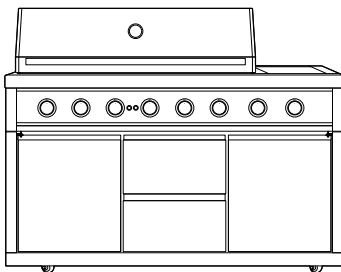
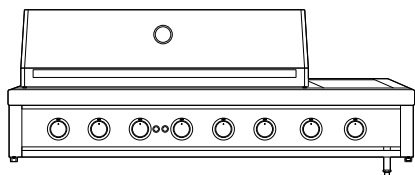




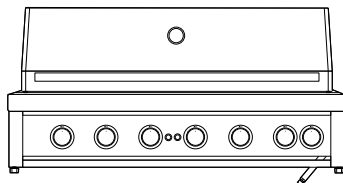
NOVA MK2 BBQ & MODULES



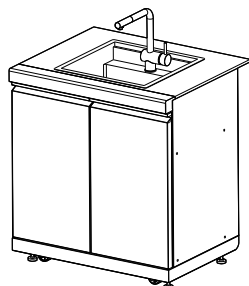
NOVA MK2 6 BURNER BBQ
BQ29F / BQ29NGF



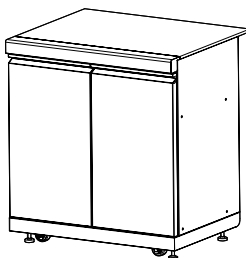
NOVA MK2 6 BURNER BUILT-IN BBQ
BQ29BF / BQ29BNGF



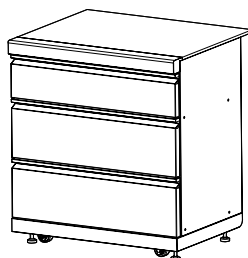
NOVA MK2 6 BURNER CLASSIC BUILT-IN BBQ
BQ293BF / BQ293BNGF



**NOVA MK2 SINK, BIN & STORAGE
MODULE BQ4191**



NOVA MK2 STORAGE MODULE
BQ4192



NOVA MK2 3 DRAWER MODULE
BQ4193

IMPORTANT: RETAIN THESE INSTRUCTIONS FOR FUTURE USE.

FRIDGES AND FRIDGE TOPS ALSO AVAILABLE TO INTEGRATE AND COMPLETE YOUR OUTDOOR KITCHEN

Safe/Lok

LCC27 REGULATOR SUPPLIED WITH PROPANE MODELS

THIS LCC27 REGULATOR CAN ONLY BE USED WITH THE NEW SAFER INDUSTRY STANDARD LCC27 GAS CYLINDER CONNECTION.

READ ME FIRST

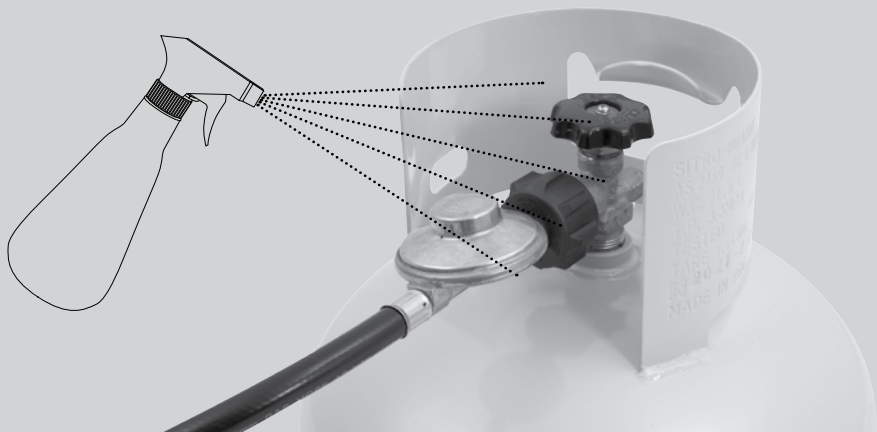


GAS LEAK TESTING

It is important that you leak test the BBQ before first use and every time the gas cylinder is refilled and reconnected to the BBQ.

To Complete Leak Test

- Make sure all the control knobs are OFF.
- In a small container, mix up a solution of water and detergent/soap.
- Mix the solution well (about the same concentrate as washing up water).
- Turn the cylinder ON by rotating the knob anti-clockwise.
- Using a brush or spray bottle apply the soap solution to the gas line and each join in the gas line including:
 - the gas connection at the inlet of the BBQ
 - all gas hose connections
 - the gas connection at the gas cylinder
- If bubbles appear, there is a gas leak.
- If the leak is at the hose connection, re-tighten and re-seal.
- If the leak is anywhere else or you cannot resolve the leak by tightening the connection DO NOT PROCEED.
- Turn the gas cylinder off clockwise.



FOR OUTDOOR USE ONLY

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

Read the instructions thoroughly before installing or servicing this equipment.

DO NOT USE AN ADAPTOR AT THE CYLINDER CONNECTION.

GENERAL INFORMATION



FOR YOUR SAFETY

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

CAUTION: 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 gas cylinder after use.

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.

- Never operate this barbecue without a regulator.
- Do not test for gas leaks with an open flame.
- 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. This barbecue is only to be used and stored outdoors.
- If there is a leak on your appliance (smell of gas) immediately attempt to turn off the cylinder valve. Remove the appliance to a well ventilated location away from any ignition source. Only check for leaks outdoors using soapy water. DO NOT try to detect leaks using a flame.
- Check for leaks by brushing a soap and water solution over all connections. If you are unable to correct the leak by tightening the connections, turn off the gas and contact customer service immediately
- DO NOT replace the grill with an extra hotplate. The warranty will be voided and it violates the gas approval, the grill provides the ventilation needed for the BBQ to operate safely. It is not designed to be a solid hotplate device.
- 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.

DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.

DO NOT USE OR STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE.

DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE.

DO NOT MODIFY THIS APPLIANCE.

- 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.
- Only use in well ventilated areas.
- **CARBON MONOXIDE HAZARD - USING THIS APPLIANCE IN AN ENCLOSED SPACE MAY CAUSE DEATH. DO NOT USE IN CARAVANS, TENTS, MARINE CRAFT, CARS, MOBILE HOMES OR SIMILAR LOCATIONS.**
- DO NOT install in, or connect to the consumer piping or gas supply system of a boat or caravan.
- 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.
- 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.

IF THERE IS A LEAK

- Turn the cylinder off.
- Ventilate the area to disperse gas.
- Check all connections.
- If leak persists, keep the cylinder upright. Keep skin away from any gas or liquid escaping from the cylinder.
- Keep the cylinder at least 20 metres away from any sparks or ignition sources, including electrical equipment, camera flashes, engines and motors.
- Disperse gas by encouraging maximum ventilation and spraying with a fine water spray.

IF THERE IS A FIRE

- If the fire is at the barbecue, turn the gas off at the cylinder. Smother the flames with a wet cloth, fire blanket or extinguish using a fire extinguisher.
- If the fire is at the cylinder, or you can not get to the valve to turn the gas off, contact the fire brigade immediately.
- Using a garden hose, direct the water to the middle of the cylinder to keep it cool. Try not to extinguish the flame. At least if the gas is burning, it won't be able to build up pressure and explode.

GENERAL INFORMATION



IMPORTANT

Read these instruction carefully prior to use. Familiarise yourself with the appliance before connecting it to its gas container. Keep these instructions for future reference.



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.



This appliance has been supplied with the new safer gas cylinder connection Safe Lok LCC27 Type 27 regulator and hose connection. This connection will only connect to a 4kg or 9kg gas cylinder with an LCC27 Type 27 cylinder valve. This connection will NOT connect (screw) to the old type 21 POL gas cylinder valve.

Gas Installation Codes

- Barbecues must be used in accordance with the installation requirements of your gas supply authority, or the Australian Standard AS 5601.
- Barbecues for use with bottled gas are labelled 'propane gas'.
- Barbecues for use with natural gas are labelled 'natural gas' and must be installed by an authorised person. Check the gas type sticker attached to the barbecue.

Minimum clearance:

For non-combustible material: Rear - 20mm for ventilation, and 145mm in total including hood rollover clearance

For combustible material: Rear - 200mm, Sides - 200mm

Specifications

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

Hose connection thread is 5/8"-18 UNF

Hose & Regulator Safety

The regulator and hose assembly supplied with the barbecue are suitable for Propane Gas.

