

Cook-On Limited Edition GAS BARBECUE ASSEMBLY AND OPERATION MANUAL

**Please read and understand this manual before assembly
and use of your Barbecue.**

**If you have any questions regarding this manual, or use of your Barbecue,
please contact your Dealer.**



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THIS MANUAL CONTAINS:

- **IMPORTANT SAFETY INFORMATION**
- **GAS BBQ ASSEMBLY INSTRUCTIONS**
- **GAS BBQ OPERATION INSTRUCTIONS**
- **GAS BBQ CARE AND SERVICING INSTRUCTIONS**

FOR YOUR SAFETY:

IF YOU SMELL GAS:

- Turn off the gas supply at the cylinder.
- Extinguish all naked flames; do not operate any electrical products.
- Ventilate the area.
- Check for leaks as detailed in this manual.
- If odour persists, contact your Dealer or Gas Supplier immediately.

IMPORTANT INFORMATION

PLEASE READ AND UNDERSTAND THESE INSTRUCTIONS BEFORE ASSEMBLY AND USE.

- Retain these instructions for future reference.
- For domestic outdoor use only - do not use indoors.
- For use only with low pressure LPG. - a gas regulator with an outlet pressure of 2.75 k Pa must be used - only approved hose may be used.
- Always turn off the gas cylinder when the barbecue is not in use.
- Do not move the barbecue while it is alight.
- Modification of the barbecue may be dangerous and is not permitted.
- Use only on firm level ground.
- Leak test whenever the gas cylinder is removed and replaced.
- Do not use within 600 mm of any flammable structure or under a flammable ceiling or cover.
- Do not store flammable materials near this barbecue.
- Do not use aerosols near this barbecue.
- Servicing may only be carried out by qualified people - see your dealer.
- Parts of this barbecue become very hot - care must be taken when operating in the presence of children, infirm people or animals.
- If you smell gas, turn off the gas supply immediately. Extinguish any open flames. Check for gas leaks as described in this manual. If odour persists, contact your dealer or gas supplier immediately.
- Failure to follow the instructions in this manual could result in serious injury and/or property damage.
- If you have queries regarding these instructions, contact your

ASSEMBLY INSTRUCTIONS

Remove all components from the packaging and check for damage or missing items. If you find damaged or short-packed parts, contact your dealer immediately. You should have the following parts:

Hardware Blister Pack

Hood
Hood Handle
Warming Rack
Cookware - 3pcs
Flame Tamers - 3pcs
Burners - 6pcs
Grease Tray
BBQ Body
Casters - 4pcs
Side Burner Trivet
Control Knobs - 8pcs

Side Shelf
Top Cross Rail
Ignition Unit
Side Burner Assy
Cart LH Side Panel
Cart RH Side Panel
Cart Rear Panel
Cart Bottom Shelf
Doors - 2pcs
Side Burner Brass Cap
Temperature Indicator

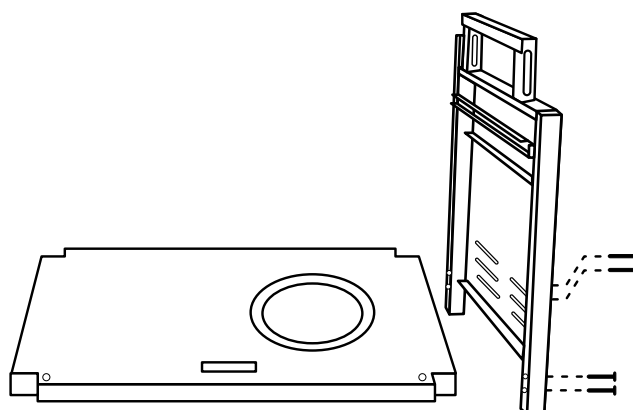
Choose a good flat cleared assembly area and get an assistant to help with putting your BBQ together.

Lay down some cardboard to protect the finish of the BBQ.

CAUTION: Some parts of the BBQ and cart may have sharp edges. Wear protective gloves if necessary.

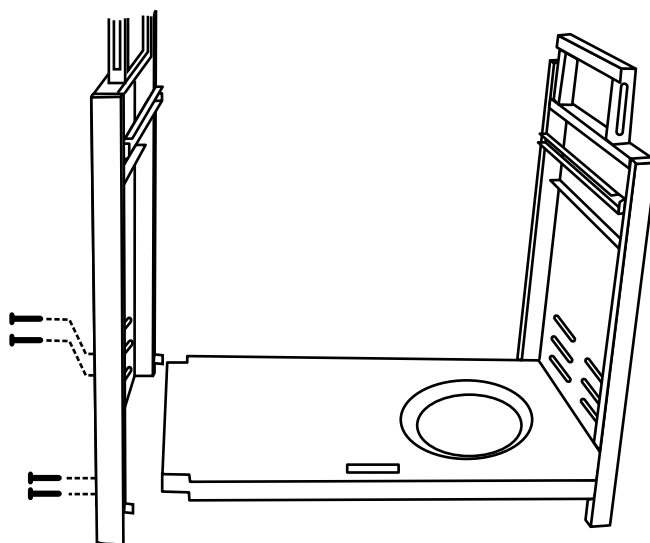
Step 1

Assemble the bottom shelf and cart RH side panel assembly by using 4pcs M6x60 bolts. Hand tighten only at this stage.



Step 2

Assemble the LH side panel assembly to the bottom shelf using 4pcs M6x60 bolts. Tighten all 8 bolts at this time.

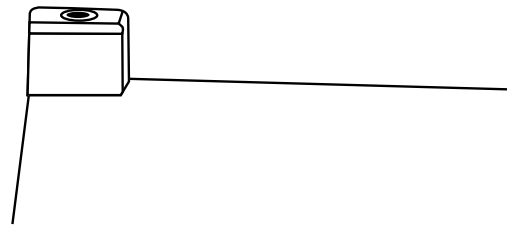
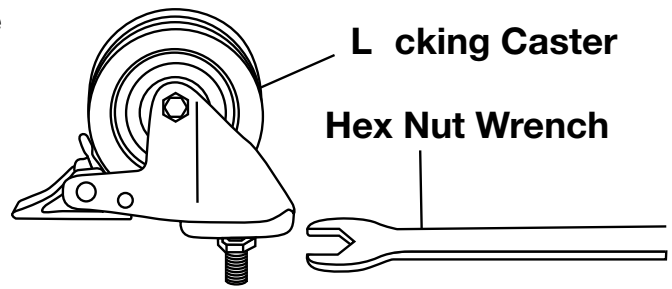


With help, turn the cart over. Try to minimise stress on the side panels.

Step 3

Attach the locking casters to the bottom of the 4 legs. Tighten the caster bolts securely using the hex wrench provided.

