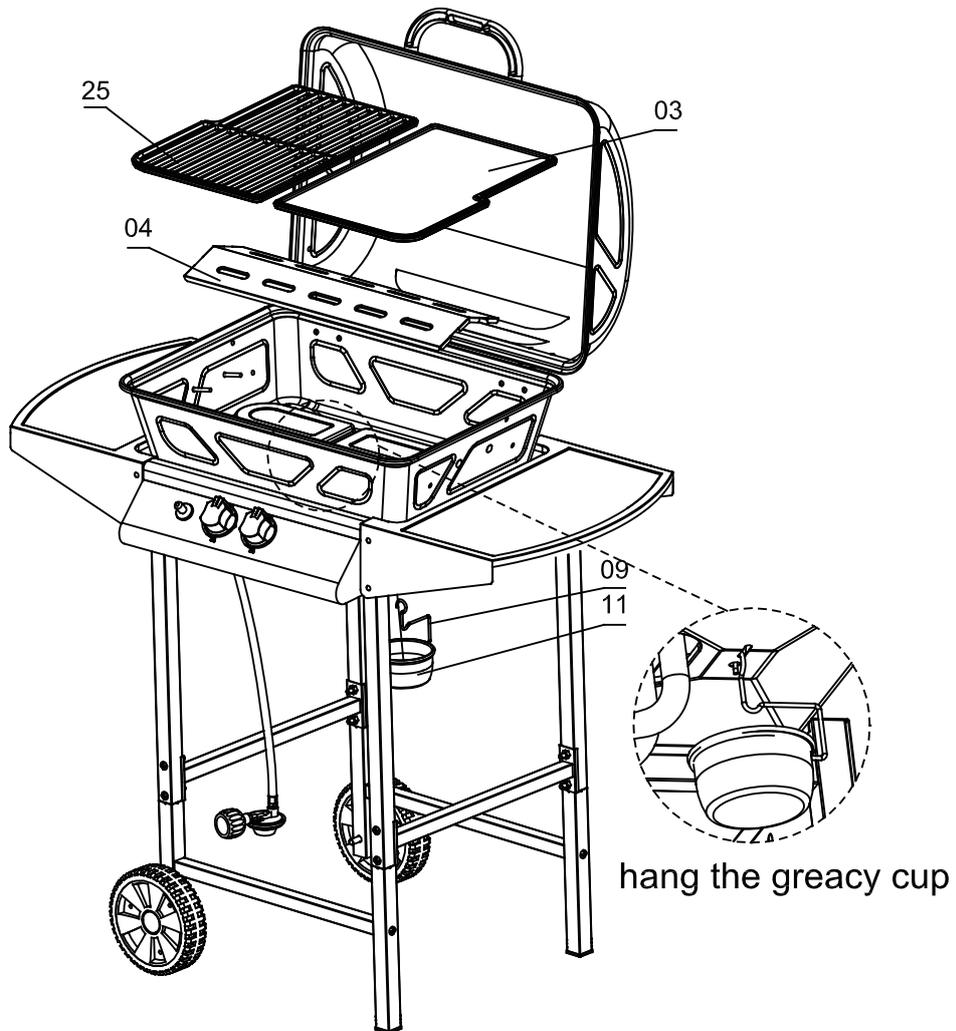
- D  M5X10 6Pcs
- F  M5 4Pcs

STEP 12

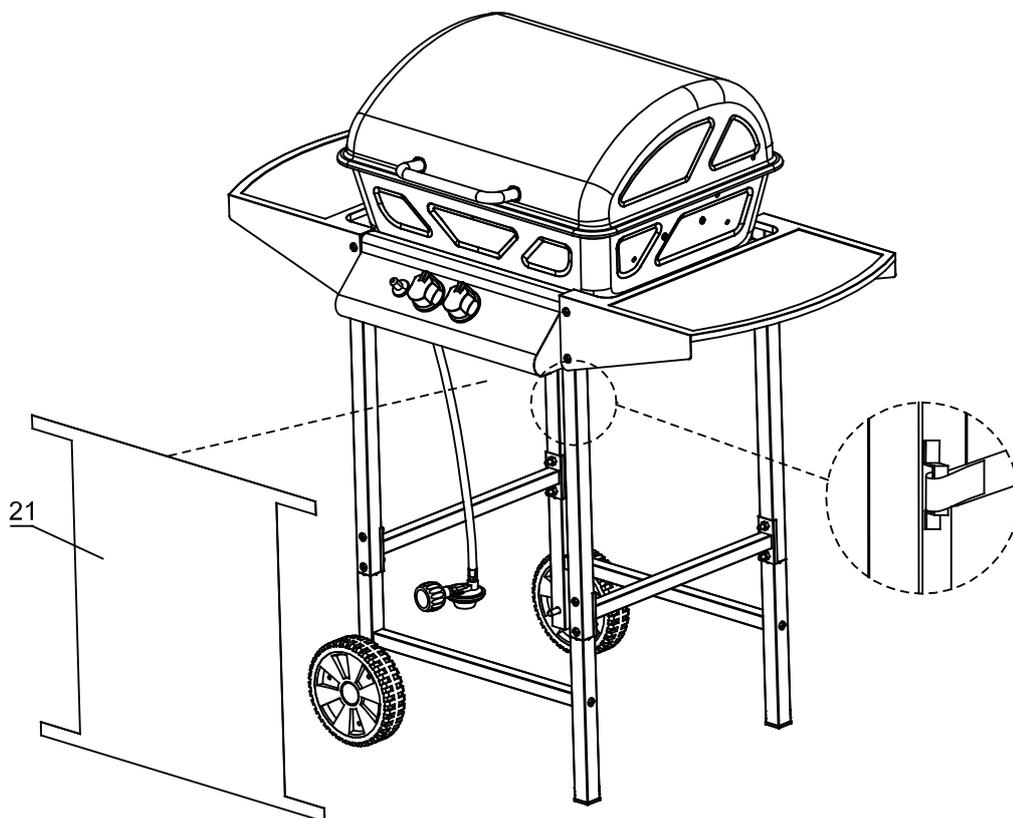


- C  Clip 2PCS
- N  Lid Support Axle 2PCS

STEP 13



STEP 14





BEFORE EACH USE, CHECK FOR LEAKS

After the connection is made between hose assembly and BBQ valve, a leak test must be performed before the BBQ can be operated in order to check that the connections are gas-tight.

Never check for leaks with a naked flame, always use a soapy water solution.

TO CHECK FOR LEAKS:

Make 1 cup of leak detecting solution by mixing one part washing up liquid with 3 parts water.

Ensure the control valve is "OFF".

Connect the regulator to the cylinder ensuring that the connections are secure, then turn ON the gas. Brush the soapy solution onto the hose and all joints. If bubbles appear, you have a leak, which must be rectified by tightening the connections before use.

Retest after fixing the fault.

Turn OFF the gas at the cylinder after testing.

If leakage is detected and cannot be rectified, consult your gas dealer.

GENERAL ASSEMBLY

Connecting & Disconnecting to Gas Source



IMPORTANT: Before connecting and disconnecting barbecue to gas source, make sure burner controls are in 'OFF' position.

CAUTION: When the barbecue is not in use, the gas must be turned off at the cylinder.

Familiarise yourself with the general information and safety guidelines located at the front of this manual.

Check:

1. The cylinder is filled. A sloshing sound will be heard when shaken.
2. The burner controls are in the 'OFF' position.

Connecting

1. Ensure cylinder valve is in off position.
2. Check for any damage to either the cylinder connection or the hose. NEVER attempt to use damaged equipment.
3. When connecting the hose to the cylinder tighten the nut by hand.
4. Open cylinder valve fully. If a leak can be heard at either end of the hose turn cylinder off and tighten joint. Wait 5 minutes before re-testing and use a soapy water solution to check the joint. If bubbles appear the connection will need to be re-tightened.

Disconnecting

1. Ensure the burner control is in the 'OFF' position.
2. Ensure cylinder valve is in the off position.

For storage and cylinder exchange, disconnect hose at the cylinder only. DO NOT disconnect hose from appliance.



IMPORTANT: The appliance control knob must be in the 'OFF' position before opening the cylinder valve.

Regulator Safety Feature

All QCC regulators (the part that attaches to the gas cylinder to regulate the flow of gas) have a safety feature included that restricts gas flow in the event of a gas leak called an **Excess Flow Valve**. You can inadvertently activate this safety feature without having a gas leak. This typically occurs when you turn on the gas using the barbecue control knob before you turn on the gas cylinder valve. If the gas regulator safety feature activates, the barbecue will operate with reduced output as gas flow is restricted.