A gas regulator adjusted to have an outlet pressure of 2.75kPa is supplied for connection to the propane gas cylinder. 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.

When connecting the hose and regulator assembly to the gas cylinder, take care to avoid unnecessary twisting 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.

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 well ventilated location, preferably outside, away from people and away from any sources of ignition; such as naked flames, pilot flames, electric heaters/equipment.

Gas Cylinder Use & Safety

This is a low pressure barbecue and must only be used with the regulator supplied. Your barbecue is designed for use with 4.5Kg or 9Kg propane gas cylinders certified to AS 2469.

The gas 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 gas cylinder to excessive heat.

NEVER STORE YOUR GAS CYLINDER INDOORS.

If you store your barbecue indoors, ALWAYS disconnect the gas cylinder first and store the cylinder 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.

ELECTRICAL INFORMATION



IMPORTANT SAFEGUARDS

READ THESE INSTRUCTIONS CAREFULLY BEFORE USING THE PRODUCT. KEEP THE INSTRUCTIONS HANDY FOR FUTURE REFERENCE.

Important: Always operate the Product from a power source of the same Voltage, Frequency and Rating as indicated on the Product Identification Plate.

- **DO NOT** operate any product which has been or appears damaged in any manner or after the Product malfunctions, or is dropped.
- Always arrange the Cord so that it cannot be pulled or tripped over.
- **DO NOT** operate this Product immediately below an electrical Socket Outlet.
- Avoid operating the Product on uneven surfaces. Use only on flat, level and stable surfaces.
- **DO NOT** disconnect the Product from the Power Supply by pulling on the Cord. Never move, carry or hang the Product by the Cord.
- **DO NOT** operate this Product in the presence of explosive and/or flammable liquid or fumes such as where aerosol (spray) Products are being used or where Oxygen is being administered.
- Switch OFF and UNPLUG from Power Outlet when not in use, allow to cool before shifting the Product from one location to another, and before cleaning.
- **DO NOT** use the product during inclement weather, rain or damp conditions.

To reduce the risk of personal injury or damage to property, follow basic safety precautions when using this product, including the following:

- **DO NOT** use the Product for other than its intended use as described in these instructions. This Product is intended for Normal Domestic Household Use only. The use of accessory attachments other than those recommended by the manufacturer may cause safety hazards.
- The power supply must be supplied through a residual device (RCD) having a tripping current not exceeding 30mA.
- Only connect this product to a socket-outlet having an earthing contact.
- **DO NOT** operate the product with a damaged cord or plug, or if it malfunctions, or has been damaged in any manner.
- Never operate this product when you are tired, drinking alcohol, taking drugs or if taking medication that causes drowsiness.
- This product is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the product by a person responsible for their safety.
- Pets and animals must be kept away from the work area so as to avoid tripping dangers.
- Never modify this Product as damage and injury may occur, and this will void your warranty.
- Check for damaged parts before operating this Product.
- Keep power cord away from heat, oil, solvents and sharp edges.
- Check power cord for signs of damage before each use. If damaged do not use.
- Power cord must only be replaced by an authorised service facility.
- Use only a '3' core (earth pin) extension cord with this Product.

NOTE: This transformer must only be used with the lights in your BBQ.

ELECTRICAL DATA

IMPORTANT

This product is fitted with a sealed electrical connection plug that is compatible with the product, the mains supply for Australia and meets the requirements of international standards. This product must be connected to a supply voltage that is equal to that stated on the rating label. If the mains connection plug or power cord becomes damaged it must be replaced with a complete assembly that is identical to the original, and this must be replaced by an authorised service centre. Always follow the Australian requirements for connection to the mains supply. If in doubt always consult a qualified electrician.

Technical Specification

Model No	YOSAA12002000A
Voltage Input	220-240V AC 50Hz
Voltage Output	12V - 2000mA

LIGHT GLOBES

For replacement light globes please contact Sitro Group Australia.

GENERAL ASSEMBLY

CONNECTING & DISCONNECTING TO THE GAS SOURCE

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

DO NOT USE AN ADAPTOR AT THE CYLINDER CONNECTION

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 its full 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 to a positive stop by hand or spanner.
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 full off position.

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

NEW LCC27 GAS CYLINDER AND APPLIANCE CONNECTION

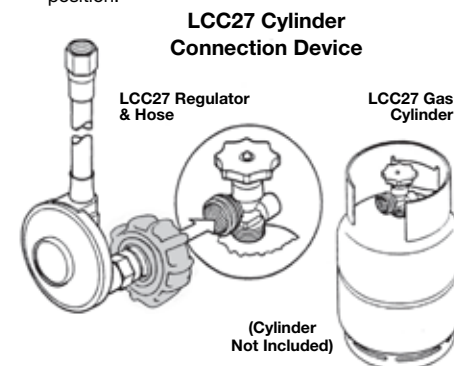
This appliance has been supplied with the new safer gas cylinder connection Safe Lok LCC27 Type 27 regulator and hose connection.

This connection will only connect to a 4kg or 9kg gas cylinder with an LCC27 Type 27 cylinder valve. This connection will NOT connect (screw) to the old type 21 POL gas cylinder valve.

LIGHTING PROCEDURE

Burner Operation & Ignition System Check

1. Turn the control knobs clockwise to "OFF" position.
2. Connect the regulator to the gas bottle. Turn the gas supply "ON" at the cylinder. Check with the use of soapy water for any gas leakage between the bottle and the regulator
3. Push down a control knob and keep pressing whilst turning anti-clockwise to the "HIGH" position whilst also pressing the ignition button (a clicking sound is heard). Continue to press and hold the control knob for 10 seconds (This is to ensure the Flame Failure Device to be engaged). Release then check the flame stays on.
4. If the burner still does not light, turn the control knob to 'OFF' wait 5 minutes and repeat step 3.
5. Adjust the heat by turning the knob to the High/Low position.



6. To turn the barbecue 'OFF', turn the cylinder valve to the 'OFF' position and then turn all of the control knobs on the appliance clockwise to the 'OFF' position.

If the rotisserie back burner fails to remain alight or the flame pattern is disturbed, ensure it is not facing into a direct wind. Re-position the direction of the BBQ, wait 5 minutes, and try the lighting procedure again.

Before cooking for the first time, operate the barbecue for about 5 minutes with the lid closed and the gas turned on HIGH. This will "heat clean" the internal parts.

Ignition system check

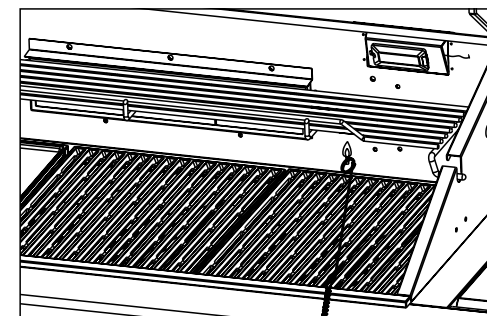
Problem	Possible Reason	Solution
Burner will not ignite	Valve on cylinder is closed	Open valve on cylinder
	Control knob is off	Turn knob to high when lighting
	Ignition system not working	Check the battery
	Burner has gone out	Check that the gas bottle is not empty
	Igniter is faulty	Use a long barbecue match
Flame not staying on once control knob is released	Control knob not held down long enough for Flame Failure Device to engage	Repeat the lighting procedure and hold control knob down for 15 seconds

Lighting With Match

If needed you can light burners using a match and the provided holder. The holder can be found chained to the inside of the right hand door where your gas cylinder is located.

To Use:

1. Locate the holder.
2. Place match into holder end.
3. Light match and carefully position near selected burner.
4. Turn the selected gas valve and light burner.



IMPORTANT

- **NOTE:** If for some reason, ignitor fails to produce a spark at the electrode, barbecue can be lit by a long barbecue match. With hood open insert lighted match into match lighting hole positioned on the side of the BBQ body. Push and turn a control knob to 'HIGH'. Burner ignition can be checked through this hole.
- Never use the side burner with the lid in the closed position. Never attempt to light the side burner with a pot over the burner. Light the burner first, and then place the pot over the burner.
- DO NOT USE THE ROTISSERIE BURNER WHEN MAIN BURNERS ARE IN OPERATION.
- THE WARMING RACK NEEDS TO BE REMOVED BEFORE USING THE REAR BURNER
- The hood must be in the open position for lighting.
- Do not leave the barbecue unattended when alight.
- When the hood is in closed position, use only the outside 2 burners or the rear burner. The temperature should never exceed 250 degrees.
- DO NOT OPERATE MAIN & REAR BURNER SIMULTANEOUSLY.