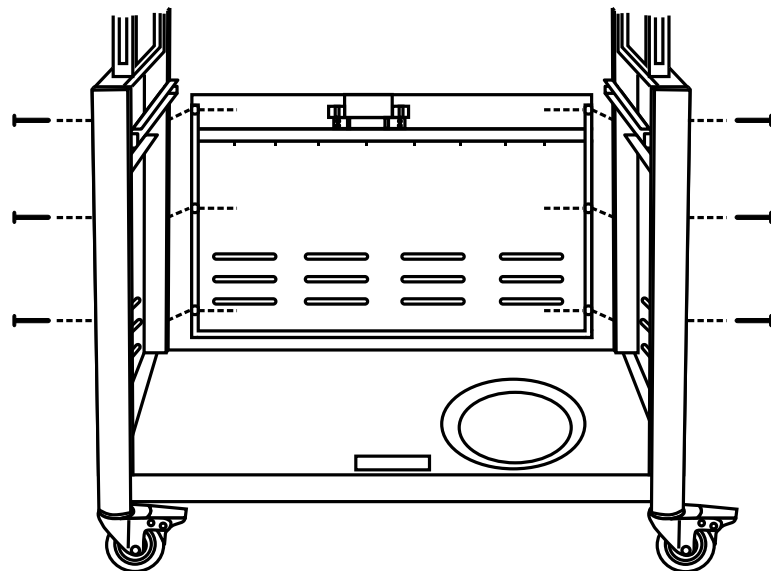
With help, turn the cart right side up again.



Step 4

Attach the back panel of the cart using 6pcs M6x60 bolts.

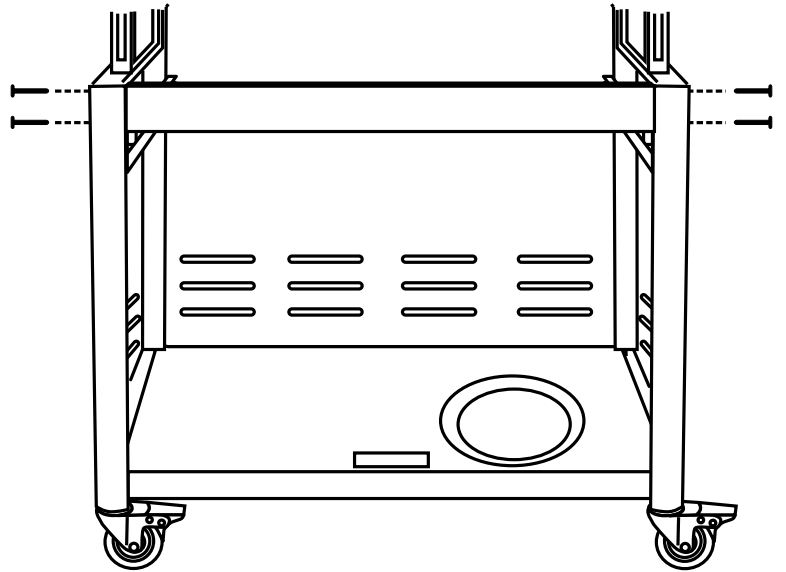
Note: Leave the bolts finger tight only, until Step 7



Step 5

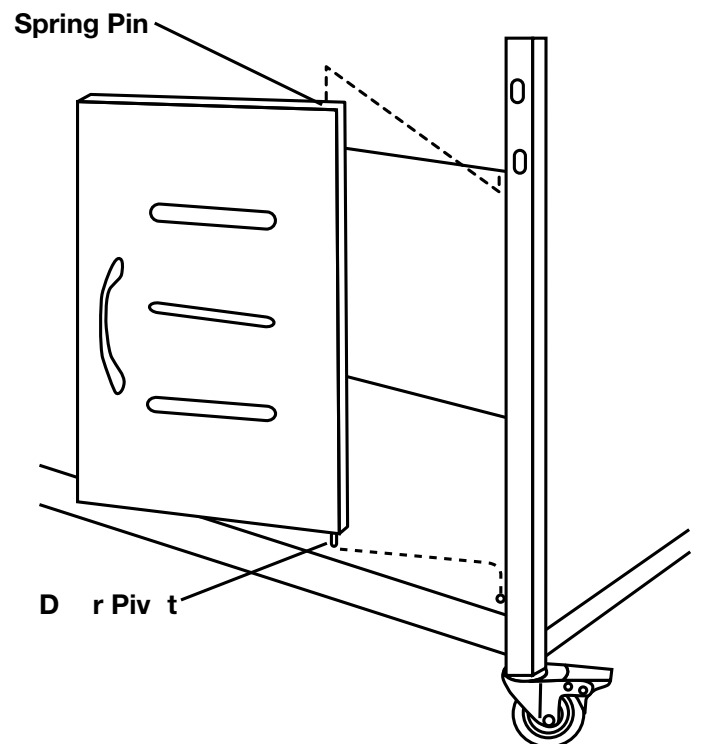
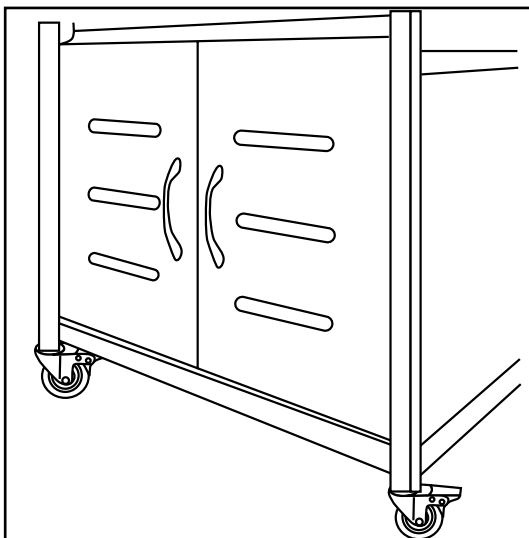
Install the top cross rail using 4pcs M6x60mm bolts. make sure the door stop is to the rear of the cart.

Note: Leave the bolts finger tight only, until Step 7



Step 6

Insert the right side door pivot pin into the hole on the bottom shelf of the cart. Align the door with the leg then push the top pivot pin in and slide the door into position until the pin locks into the hole in the top cross rail. Repeat for the left hand door.