The regulator supplied with this BBQ is equipped with a safety mechanism called an **Excess Flow Valve**. To avoid tripping this device, which will prevent full gas requirement reaching the BBQ, it is vital that the following actions are taken prior to igniting the BBQ.

1. Prior to opening the gas cylinder valve, make sure all BBQ control valves are in the "off" position.
2. Next, open the gas cylinder valve, opening the first half-turn slowly, before opening the gas tap fully.

LIGHTING PROCEDURE

Before lighting your barbecue for the first time, Read the instructions fully to ensure the barbecue is assembled correctly and is ready for use. Remove all point-of-sale material from the barbecue.

Burner Operation & Ignition System Check

1. Open the hood of the barbecue before attempting to light the burners.
2. Turn all the control knobs clockwise to "OFF" position.
3. Turn the cylinder valve on slowly and smoothly.
4. Push down and turn the control knob anti-clockwise to "HIGH". Press the ignition button rapidly several times until the burner is lit. Observe if the burner has lit and if not, repeat this process.
5. If the burner fails to ignite after several attempts turn off gas supply at cylinder valve and the control knob off (clockwise). Wait five minutes before attempting to relight with ignition sequence.
6. Following successful ignition, light the remaining burners in sequence, turn control knobs anti-clockwise to 'HIGH'.
7. Adjust the heat by turning each control knob to the 'HIGH'/ 'LOW' position.
8. To turn the barbecue 'OFF' turn the cylinder valve to the 'OFF' position, then turn the control knobs on the barbecue clockwise to the 'OFF' position.



Note: If for some reason, ignitor fails to produce a spark at the electrode, barbecue can be lit by a long barbecue match or using the match holder supplied. With hood open insert lighted match into match lighting hole positioned on the left side of the BBQ body (underneath side shelf). Push and turn far left control knob to 'HIGH'. Burner ignition can be checked through this hole. Subsequent burners will cross light.

If re-ignition is necessary while the gas barbecue is still hot, you must wait for a minimum of 5 minutes before commencing to re-ignite (this allows accumulated gas fumes to clear).



Check performance of burner prior to installing barbecue plates.
Do not smoke when attempting to ignite barbecue.
Never use volcanic rock, heatbeads or other material.
Always use protective gloves when handling hot components.

Burner Operation & Ignition System Check

Problem	Possible Reason	Solution
Burner will not ignite	Valve on cylinder is closed	Open valve on cylinder slowly
	Control knob is closed	Turn knob to high when lighting
	Electronic igniter is faulty	Use a long barbecue match
Food is not cooking or is taking too long	Burner has gone out	Check that the gas bottle is not empty and re-ignite the burner
	Cooking surface was not given enough time to warm up before the food was applied	Remove the food and give the burner time to warm the cooking surface(5-10 minutes)
	There is too much food on the cooking surface	Cook smaller portions

OPERATING PROCEDURE

Burn off cooking Surfaces

We recommend operating your barbecue on its highest setting for 15-20 minutes prior to first use. This aids removing the oils used during manufacturing. Allow the cooking surface to cool then we recommend seasoning it before use. Season your cooking surface by coating lightly with vegetable oil and bringing slowly up to a high temperature (do not use olive oil as this burns off at a low temperature). For best use your cooking surface should be seasoned two or three times throughout each barbecue season.

Preheating

It is necessary to preheat the barbecue for at least 5 minutes before cooking certain foods, depending on the type of food and the cooking temperature. Food that requires a low cooking temperature, needs only a period of 2-3 minutes preheating.

Cooking Temperatures

'HIGH' setting - Use this setting only for fast warm up, for searing steaks and chops, and for burning food residue from the grill plates after cooking is over. Rarely, if ever, do you use the 'HIGH' setting for extended cooking.

'MEDIUM' setting (mid-way between 'HIGH' and 'LOW'). Use this setting for most grilling, and for cooking hamburgers and vegetables.

'LOW' setting – Use this setting when cooking is very lean cuts such as fish.

These temperatures vary with outside temperature and the amount of wind.



The hood must be in the open position for lighting

Do not smoke at any time when attempting to ignite the barbecue burners.

Do not leave the barbecue unattended when lit.

Roasting

For best results when roasting, the two burners should be used on the low to medium setting. Use of the high setting with the hood down may result in burnt food.