OPERATING PROCEDURE

Burn-off

The cooking surface does not need any burn-off time after first use.

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 very lean cuts such as fish.

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

Burner operation

Problem	Possible Reason	Solution
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

Nominal Hourly Gas Consumption

BBQ Model No.	Gas Type	Number of Main BBQ Burners	Injector Size Main Burners	Injector Size Side Burner	Injector Size Rear Burner	Total Gas Consumption MJ/h	Gas Pressure kPa
BQ29F BQ29BF	Propane	6	Ø1.05mm	Ø1.15mm	Ø1.05mm	114 MJ/h	2.75 kPa
		MJ/h	14 MJ/h	17 MJ/h	13 MJ/h		
BQ293BF		6	Ø1.05mm	NA	Ø1.05mm	97 MJ/h	
		MJ/h	14 MJ/h	NA	13 MJ/h		
BQ29NGF BQ29BNGF	Natural Gas	6	Ø1.80mm	Ø1.80mm	Ø1.85mm	110.2 MJ/h	1.0 kPa
		MJ/h	13.7 MJ/h	14 MJ/h	14 MJ/h		
BQ293BNGF		6	Ø1.80mm	NA	Ø1.85mm	96.2 MJ/h	
		MJ/h	13.7 MJ/h	NA	14 MJ/h		
S.G.A Pty Ltd. 33-35 Lionel Road, Mount Waverley, Victoria 3149, Australia FOR CORRECT OPERATION REFER TO INSTRUCTIONS PROVIDED						AGA Approval No.	AGA8457 G
						Manifold Thread	5/8"-18 UNF
						D.O.M	

Roasting

For best results when roasting remove the hotplate and centre the grill. The outer two burners should be used on the low to medium setting.

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

If the appliance has excessively yellow flames or cannot be adjusted to perform correctly call 1300 174 876.

CARE & MAINTENANCE

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.

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.

Tools You Will Need

Adjustable spanner, Phillips head screwdriver.

Check Barbecue for any Damage

Inspect barbecue parts as you proceed. Contact your supplier for assistance regarding replacement of any damaged or missing parts. Do not assemble or operate a barbecue that appears damaged. Barbecues for use with gas cylinders are labelled ‘Propane Gas’ or ‘Universal L.P.G’. Check labelling at the gas connection on your barbecue.

As with all appliances, proper care and maintenance will keep them in top operating condition and prolong their life. Your new gas barbecue is no exception. By following these cleaning procedures on a timely basis, your barbecue will be kept clean and working properly with minimum effort.

Cleaning the Cooking Surface

After cooking, turn burner control to ‘OFF’ and let barbecue cool before attempting to clean the cooking surface. Before first use and periodically, it is suggested that you wash the cooking surface in a mild soap and warm water solution.

Care of Cooking Surface

Use and care of the cooking surface is important. Do not use pans on the cooking surface. Do not overheat the cooking surface with the hood down or no food on the cooking surface.

Cleaning the Drip Tray

To avoid fat or grease dripping from the barbecue remove and empty the drip tray after each use. Wait until the drip tray is cool to touch before disposing of contents.

The drip tray should be washed periodically in a mild detergent and warm water solution.

General Cleaning of Painted Surface

When cleaning your BBQ use a mild dish soap combined with warm water and a microfiber cloth to clean the surface. Then rinse your BBQ with clean water.

Note: Never use steel wool or any hard cleaning pad on any painted and stainless steel surface, as it can cause surface damage.

If not in use, turn off the gas from the source. After cleaning and when it is dry, spray some canola oil over the whole BBQ surface and wipe off the excess with microfiber cloth to enhance the surface protection. Then cover the BBQ with a BBQ cover and store it in a dry place.

RUST ON STAINLESS STEEL EXPLAINED

There are several grades of Stainless Steel commonly used in BBQ manufacturing: 430, 304 and 316. Stainless steel is typically specified because of its ability to resist corrosion in a variety of environments. Unfortunately, stainless steel is not fully stain or rust-proof, it is just more resistant to corrosion, that’s why it’s called stain - less - steel. Corrosion and rusting can happen to any material.

Is 430, 304 and 316 grade Stainless Steel rust proof?

All grades of stainless-steel resist corrosion, 304 stainless steel has greater corrosion resistance than 430 due to its nickel content. In general, products constructed with 430 stainless steels are typically offered as a more cost-effective solution than products with 304 stainless steel. 304 contains between 8 - 10.5% nickel, whereas 430 contains 0%. The inclusion of nickel in 304 makes the metal more corrosion resistant than 430 stainless steel, however also making the product more expensive.

Furthermore, 430 stainless steel begins to oxidize faster than 304 as it has a lower chromium content meaning it may corrode in harsh environments like coastal areas and around swimming pools. For these outdoor environments we would recommend using a 304 or 316 grade stainless steel instead.

Note: 316 Marine Grade stainless steel contains similar nickel content and chromium as 304. The key difference being that 316 stainless steel incorporates about 2 - 3% molybdenum. The main function of molybdenum in Stainless Steel is to improve the corrosion resistance of the steel, which improves resistance to chlorine and rust. It is, however, the most expensive Stainless Steel grade.

Note: In some environments, where there is wildlife such as bats, geckos, and other animals, further precaution is required. Wildlife droppings contain acid which can attack the Stainless Steel. More cleaning and use of a BBQ cover is recommended.

Protecting any Stainless Steel 430, 304 and 316 grade from rust

Certain elements can be hazardous to Stainless Steel. Common causes of Stainless Steel corrosion can include chlorides, hydrochloric acids, sulphuric acids, iron, or carbon steel. **Contact with these materials will break down what is known as the 'passive film' on the surface of Stainless Steel. Steel wool scuff-pads or steel-bristled brushes should never be used on or near the surface,** as it will change the look of the brushed grain and will also remove the printed graphics and any data labels which are required for safe use of the appliance.

If steel tools or materials are accidentally left on the Stainless Steel surface, you must give the Stainless Steel a quick wash with soap and water, followed by a clean water rinse.

Specialised Stainless Steel cleaners can also be purchased that help maintain the passive layer. Caution needs to be taken with any product being used to clean and protect your BBQ. It is important to make sure the cleaning agent is food safe and will not be harmful to your health. Make sure you check the product details before use.

CARE AND CLEANING OF STAINLESS STEEL

Stainless steel parts of this appliance are made from 304 & 430 grade stainless steel. To preserve the appearance and corrosion resistance of the stainless steel material regular cleaning is required. Although stainless steel does not rust in the same manner as steel it can still exhibit 'corrosion' blemishes that look similar to rust and detract from the appliances appearance. Unlike steel, the corrosion of stainless steel is mostly confined to the surface and in most cases can be removed by cleaning, returning the surface to almost like new.

The most common form of corrosion that affects stainless steel is what is known as 'Tea Staining'. This shows up as brown spots on the surface, hence the confusion with rusting. This is most common in coastal areas but depending on the environment can also occur in inland areas. If the 'Tea Staining' marks are not regularly cleaned from the material surface they can penetrate into the material and become very difficult to remove.

If the appliance is located near swimming pools careful attention to cleaning is required. Pool chemicals contain chlorides which can affect the stainless steel. This also applies to salt water pools as they contain salt, namely sodium chloride.

The use of bleaches containing chlorine should not be used to clean the stainless steel surfaces. If the residues are not completely rinsed away they can cause heavy pitting of the material. Pitting corrosion eats deep into the surface and is not easily removed.

Routine Care

After each use allow the appliance to cool then wipe over with a soft, damp, soapy cloth. (DO NOT USE CLEANERS CONTAINING CHLORIDE). Finally wipe over with soft, damp cloth. Be sure to wipe off food particles and cooking residues, some marinates and oils can be acid and therefore attack the metal surface. Also, cooking residues that are not removed after each use bake into the surfaces during subsequent uses and become more difficult to remove.

There are a number of propriety stainless steel cleaners available that can be safely used on this appliance. Read the directions carefully before using

DO NOT USE STEEL WOOL as particles can become embedded in the surface and then rust resulting in small brown specs on the surface. If scouring is required to remove stubborn cooking residues use a soft nylon pad (non-abrasive).

DO NOT USE ABRASIVE CLEANING COMPOUNDS, use cream type.