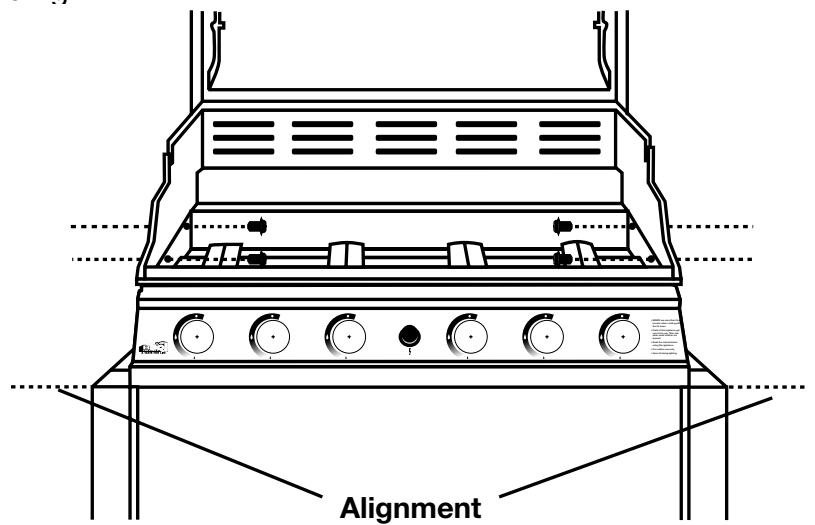
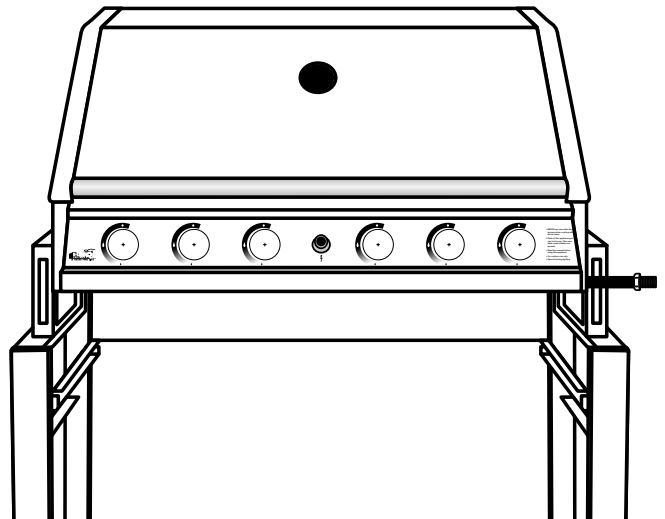


NOTE: When carrying out Step 7, lift the BBQ body from the front and rear panels to avoid injury to fingers and hands.

Step 7

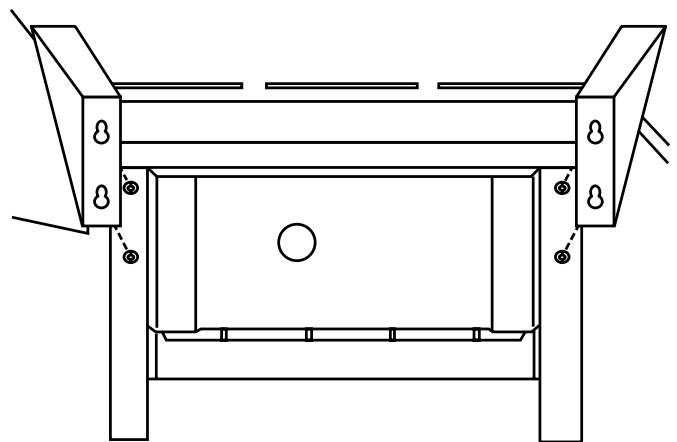
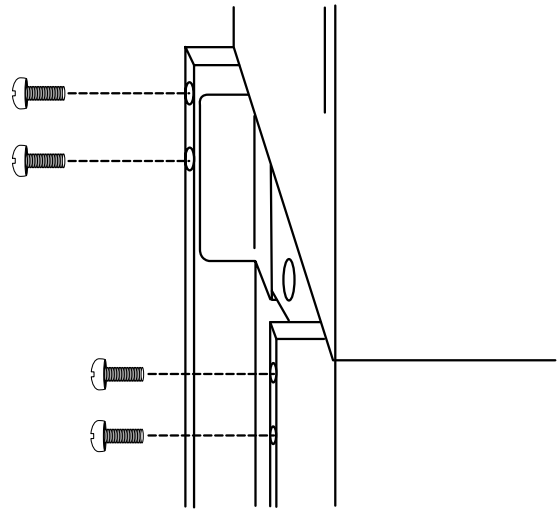
With assistance, place the grill body into the top of the cart. The BBQ body will rest between the cart side panels. Align the front edge of the BBQ body with the front edge of the legs. Secure in place using 4pcs M6x12 bolts.

At this point fully tighten the 6 bolts holding the back panel of the cart and the 4 bolts holding the top cross rail.



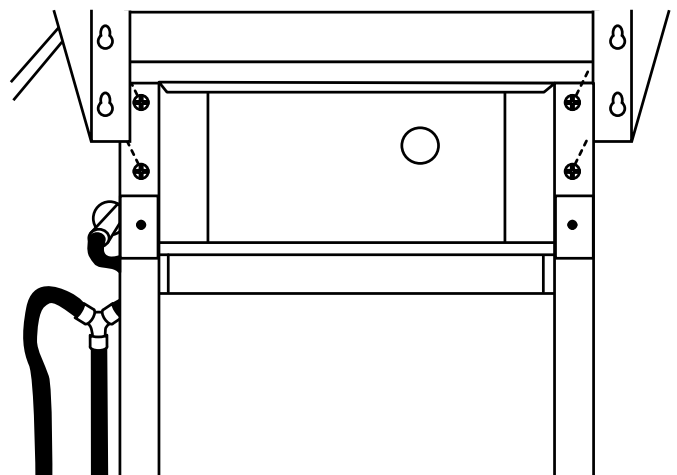
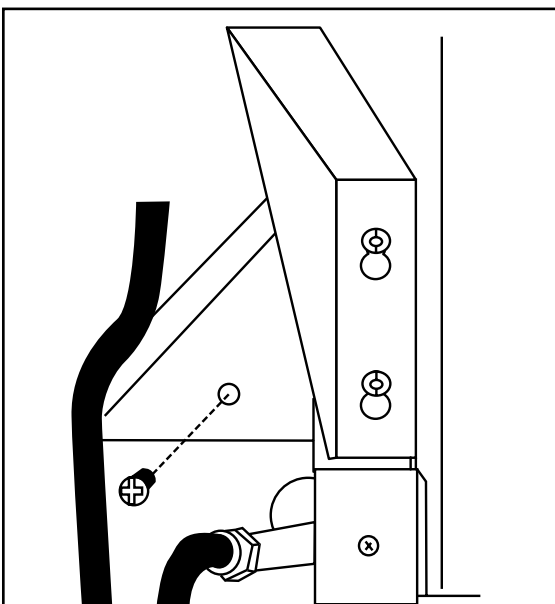
Step 8

Insert 4pcs M6x12 bolts halfway into the holes in the cart legs. Attach the left side shelf by fitting the keyholes on the inside flanges over the screw heads. Tighten securely.



Step 9

Attach the side burner to the right side of the cart in the same manner. Fasten the front panel to the grill body with one M6x12 round head screw.



