

Capt'n Cook



Marine Gas Barbecue

IMPORTANT SAFETY INFORMATION

- This is an outdoor gas appliance for use with LPG only. An approved, low pressure regulator must be used with this BBQ.
- This BBQ and its hose, regulator and gas cylinder should be leak-checked every time it is to be used, and **must** be checked whenever the cylinder is removed and re-connected.
- LPG is heavier than air. Beware of gas build up in bilges and cockpits when used on a boat. Ensure proper ventilation before ignition and during use. **Do not** use below decks. Do not store LPG cylinders below decks. They must be stored on deck or in properly constructed lockers that vent overboard.

RETAIN THESE INSTRUCTIONS FOR FUTURE REFERENCE

Gas Type:	LPG only
Input Rating:	15.62 MJ/h
Gas Consumption:	0.31 kg/h
Manifold Pressure:	2.75 kPa
Orifice Size:	1.10 mm

INSTALLATION AND ASSEMBLY

- Do not attempt to build this unit into a counter top or bench. It is designed only for use on a counter-top or table, as illustrated.
- Minimum clearance between this BBQ and any vertical combustible surfaces above the level of the cooking surface shall be not less than 300mm.
- Minimum distance between this BBQ and any vertical combustible surfaces below the level of the cooking surface shall be not less than 150mm.
- Minimum distance to any combustible surfaces below the BBQ shall be not less than 75mm.
- Do not block any of the ventilation holes in the bottom of the BBQ, nor the opening across the back of the hood, when this is lowered.

The BBQ is fully assembled, but before use check that the burner is in place in its holder and the flame tamer is clipped into place.

Attach your regulator and hose to the inlet fitting at the REAR of the control box on the right side of the BBQ. Tighten with a spanner.

THE FOLLOWING PROCEDURE MUST BE CARRIED OUT OUTDOORS IN A WELL VENTILATED AREA.

Leak test your BBQ

Fit the regulator to a full gas cylinder, tightening the regulator fitting fully after checking the seating surfaces and seals for any dirt or damage. With the gas control turned OFF, turn on the gas cylinder valve 1 ½ turns. With a brush, apply a 50/50 solution of soapy water to all connections. A stream of bubbles forming will indicate the location of any leak. If further tightening does not correct the problem, DO NOT USE THE BBQ. Turn off the gas cylinder valve. Contact your dealer for advice.

OPERATING YOUR BARBECUE:

Always open the lid of the BBQ before lighting.

With the gas control in the OFF position, open the gas cylinder valve 1 ½ turns. Push in and turn the gas control knob until spring resistance is felt. Hold for 5 seconds to allow gas flow to the burner. Continuing to push the knob in, turn through the ignition position to HIGH. A click will be heard and felt as the ignition fires.. View the burner through the vents in the front panel. Confirm that ignition has occurred and the burner is alight. If there has been no ignition, turn the control knob back to OFF and try again. If the BBQ fails to light after 3 attempts, turn off the cylinder valve and wait 5 minutes for the un-burnt gas to disperse before re-trying.

In the event that the automatic ignition is not working, it is possible to light the BBQ manually. Remove the pull out grease tray from the bottom of the BBQ and holding a long lighted taper or gas match adjacent to the burner, turn the gas control to HIGH.

Once the BBQ is alight, slide the grease tray back in under the front panel of the BBQ body.

Allow the BBQ to heat up for 5-10 minutes with the lid down, before starting to cook, for best results. Oil the grill with vegetable oil to minimise food sticking.

When cooking with the lid down, it should not be necessary to run the burner on HIGH for long periods of time. This could cause overheating and damage the BBQ.

When used in a marine environment it may be necessary to vary cooking styles from that used at home. It may be of advantage to carry out more cooking with the lid down than would normally be done, for instance, because of windier conditions.

CLEANING THE BARBECUE:

We recommend that the BBQ is kept as clean as possible and not stored away with an accumulation of salt spray or food remnants. This could lead to accelerated corrosion or deterioration of the BBQ. Build up of fat should be scraped off with a rubber or plastic scraper, once the BBQ has cooled down, and then the BBQ wiped over with a cloth dampened with fresh water, **not** salt water.

The grease tray can be easily removed for cleaning and the accumulated fat disposed of responsibly.

MAINTENANCE OF THE BARBECUE:

Although the BBQ is made of stainless steel, lack of, or improper, maintenance can lead to rapid deterioration in the marine environment. As mentioned above, the BBQ should not be stored in a dirty or salty condition. It should be inspected before use for any apparent damage, and the hose and regulator especially closely checked for deterioration of the hose and cuts or nicks in the regulator O-ring or bullnose inlet.

The condition of the burner should be periodically checked, by removing the cooking grille and flame tamer. It may be necessary to remove the burner for cleaning. In this event, or when it is necessary to replace the burner, unclip the ignition electrode from its holder and pull up on the left hand end of the burner. It will then be able to be lifted out. When replacing the burner, ensure that it is properly clipped into place to prevent the burner being displaced in use or handling.

The valve assembly in the control box on the right side of the BBQ should be sprayed regularly with a water repellent such as CRC5-56, WD40 or LPS2 to minimise any corrosion. Avoid excessive use of these products as they could affect the ignition unit, by allowing shorting of the high voltage spark.