If the appliance is used on an irregular basis it is advised to still clean regularly and keep it covered from the elements, either by using a purpose BBQ cover or under a covered porch. Dirt and dust contain corrosive particles from the environment that can attack the surface. Stainless steel surfaces retain their best resistance to corrosion when keep clean. Even if the appliance is protected with a purpose BBQ cover check regularly, condensation underneath the cover may be corrosive due to the local environment and cause damage to the metal surface.

After cleaning applying a thin coating of 'light oil', for example baby oil, will also help protect the stainless steel surface from the elements.

DO NOT POLISH THE DARK STAINLESS STEEL, AS IT WILL DAMAGE THE PAINTED FINISH.

Flash-Back

Spiders and small insects occasionally spin webs or make nests in the burner tubes during warehousing and transit. These webs can lead to a gas flow obstruction which could result in a fire in and around the burner tubes. Cleaning with a soft brush before use and at least every six months is recommended.

This type of fire is known as 'FLASH-BACK' and can cause serious damage to your barbecue and create an unsafe operating condition for the user. Although an obstructed burner tube is not the only cause of 'FLASH-BACK' it is the most common cause and frequent inspection and cleaning of the burner tubes is necessary.

If fire occurs in and around the burner, immediately turn off gas at its source and turn the burner control to 'OFF', wait until the barbecue has cooled, then clean the burner tubes and burner ports.

CLEANING THE BURNER

Follow these instructions to clean and/or replace burners.

1. Turn gas off at control knobs and gas cylinder.
2. Remove cooking grates and grease tray.
3. Remove clip at end of burner.
4. Carefully lift each burner up and away from valve openings.

CAUTION: Inspect burner for any damage (cracks or holes). If damage is found, replace with a new burner. Reinstall the burner, check to ensure that the gas valve orifices are correctly positioned and secured inside the burner inlet.

We suggest three ways to clean the burner tubes. Use the one easiest for you.

- (A) Bend a stiff wire (a light weight coat hanger works well) into a small hook. Run the hook through each burner tube several times.
- (B) Use a narrow bottle brush with a flexible handle (DO NOT use a brass wire brush), run the brush through each burner tube several times.



- (C) Wear eye protection: use an air hose to force air into the burner tube and out the air ports. Check each port to make sure air comes out each hole.
5. Wire brush entire outer surface of burner to remove food residue and dirt.
 6. Clean any blocked ports with a stiff wire such as an open paper clip.
 7. Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.
 8. Carefully refit burners, ensuring they are located on the gas valve.
 9. Replace clip at the end of burner.
 10. Replace grease tray and cooking grates.



WARNING

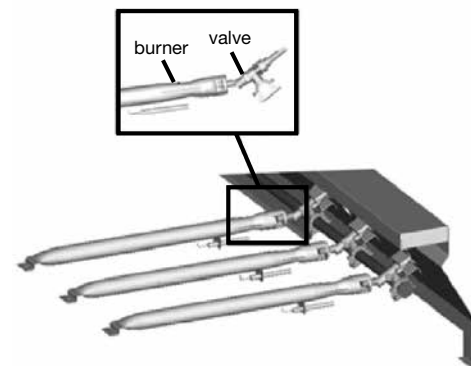
Beware of spiders and wasps. Burner tube should be inspected and cleaned periodically.

To avoid any flare-ups, it is recommended that the drip tray be checked and emptied regularly. Contents of the drip tray may be very hot during cooking. If emptied during extended cooking extreme caution should be taken and direct contact by hand should be avoided at all times. Allow to cool completely before disposing of the contents.

Should the burners extinguish for any reason, turn off all control knobs and the cylinder gas valve. Wait 5 minutes before attempting to relight the appliance.

If a grease or fat fire occurs, turn off all control knobs and gas cylinder valve immediately until the fire is out.

A leak test must be carried out prior to using the appliance for the first time or each time the gas cylinder is refilled or each time the gas hose and gas regulator being disconnected from the gas cylinders or appliance.

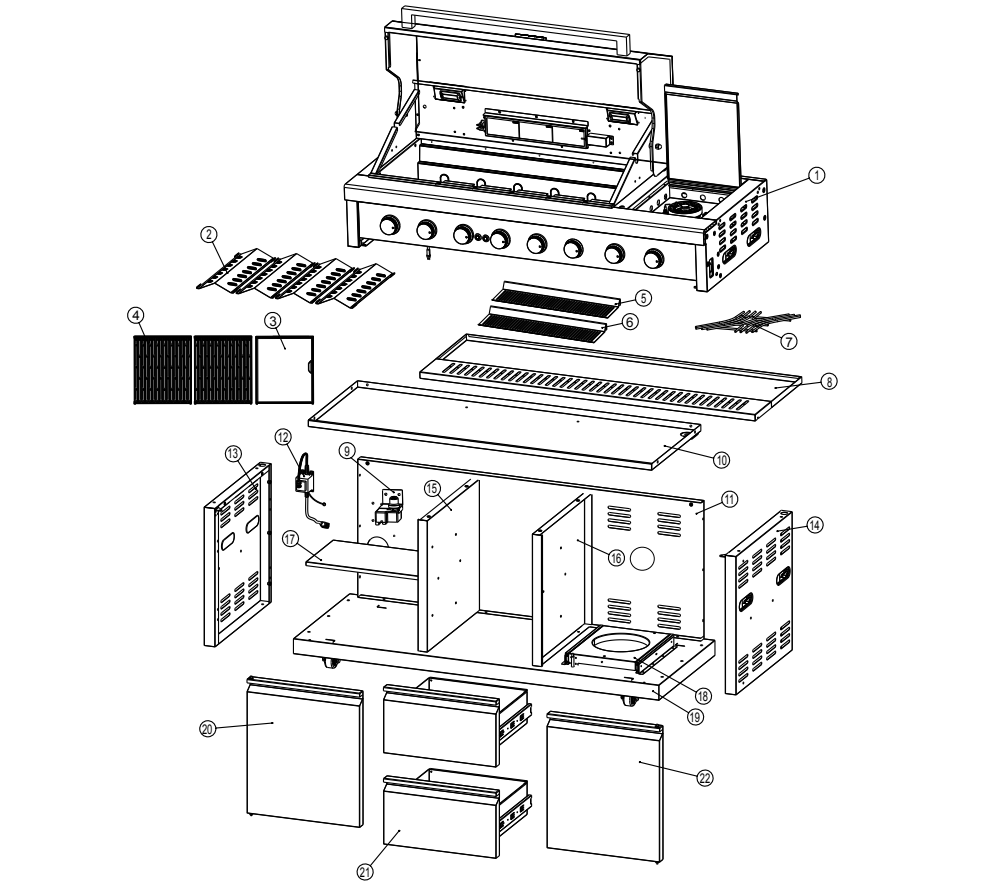


Bamboo board

The bamboo board needs to out of direct sunlight when not in use, which is not covered by warranty.

The board doesn't need to be sealed. Avoid using cooking oils (like olive oil or vegetable oil), as they can go rancid.

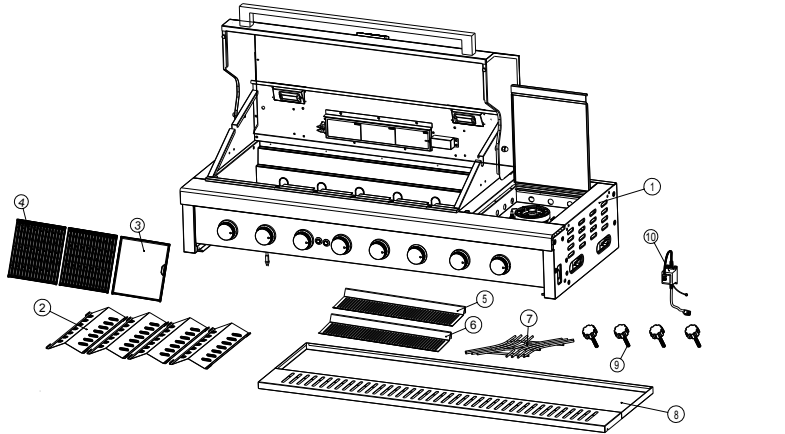
EXPANDED VIEW - BQ29F/BQ29NGF



KEY	DESCRIPTION	QTY
1	Main body	1
2	Flame tamer	4
3	Cooking plate	1
4	Cooking grid	2
5	Warming rack	1
6	Warming rack	1
7	Side burner grid	1
8	Fat tray	1
9	Ignition	1
10	Trolley top panel	1
11	Trolley back panel	1