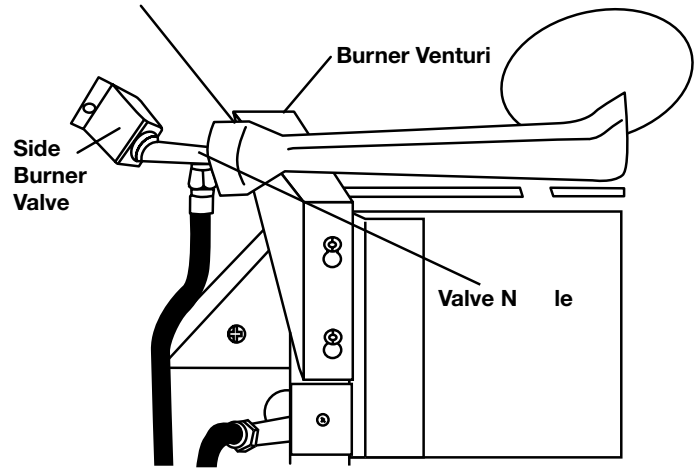
Step 10

Remove the 2pc M4x10 screws and spring washers from the side burner and rear burner valves. Insert the valve stems through the holes in the side burner fascia panel then seat the valve nozzle of the side burner into the neck tube of the burner.

Hold in place while carrying out Step 11.

Warning:

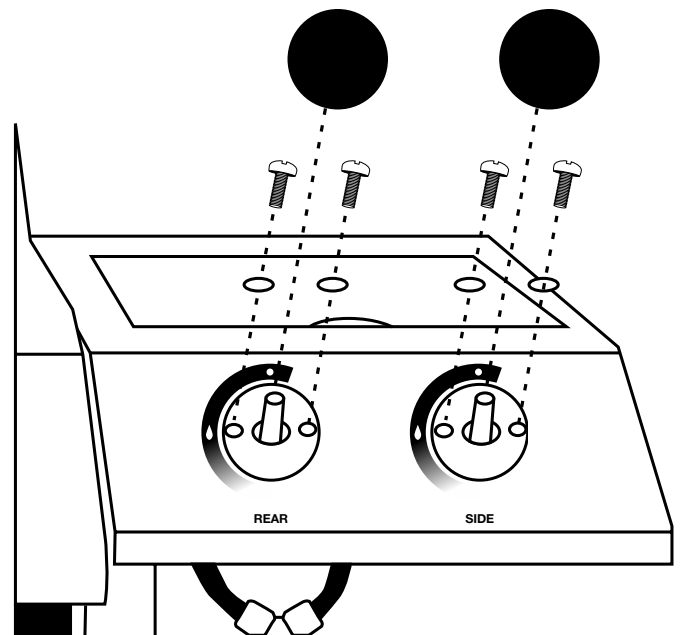
Never use your BBQ without leak testing all gas connections and hose. See the section on "Leak Testing" in this manual for proper procedures.



Step 11

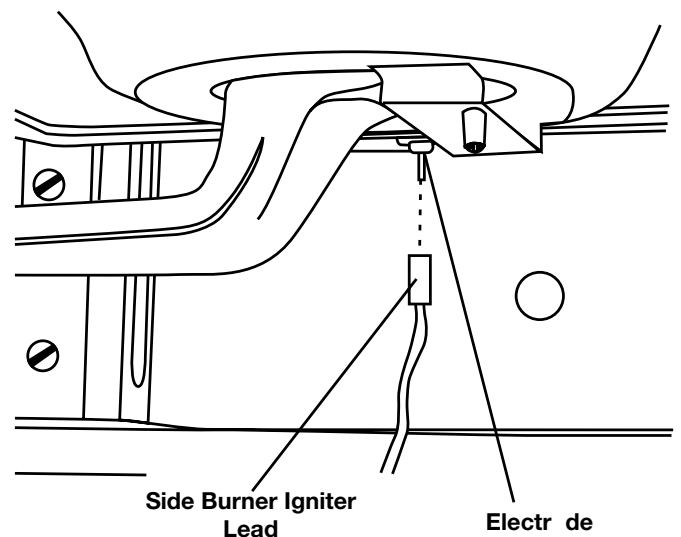
Place the screws and washers through the fascia panel and into the holes in the front of the valves. Tighten securely.

Fit the plastic control knobs onto the valve stems, aligning the flat on the stem with the flat in the knob.



Step 12

Attach the side burner ignition lead to the electrode alongside the burner as shown.

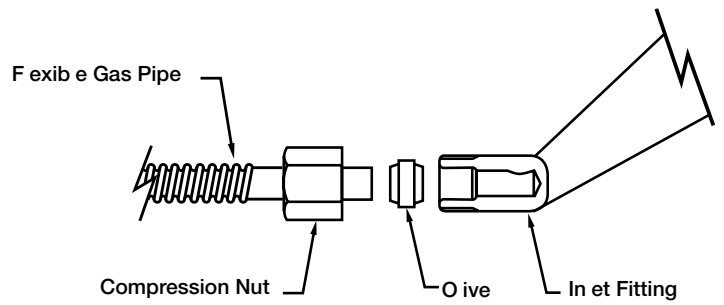


Step 13

Take the coiled steel tube and connect to the rear burner control under the side burner fascia panel. Use a nut and olive as shown. Ensure the pipe is fully bottomed out in the fitting before turning up the nut. Finger tighten the nut and then apply one full turn with a spanner.

Warning:

Never use your BBQ without leak testing all gas connections and hose. See the section on “Leak Testing” in this manual for proper procedures.

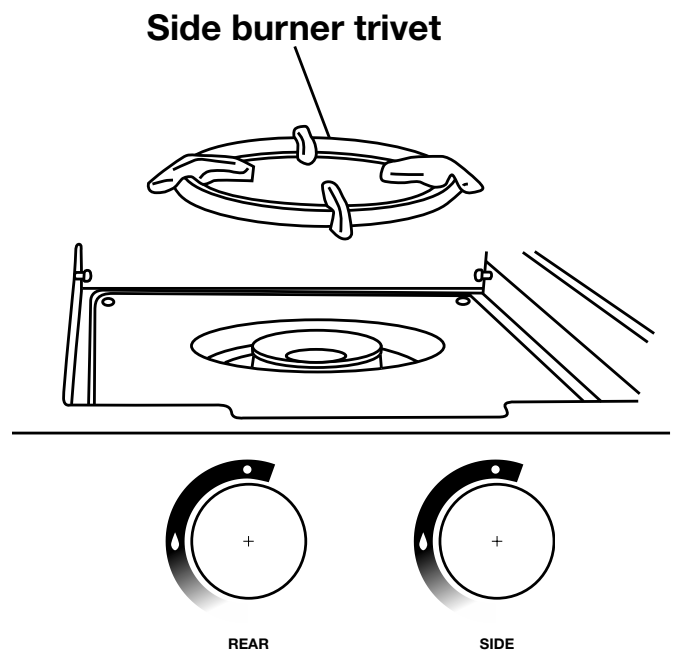


Step 14

Attach the ignition cable to the rear burner electrode. Push the cable onto the needle sharp terminal above the rear burner inlet tube.