Remove the flat hotplate to help with heat circulation. Preheat the barbecue for a few minutes. Place a roasting rack or aluminium foil dish onto the ribbed hot plate and place the meal to be roasted onto the rack or into the dish and close the hood.

Adjust the control knob to maintain the temperature around the medium mark.

Approximate Cooking Time

The table below shows approximate cooking times with the control set to 'MEDIUM' temperature.

Barbecue Roasts	Minutes
Chicken & Rare Beef (approx.)	45 minutes per Kg
Beef & Medium Lamb(approx.)	60 minutes per Kg
Pork & Well Done Beef/Lamb(approx.)	75 minutes per Kg



IMPORTANT: NEVER USE ALL BURNERS ON HIGH AT THE SAME TIME WHEN COOKING WITH THE HOOD DOWN.

Troubleshooting Quick Reference

Problem	Possible Cause	Solution
Igniter does not spark or your BBQ lights with a match but not with the ignition.	Electrode dirty	Wipe the electrode carefully with a clean cloth . Degrease with alcohol or a small quantity of methylated spirits if needed(NB ensure that cleaning agents are removed from the area before lighting the BBQ). If this does not remove residue then sand gently using fine sandpaper.
	Electrode or burner is wet	Wipe dry before trying to relight.
	Ceramic Insulator is Damaged	If the ceramic insulator around your electrode is allowed to become very dirty it may crack from the heat. If this occurs you may not get a 'clean' spark at the burner. Visually inspect the electrode and if cracked your electrode will need to be replaced.
	Electrode not properly spaced	Check the gap between the electrode and burner . The gap should be 2-4mm and can be altered gently with pliers. Be careful not to crack the ceramic insulator whilst performing this procedure.
	Unplugged wire	Check all connections to igniter box and to each electrode on your BBQ
Flare Ups	BBQ needs cleaning	Properly clean your BBQ. Pay special attention to the flame tamers and ensure the fat tray / cup is emptied and cleaned.
	Flame tamers missing	Ensure flame tamers are in position under the grill plate.
	Fatty cut of meat	Sear the meat on high setting on your hot plate then cook to perfection over a lower flame on the grill plate. Ensure the flame tamers are in place and clean.
Electrode sparks but BBQ does not light	Electrode not properly spaced	Check the gap between the electrode and burner .The gap should be 2-4mm and can be altered gently with pliers. Be careful not to crack the ceramic insulator whilst performing this procedure.
	No Gas or Valve not open	Check the gas supply and refill if necessary. Remember to open the gas valve after maintenance!
	Regulator's Excess Flow Valve activated	Check the information in the BBQ manual regarding the EXCESS FLOW VALVE. Always make sure that all control valves on your BBQ are in the OFF position before opening the tap on the LPG cylinder and then ALWAYS OPEN THE TAP ON THE LPG CYLINDER SLOWLY to ensure the full requirement of gas is delivered to the BBQ for correct performance.

	Excess dirt build up	Check for cobwebs and dirt build up around the electrodes and burners and clean if necessary.
	Damaged gas collector box	The electrodes on most models are covered by the collector box which protects the electrode and traps gas. If either the electrode or the collector box is corroded lightly sand to restore the surface. If the collector box is damaged it will need replacing.
Yellow or Smoky Flame	Fat build up	Thoroughly clean your BBQ body and burners.
Flash Fire In Control or at Connections	Bad Connections	Switch off gas at the cylinder immediately. Follow the guide to leak testing in the main text of your BBQ's owners manual.
Cooking surfaces not hot enough or low flame at burner	Insufficient warm up time	Preheat your BBQ for 10 minutes on high with the lid closed to achieve maximum operating temperature. Performance will be affected by the ambient temperatures and in code conditions a longer warm up time may be required.
	Regulator's Excess Flow Valve activated	Check the information in the BBQ manual regarding the EXCESS FLOW VALVE. Always make sure that all control valves on your BBQ are in the OFF position before opening the tap on the LPG cylinder and then ALWAYS OPEN THE TAP ON THE LPG CYLINDER SLOWLY to ensure the full requirement of gas is delivered to the BBQ for correct performance.
	Gas Leak	Turn off the gas. Check hoses for integrity and tighten connections as required. Test connections before using your BBQ following LEAK TESTING instructions in your BBQ's manual
	Low gas	Check cylinder and fill or replace if required