KEY	DESCRIPTION	QTY
12	Transformer	1
13	Trolley left panel	1
14	Trolley right panel	1
15	Trolley left inner panel	1
16	Trolley right inner panel	1
17	Shelf inside cabinet	1
18	Gas bottle holder	1
19	Trolley bottom panel	1
20	Trolley left door	1
21	Drawer	2
22	Trolley right door	1

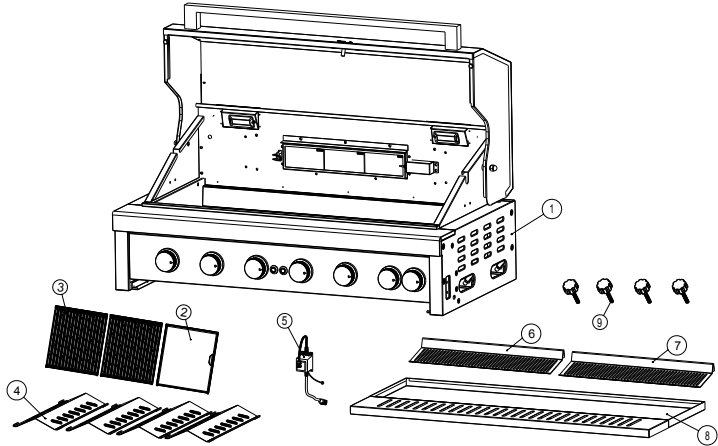
EXPANDED VIEW - BQ29BF/BQ29BNGF



KEY	DESCRIPTION	QTY
1	Main body	1
2	Flame tamer	4
3	Cooking plate	1
4	Cooking grid	2
5	Warming rack	1

KEY	DESCRIPTION	QTY
6	Warming rack	1
7	Side burner grid	1
8	Fat tray	1
9	Adjustable foot	4
10	Transformer	1

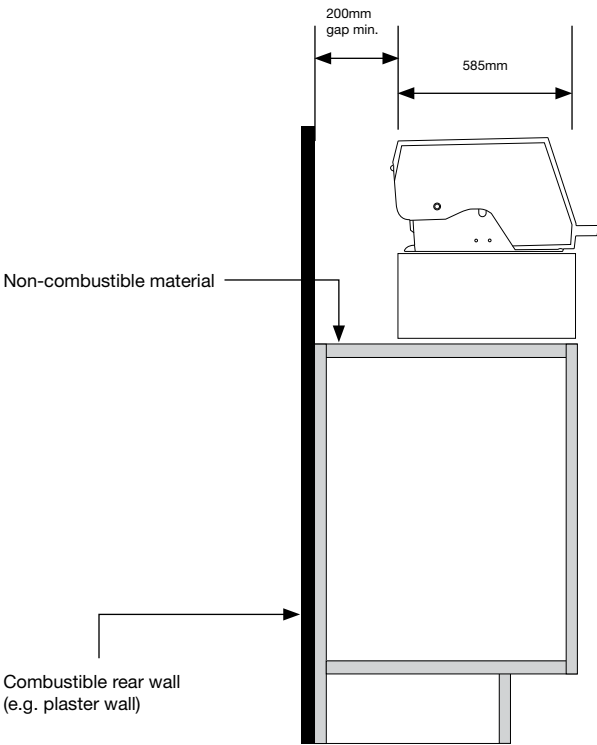
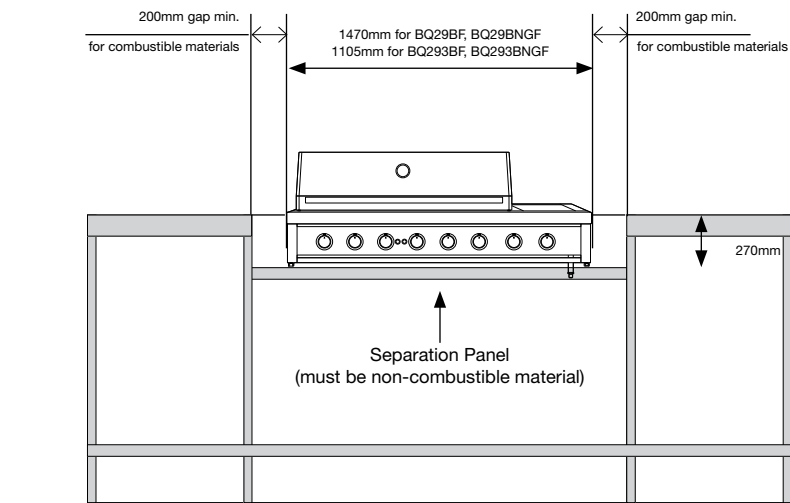
EXPANDED VIEW - BQ293BF/BQ293BNGF



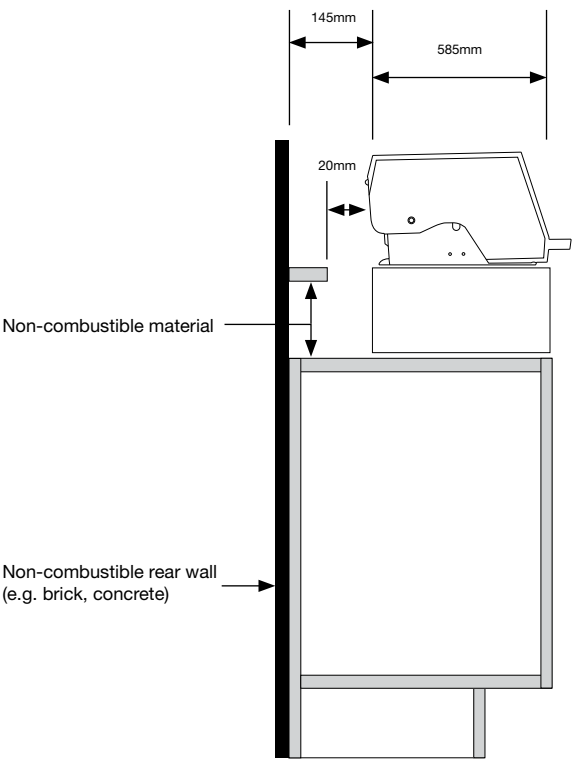
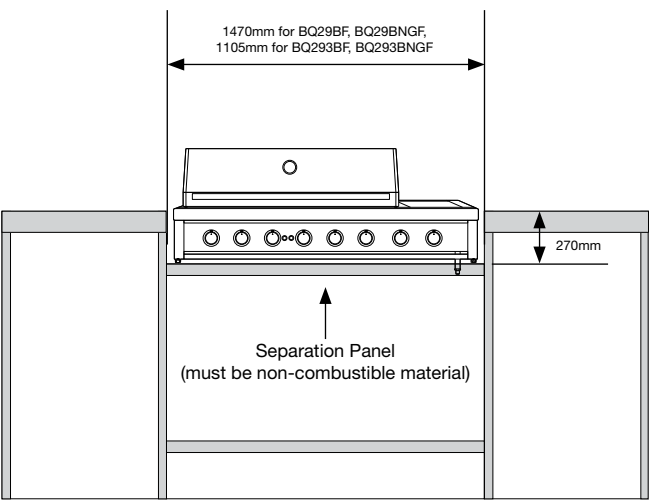
KEY	DESCRIPTION	QTY
1	Main body	1
2	Cooking plate	1
3	Cooking grid	2
4	Flame tamer	4
5	Transformer	1

KEY	DESCRIPTION	QTY
6	Warming rack	1
7	Warming rack	1
8	Fat tray	1
9	Adjustable foot	4

COMBUSTIBLE MATERIAL CABINETRY



NON-COMBUSTIBLE MATERIAL CABINETRY



ASSEMBLY INSTRUCTIONS

IMPORTANT: Remove any transit protection material before use.

Tools required:



Phillips head screwdriver

STEP 1

The battery compartment is in the cabinet. Follow below procedures to install one AA battery.

Unscrew ignition cap and place a Battery (size AA - not supplied) into place with the (+) end facing outwards. Screw cap back on. Upon pressing the ignition button, you should hear a clicking sound.

For manual ignition, use a match placed onto the end of match holder.

Note: This is chained to the inside of right hand door.