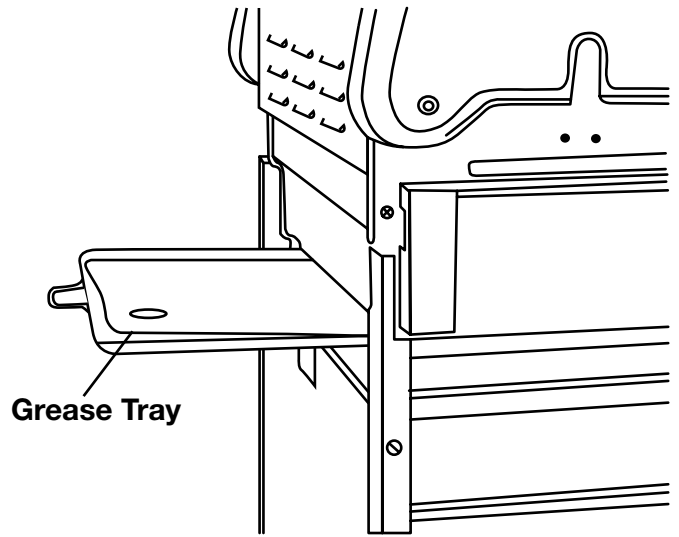
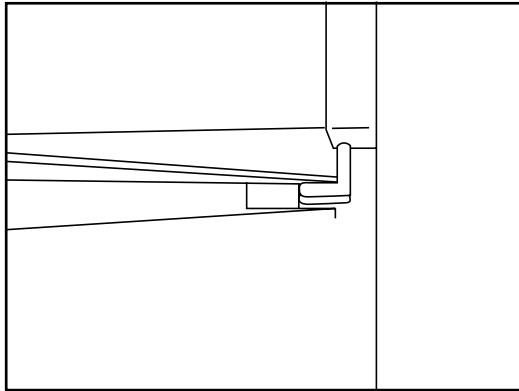
Step 15

Place the side burner brass cap and trivet in place on the burner.



Step 16

insert the grease tray into the opening at the rear of the BBQ body. Ensure it slides on the tracks, as shown.



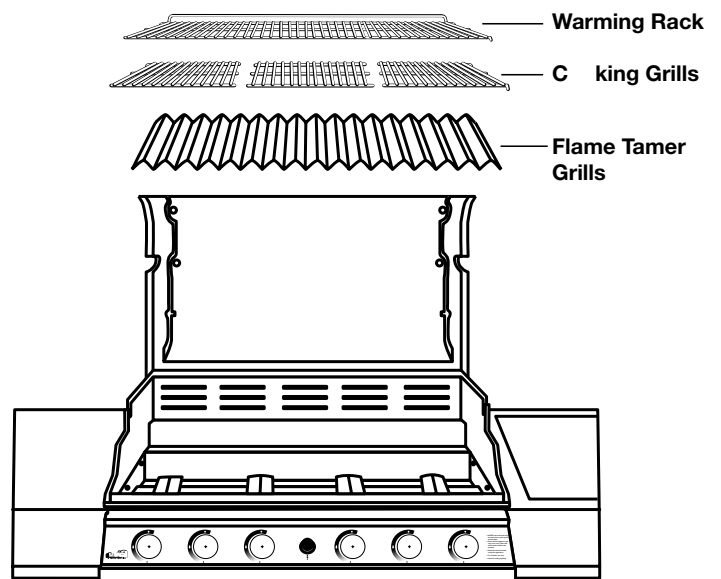
The grease tray must be filled to the top before use with an even layer of Fatsuka, dry sand or non-flammable granular absorbent material. NEVER COOK ON THE BBQ WITHOUT ABSORBENT MATERIAL IN THE GREASE TRAY. FAILURE TO ENSURE TRAY IS KEPT CLEAN AND FULL OF ABSORBENT MATERIAL MAY RESULT IN A GREASE FIRE WHICH CAN SEVERELY DAMAGE YOUR BARBECUE.

Step 17

Place the flame tamer grills into the BBQ body, resting on the ledges above the burners.

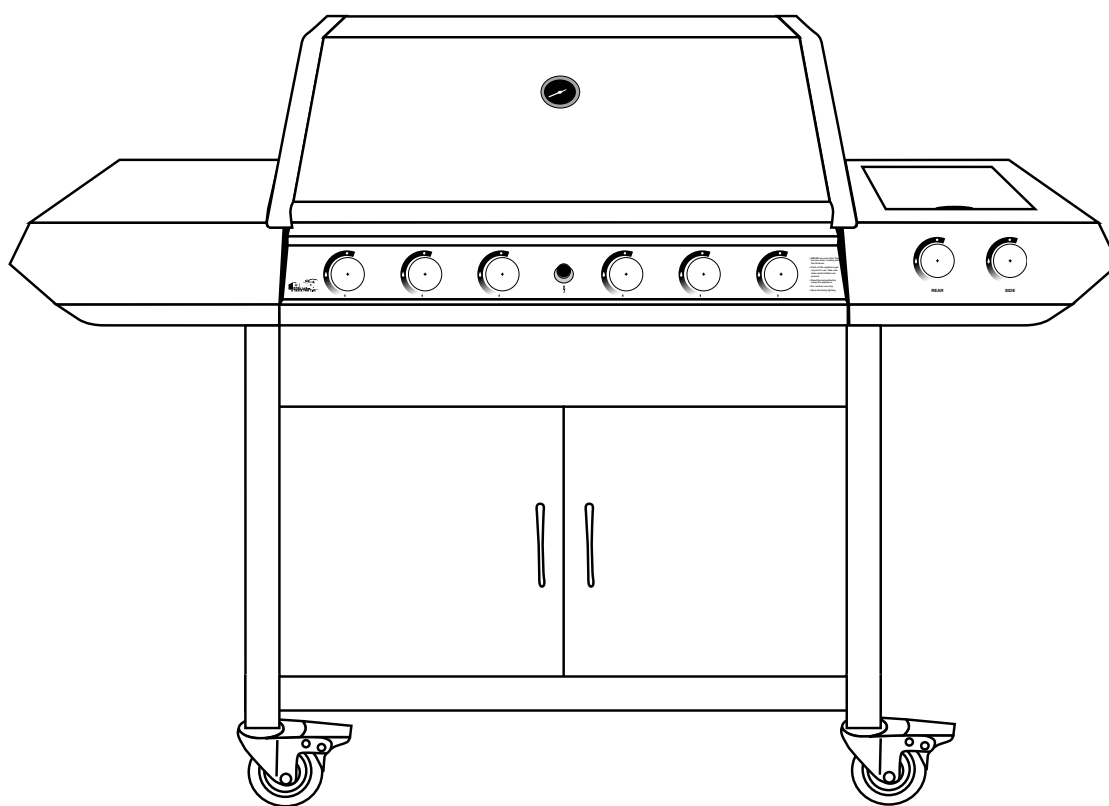
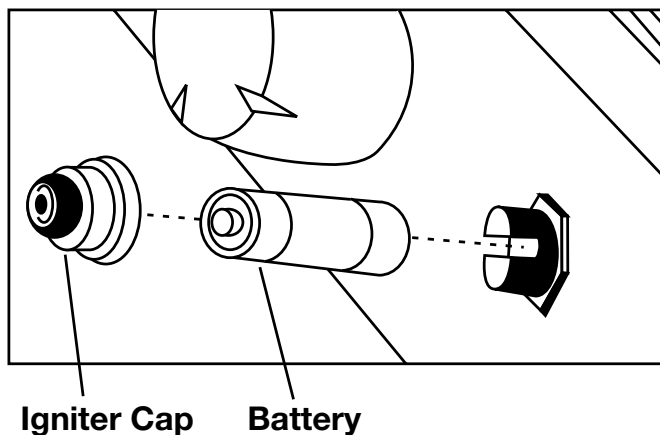
Place the cookware into the BBQ on the ledges at front and back of the top of the body.