STEP 2

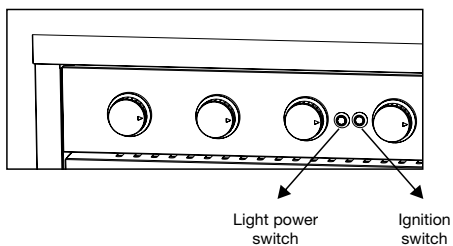
Plug the power cord into a power outlet and turn ON. To avoid damage to the power cord, make sure it is kept away from the product when in use.

STEP 3

Turn the light power switch on. The blue lights above the control knob will illuminate, along with the lights in the hood.

STEP 4

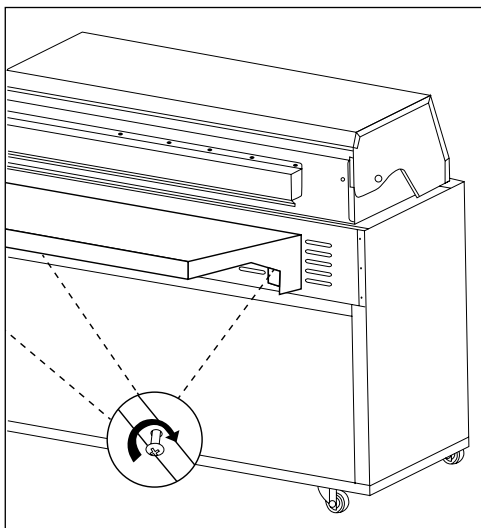
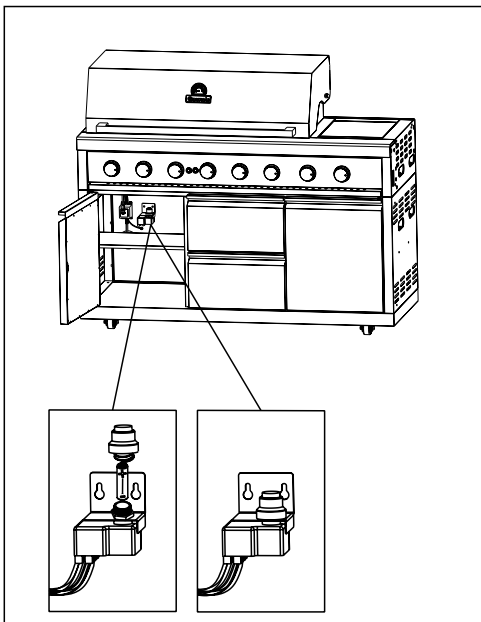
Attach infill panel to back of BBQ body in 3 places - both ends and middle.



IMPORTANT

Remove all packing and transit protection before assembly.

CAUTION: Ensure no packing material is left in BBQ before lighting.



ASSEMBLY INSTRUCTIONS

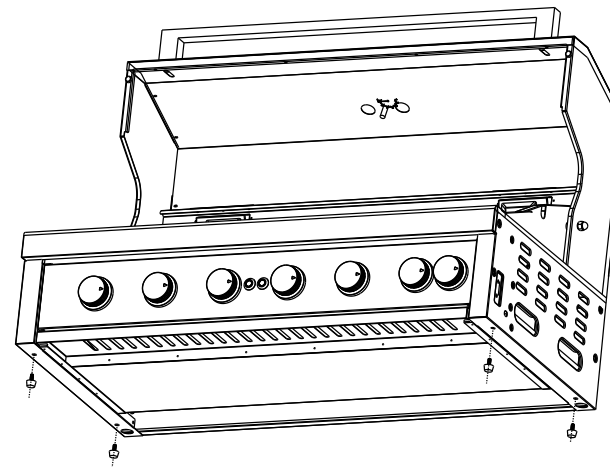
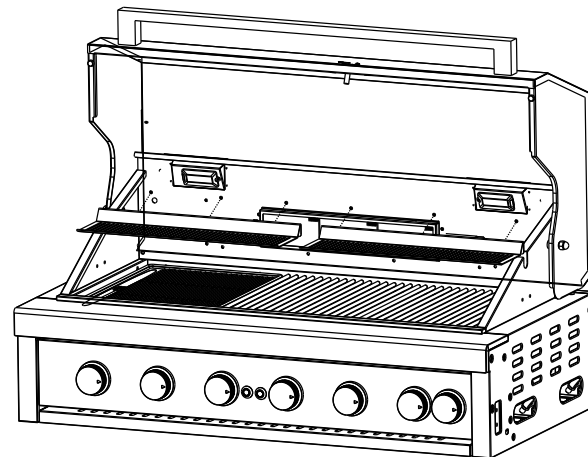
Assemble the adjustable feet.



IMPORTANT

Remove all packing and transit protection before assembly.

CAUTION: Ensure no packing material is left in BBQ before lighting.



FRONT SKIRTING BOARD ASSEMBLY

The front skirting board may not be pre-installed on the BBQ. This to avoid damage in transit. Follow below steps to install the front skirting board.



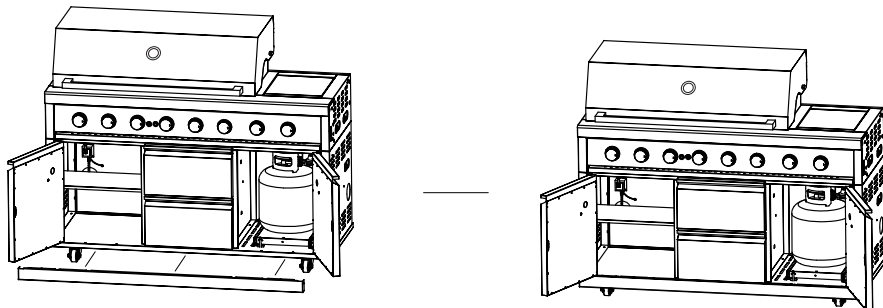
IMPORTANT

Remove all packing and transit protection before assembly.

CAUTION: Ensure no packing material is left in BBQ before lighting.

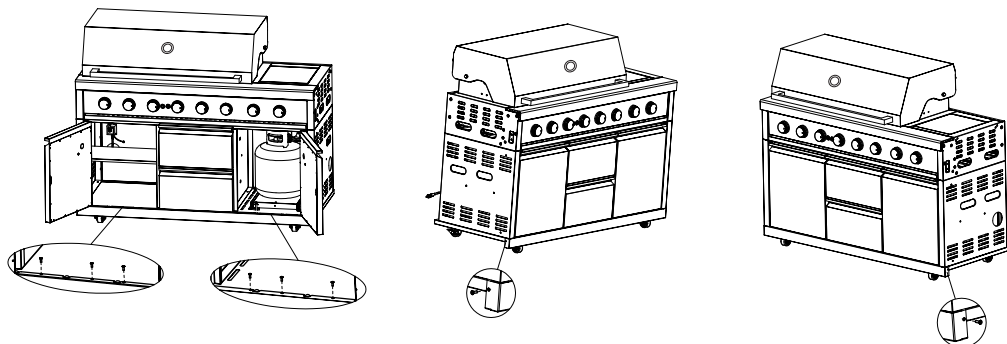
STEP 1

Attach the front skirting board



STEP 2

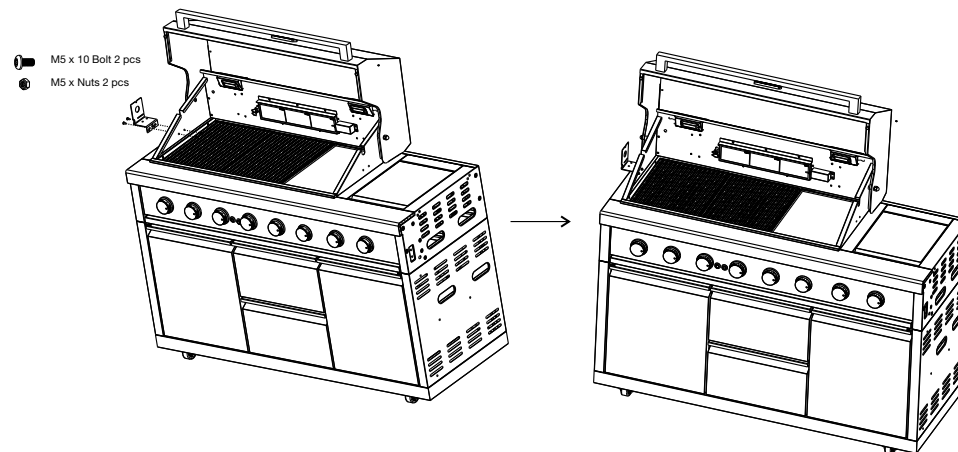
Secure the front skirting board using the screws provided.