Place the warming rack on its slots in the top of the side panels above the cookware.



Step 18

Unscrew the cap off the ignition unit and place the battery, with the positive terminal outwards, into the ignition unit. Ensure the spring is in place inside the cap. Replace the cap and check the electrodes spark when the button is pushed.



Cook On Limited Edition (Assembled)

SPECIFICATION

Ignition	Electronic Spark	
Gas Type	LPG	
Burner Gas Pressure	2.75kPa	
Input	Main Burners: 6pcs	85.0MJ/h (total)
	Side Burner	14.5MJ/h
	Rear Burner	12.5MJ/h
	Total	112 MJ/h
Dimensions	1870mmL x 565mmD x 1265mmH	

INSTALLATION INFORMATION

The installation of this appliance must be carried out in accordance with NZS 5261-2003 Gas Installation Code.

The appliance is for domestic outdoor use only.

The appliance is supplied for use with LPG only.

Maintain a clearance of 600mm at least between this appliance and surrounding flammable materials. DO NOT use under flammable overhead materials.

DO NOT install this appliance in a boat or RV.

A gas cylinder is not included with the BBQ.

The BBQ is designed for use with a 9kg nominal capacity LPG cylinder with a QCC (Type1) valve fitted.

This can be purchased from the same outlet as the BBQ.

WARNING

- Turn off the gas cylinder when the BBQ is not in use.
- Never store a spare LPG cylinder under or near the BBQ.
- Keep cylinders in a cool well-ventilated area.
- LPG is heavier than air and will collect in low areas. Proper ventilation is essential.
- Always store and use LPG cylinders in an upright position.

INSTALLING THE CYLINDER

Check the cylinder valve is closed before connecting to the BBQ. Turn the knob clockwise. Place the cylinder into the cabinet, locating its footing in the holder cutout in the bottom shelf. Turn it so the valve outlet faces the side burner, so the hose will not be twisted or kinked. Tighten the clamp screw underneath the cylinder holder. Attach or remove the regulator from the cylinder only when the cylinder is clamped in the cylinder hold-

INSTALLING THE REGULATOR AND HOSE

The BBQ is supplied with a QCC (Type1) regulator and hose assembly. This regulator is fitted with several safety devices:

It will not allow gas to flow until a positive connection has been made to the cylinder.

Note: The cylinder valve MUST be turned off before the regulator is connected or disconnected.

It will shut off gas flow if it becomes too hot. If this should happen, the regulator and hose assembly must be replaced entirely. Contact your dealer for a proper factory supplied replacement. DO NOT use substitute items. Determine the cause of over-heating before using the BBQ again.

It will shut down the flow of gas if it detects excessive gas flow, such as from a cut or melted hose. If this happens, Regulator Resetting Procedure must be carried out.

Check the cylinder valve is closed and all gas controls are OFF.

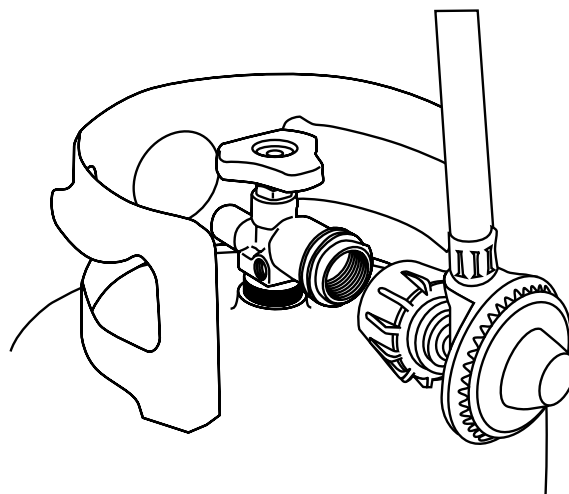
Check the outlet of the cylinder valve is clean and clear of any debris.

Screw the regulator clockwise onto the cylinder valve outlet by hand using the plastic handwheel. Do not over-tighten, do not use a wrench.

Ensure the hose is not twisted, doesn't contact sharp edges, and isn't touching surfaces that will become hot in use.

LEAK CHECK BEFORE USING YOUR BBQ. LEAK CHECK EVERY TIME CONNECTIONS ARE MADE AND EVERY TIME THE CYLINDER IS CHANGED.

Inspect the hose and regulator assembly for damage prior to every use. If damage is found, replace before using the BBQ.



WARNING

**The regulator and hose assembly supplied with the BBQ must be used.
DO NOT attempt to connect to any other fuel source such as a natural gas line.
DO NOT use any other regulator and hose assemblies for replacement parts. Only factory supplied replacement parts may be used.
DO NOT attempt to repair or adjust the regulator.**

LEAK TESTING

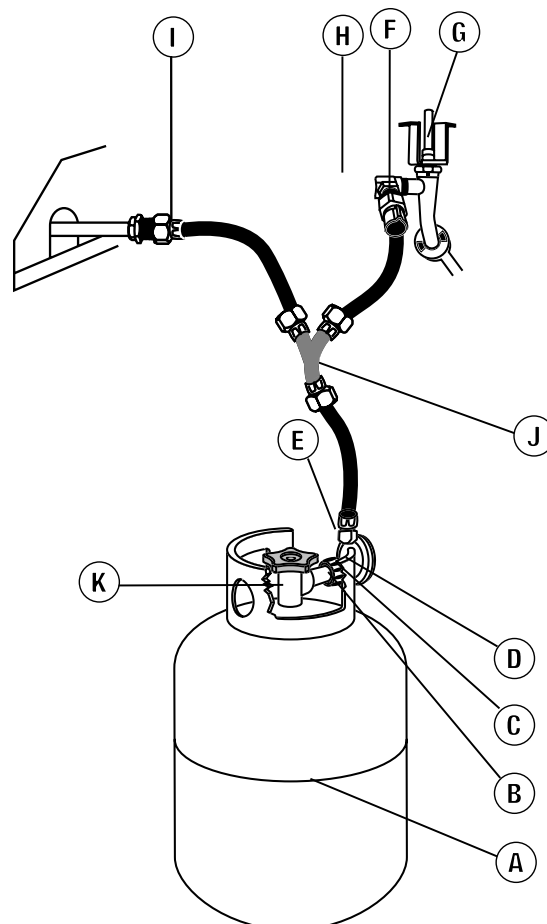
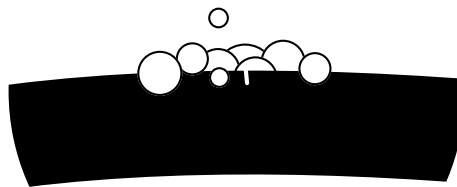
This should be carried out at regular intervals and must be carried out every time you disconnect your cylinder and/or hose and regulator.

LEAK TESTING MUST BE CARRIED OUT OUTDOORS IN A WELL VENTILATED AREA. DO NOT SMOKE - DO NOT USE A MATCH OR NAKED FLAME FOR LEAK TESTING. KEEP ALL FLAMMABLE MATERIAL EG GASOLINE, CLEANERS, ETC AWAY FROM YOUR BARBECUE AT ALL TIMES.

After installing your gas cylinder, turn all gas controls to 'OFF' and open the gas cylinder valve 1 turn (anti clockwise). Check all connections with a soap solution of 50% water and 50% liquid detergent. Brush the solution on each gas connection as shown below. Soap bubbles will be formed if there is a leak of gas from an improperly sealed connection. Tighten the fitting and re-check.

IF YOU CANNOT STOP THE LEAK, DO NOT USE THE BARBECUE. TURN OFF THE GAS CYLINDER VALVE (CLOCKWISE) AND IMMEDIATELY CALL YOUR DEALER OR GAS SUPPLIER FOR ASSISTANCE. DO NOT OPERATE ANY ELECTRICAL EQUIPMENT OR ALLOW ANY NAKED FLAMES NEAR THE BARBECUE AND CYLINDER.

Watch For Bubbles



OPERATION OF YOUR BBQ

WARNING

OPEN THE HOOD OF THE BBQ BEFORE LIGHTING.

Ensure all gas controls are OFF.

Open the cylinder valve 1 1/2 turns anti-clockwise.

DO NOT stand with head, body or arms over the BBQ when lighting.

LIGHTING THE MAIN BURNERS

Open the hood.

Ensure all burner controls are OFF.

Select the burner to be lit and push in and turn that control knob to HIGH position.

Push in the ignition button for 3-5 seconds until burner lights.

If the burner does not light within 5 seconds, turn the control knob to OFF and wait 5 minutes for the gas to disperse before trying again.

Repeat for each burner required.

If the electronic ignition does not light the burner, wait 5 minutes and light using manual ignition.

Open the hood.

Ensure all burner controls are OFF.

Place a match in the match holder and strike it. Place the match through the hole in the right side of the BBQ and alongside the burner. Turn the FAR RIGHT burner control knob to HIGH. The burner should light immediately.

LIGHTING THE REAR BURNER

NOTE The rear burner is for use with a rotisserie only. Do not run the main burners while using the rear burner.

Open the hood.

Turn all gas controls to OFF.

Turn the rear burner gas control knob to HIGH.

Push in the ignition button for 3-5 seconds until burner lights.

If the burner does not light within 5 seconds, turn the control knob to OFF and wait 5 minutes for the gas to disperse before trying again.

LIGHTING THE SIDE BURNER

Open the lid over the burner.

Push in and turn the side burner control knob to HIGH position.

Push in the ignition button for 3-5 seconds until burner lights.

If the burner does not light within 5 seconds, turn the control knob to OFF and wait 5 minutes for the gas to disperse before trying again.

If the rear burner or side burner does not light with the electronic ignition, you may manually light it using a match held alongside the burner, in a similar manner to that used with the main burners.

TURNING OFF THE BBQ

Turn off the cylinder valve fully, clockwise.

Turn all gas control knobs to the OFF position.

Note the gas cylinder valve must always be turned off when the BBQ is not in use.

BEFORE FIRST USE

in making the BBQ, oil residues may have been left on burners and cooking surfaces. Before using for the first time, you should run it on HIGH for 15 minutes to burn off any residue remaining.

PRE-HEATING THE BBQ

Prior to use it is recommended that you preheat the cooking surfaces for 10 minutes with the hood down and all burners on HIGH. (This does not apply to the side burner.)

CONTROLLING GREASE FLARE UPS

Minimise grease flaring problems by trimming excess fat off cuts of meat. Cook at low setting or indirectly when you are using fatty meats such as chicken and pork.

Ensure the BBQ is on level ground so the grease can drain properly into the grease tray and be absorbed into the sand or absorbent material there.

In the event of grease igniting and burning, DO NOT pour water onto the flames. Turn off the gas cylinder, turn all gas controls to OFF and close the hood until the flames subside. Take care re-opening the hood in case the flame re-ignites.

INDIRECT COOKING

This is the process of cooking your meat with the heat source to one side of the food. Typically the burners under the food are turned off, while others are running. This almost entirely eliminates any possibility of flaring.

ROTISSERIE COOKING

The rear burner is designed for use with the rotisserie. This gives indirect cooking of food on the spit rod. The main burners must not be used when cooking with the rear burner. The side burner also must not be used when cooking with the rotisserie.

Follow the instructions included in the rotisserie package for setting up the rotisserie assembly. The BBQ sides are predrilled and slotted to accept the mounts. Keep the rotisserie instructions for future reference.

KEEP ROTISSERIE POWER CORDS AWAY FROM WATER AND HEAT. 240VOLT POWER CORDS MUST BE EARTHED.

THE SIDE BURNER

The side burner is for use in wok cooking or stir-frying, or cooking sauces, beans, chili etc in a pot. It is designed for use with 250mm or smaller pots and pans, WITHOUT extended handles.

Center the pot or pan over the burner when cooking.

Never place more than 7.5kg on the side burner. It is not constructed to hold more than this.

DO NOT use the side burner to deep fry in oil, as overflows of oil will ignite creating a VERY dangerous situation.

Never close the cover on the side burner until it has fully cooled down.

FOOD SAFETY

Cleanliness is essential for safe preparation of food. Wash hands thoroughly with soap and water before preparing food and after handling uncooked food. Wash platters in hot soapy water after using to carry raw food and before placing cooked food back onto them, or use different plates for raw and cooked food. Never re-use marinades from raw food on foods that have been cooked and are ready to serve.

Use a meat thermometer to ensure food is properly cooked, especially poultry and pork. Refer to a good cookbook for correct cooking times and temperatures.

Refrigerate leftovers within 2 hours of finishing cooking.

CARE AND MAINTENANCE

CLEANING YOUR BARBECUE:

DO NOT USE AEROSOL STOVE CLEANERS OR POLISHES ON YOUR BARBECUE OR CAST IRON COOKWARE OR BURNERS. THE USE OF AEROSOL PRODUCTS ON HOT SURFACES CAN CAUSE CORROSIVE GASES TO BE FORMED WHICH MAY DAMAGE YOUR BARBECUE. CAUSTIC STOVE CLEANERS WILL ALSO DAMAGE YOUR BARBECUE.

Cookware

After finishing cooking, allow the barbecue to continue burning for 5 minutes on 'HIGH'. Turn off the gas and scrub the grilles and plate with a wire brush to remove burned on grease and food residue. While the cooking grilles/plate are still warm, coat them with cooking oil to minimise any rusting.