ROTISSERIE ASSEMBLY

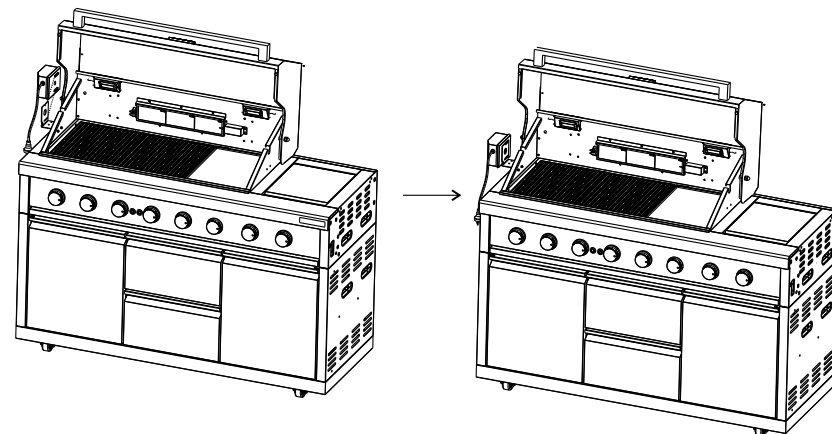
STEP 1

Attached the rotisserie motor bracket with the bolts and nuts provided.



STEP 2

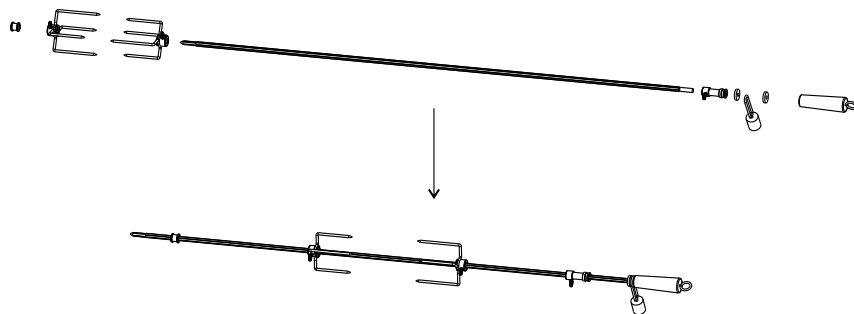
Slide the rotisserie motor onto the bracket.



ROTISSERIE ASSEMBLY

STEP 3

Assemble the rotisserie

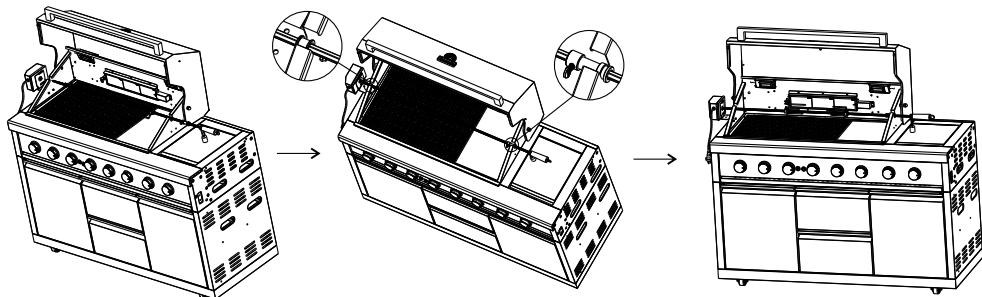


STEP 4

Insert the pointed end of the spindle into the motor recess.

Adjust the spindle sleeves on both sides so that the grooves rest just on the edges of the BBQ windshields.

Once aligned, tighten the wingnuts on the spindle sleeves to secure them in place.



CHARCOAL TRAY USER GUIDE

- Do not use with hood closed.
- Do not use any type of fire starter or liquid lighter to ignite charcoal, use only the gas burners of the BBQ.
- Use only lump charcoal as a fuel.
- The BBQ and Charcoal Tray can only be used in an open air location, to avoid a toxic build up of carbon monoxide, which is poisonous.
- Remove the two stainless steel grills & flame tamers.
- Place the charcoal tray to either the far left or right of the BBQ, positioning it so it sits against the very last flame tamer upright guide. Ensuring that the raised sections and air ports are located above the burners. Now add charcoal.

Do not overfill the charcoal tray with charcoal. The maximum charcoal height when filling the charcoal tray is at the first internal fold of the tray. It is better to use less charcoal initially and add more if required. Also note that the charcoal tray is located closer to your food than the gas burners, so a greater amount of heat will be generated for grilling.

When filling the charcoal tray, place the charcoal along the length of the raised air ports, but not directly on them, this will enable the heat to ignite the charcoal and avoid charcoal and dust falling on the gas burners below.

You can elect to use the whole tray for grilling or only a section. This may depend on the amount of food you intend grilling.

To ignite the charcoal, only turn on the burners located directly under the raised air ports where you have placed charcoal. It will take between 5-8mins for the charcoal to ignite, after which you can turn off the gas burners and let the charcoal generate the grilling heat.

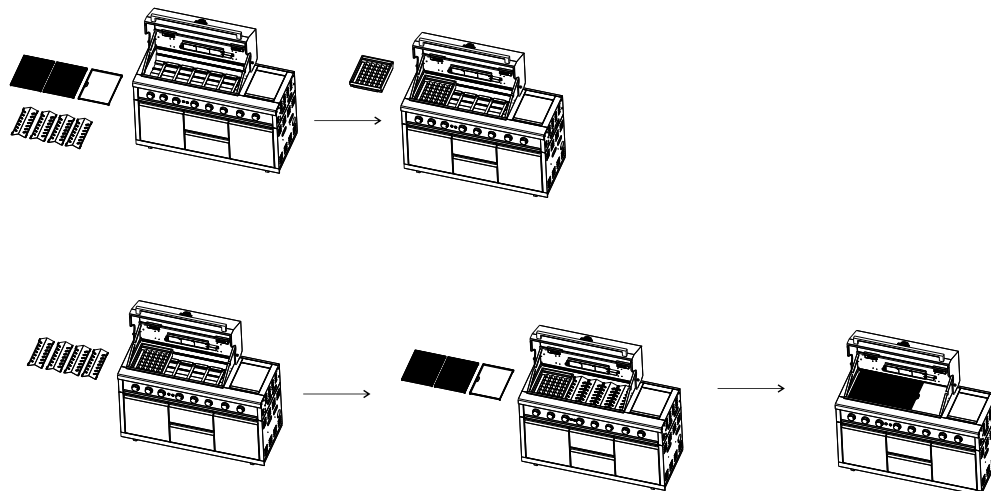
Now place the grills above the charcoal tray using the grill lifter to do so. Note at all times when moving the grills or lifting the grills off the charcoal tray use the grill lifter.

DO NOT TOUCH THE BBQ GRILLS, HOTPLATE OR CHARCOAL TRAY WITH BARE HANDS after either or both the charcoal has been ignited or the gas burners have been turned on.

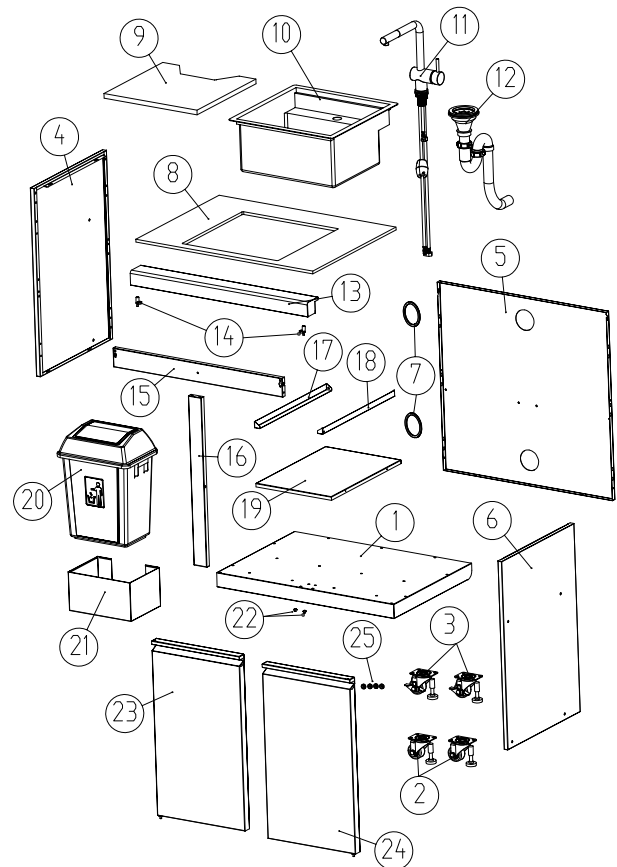
Both the grills and the hotplate will become extremely hot and can cause severe burning.