You can also scrub the cookware with hot soapy water. Remove the grill and plate and scrub them, and dry thoroughly before replacing them on the barbecue. Light the barbecue and warm the cookware up to dry it fully before turning off the barbecue and coating them with cooking oil.

Barbecue Body

Regularly remove excess grease from the barbecue body with a rubber or wooden scraper. It is not necessary to remove all grease from the body. If you need to clean the barbecue body fully, use hot soapy water and a cloth or nylon bristled brush only. **Never use chemical or abrasive cleaners on stainless surfaces.**

Remove the cast iron cookware and burners before cleaning.

Do not immerse the gas controls or gas manifold in water. Make small caps of aluminium foil to cover each gas control nipple while cleaning to prevent entry of water or dirt into the gas injector.

Cast Iron Burners

In normal usage, running the barbecue on 'HIGH' for 5 minutes after finishing cooking will keep the burners clean by burning off excess grease. If a heavy build-up of grease is found, scrub the burners with a wire brush after running on 'HIGH' as detailed above.

USE PROTECTIVE GLOVES TO HANDLE THE HOT BURNERS. SEVERE SKIN BURNS COULD RESULT FROM NOT USING GLOVES.

Remove the burners from the barbecue, brush them and check that the flame holes are clear. Use a straightened paper clip or wooden tooth pick to clear blocked holes.

Grease Tray

After each use, check the grease tray for build up of fat. Clean out the fat soaked absorbent material and replace it. Lining the grease tray with foil will assist in cleaning it.

NEVER COOK ON THE BBQ WITHOUT ABSORBENT MATERIAL IN THE GREASE TRAY. FAILURE TO ENSURE TRAY IS KEPT CLEAN MAY RESULT IN A GREASE FIRE WHICH CAN SEVERELY DAMAGE YOUR BARBECUE.

SERVICING YOUR BARBECUE

Gas Cylinder

Your gas refilling station should check your cylinder for faults every time it is refilled and will advise you of any problems found. Once filled, it will be checked for leaks by the filling station before being returned to you. At the end of its test life, usually 10 years, your cylinder will require re-testing before it can continue to be re-filled. Contact your dealer for advice.

Hose and Regulator

Your hose and regulator should be checked each time you re-install the gas cylinder or annually, whichever is more often. Check for cuts, cracks, excessive wear or any other damage to the hose. Check the O-ring or seal, where applicable, on the inlet of the regulator for cuts or nicks. Check for tightness of the hose clamps and fittings. Replace the hose and regulator at 5 yearly intervals, or sooner if damaged, with an approved hose and regulator set.

Barbecue

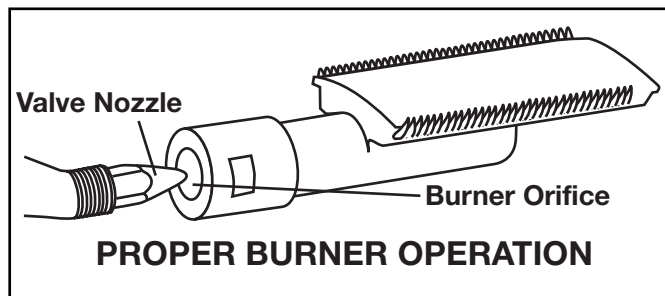
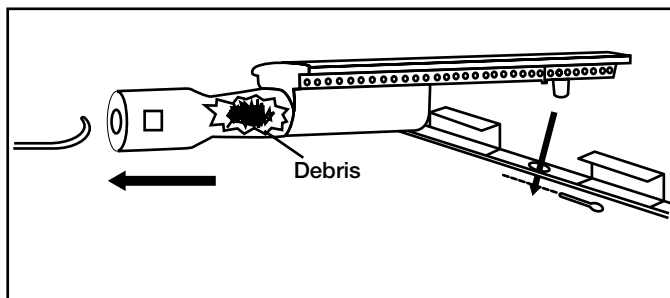
Your barbecue should be inspected and checked annually by a qualified person. Your dealer should be able to refer you to a person in your area who can carry out this work. Modification or use of non-standard parts may cause a fire. Use only original factory supplied parts. Gas injectors may be checked and cleaned if required by removing the burner from the barbecue, and using a small spanner or socket wrench, unscrewing the injector from the front of the gas control nipple (anticlockwise). Any dirt or grease can be cleaned out with a straightened paper clip or a puff of compressed air. Replace the injector, but do not over tighten.

TURN OFF THE GAS SUPPLY VALVE AT THE GAS CYLINDER BEFORE CARRYING OUT ANY SERVICE WORK.

CARE AND MAINTENANCE -cont.

Burners

If your barbecue has not been in use for some time, check the burner necks for spider webs, insect nests, etc. Webs and nests in the burner neck can cause gas to spill out of the large air ports in the side of the neck, which may ignite and cause damage to your barbecue. Remove the burner and clean inside the neck with a bottle brush, pipe cleaner or long flexible wire. If you live where spiders are plentiful, you should clean the burners once or twice a month. Always ensure the burner is sitting correctly on the gas control nipple when replacing the burner. Do not operate if it is not. Damage may be caused to your barbecue.



STORAGE OF YOUR BARBECUE:

When not in use, the gas supply valve of the gas cylinder must be turned OFF (clockwise), and the barbecue and cylinder stored together outdoors in a dry well ventilated place. DO NOT store in a garage, shed or other enclosed space.

Do not store spare gas cylinders on the lower shelf of the trolley. Store gas cylinders out of doors in a well ventilated area away from open flames or heat sources, and out of reach of children. If the gas cylinder is removed from the barbecue, and stored as detailed above, the barbecue and trolley may be stored indoors.

If used and stored within 5 km of the sea, the barbecue must be kept indoors or covered, when not in use, with a plastic or vinyl cover to prevent exposure to salt spray which can cause corrosion of the parts.

On at least a monthly basis, and more frequently if your barbecue is used often, check that the area surrounding your barbecue is free of ALL combustible materials, litter, flammable liquids and vapours. Ensure that ventilation is not obstructed.

TRANSPORTING YOUR BARBECUE:

Gas Cylinder

Your gas cylinder must always be carried and stored in the upright position - do not lay it on its side. Always check that the gas valve is fully closed and use a safety cap where fitted.

Do not allow the cylinder to remain in a high heat area such as a closed car or direct sunlight. Do not allow children to tamper or play with the cylinder.

Barbecue and Trolley

Do not move the barbecue while it is operating. Turn off the gas and allow the barbecue to cool before moving it. Ensure the grease tray is secure and will not spill grease or absorbent when moved. Ensure the cylinder if attached, is securely hooked to the retaining hook. Before using it after being moved, check your barbecue. Ensure the cylinder is secure and all gas connections are tight. Ensure the gas hose is not touching the body of the barbecue. Ensure the burners are positioned correctly and grills and plates are correctly located. Ensure the grease tray is in place and filled with clean loose absorbent.



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