When you have finished grilling allow the grills, hotplate and charcoal tray to cool down sufficiently before attempting to clean. Do not clean the charcoal tray whilst hot, do not use water at any stage to clean the charcoal tray.

Note that during normal use the charcoal tray will distort in shape and this is due to the very high heat generated by the charcoal. This is a normal process and is not a manufacturing fault. This will not impact the operational efficiency of the charcoal tray.



SINK MODULE - BQ4191



KEY	DESCRIPTION	QTY
1	Bottom panel	1
2	Wheel without brake	2
3	Wheel with brake	2
4	Left side panel	1
5	Back panel	1
6	Right side panel	1
7	Rubber rings	2
8	Bench top	1
9	Bamboo cutting board	1
10	Sink	1
11	Water tap	1
12	Drainer	1
13	Front bar	1

SINK MODULE - BQ4191

Place the shelves on the shelf holders inside the cabinet.

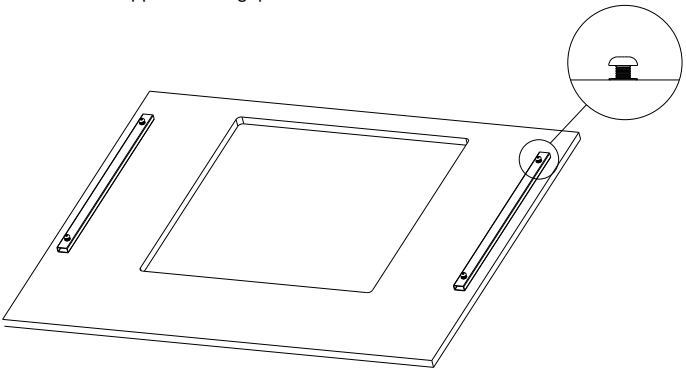
Follow the below steps to install the water tap

Insert the tap thread through the hole in the top and secure with the nut from underneath, inside the cabinet. See diagram below. Fittings required will depend on the situation and location of the BBQ; contact your local hardware store.

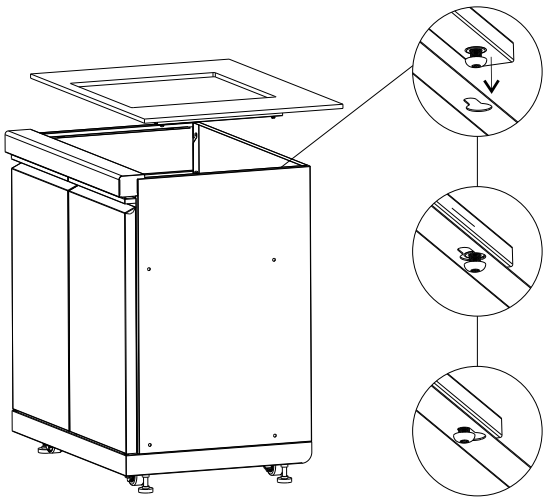
Note: A plumber will be required to connect tap and drain to mains / household connections.

Note: When install the water tap, hold the water tap in the correct position before tighten the nut from underneath. Do not turn the water tap base once the locking nut is tightened, as it may scratch the bench top surface.

Loosen the screws and leave approx. 4mm gap.

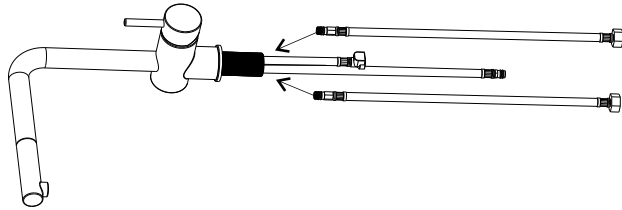


Align the screws to the larger side of the holes. Once get through, push the bench top forward to the smaller side of the holes. Tighten the screws.

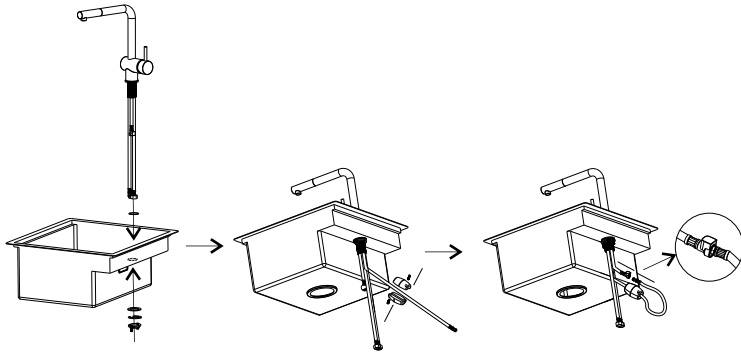


SINK MODULE - BQ4191

Attach the hoses

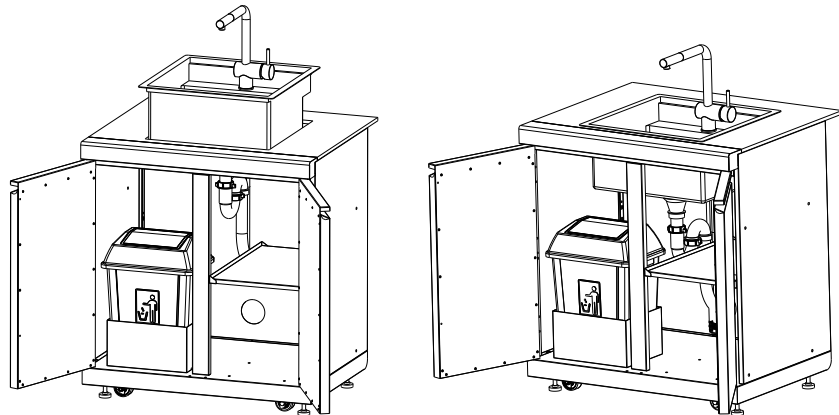


Install the water tap



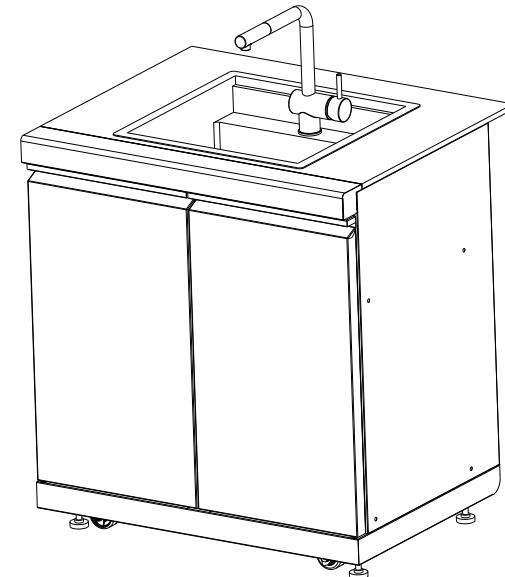
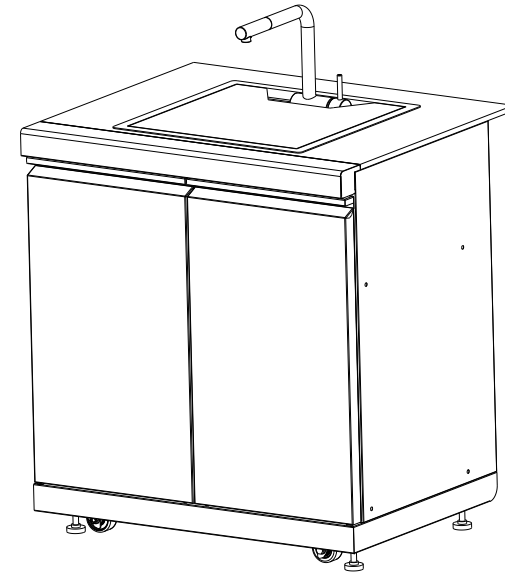
Install the drainer

Put the sink unit through the cutout of the sink bench top. Attach the sink to the bench top with sealant if required (not supplied).

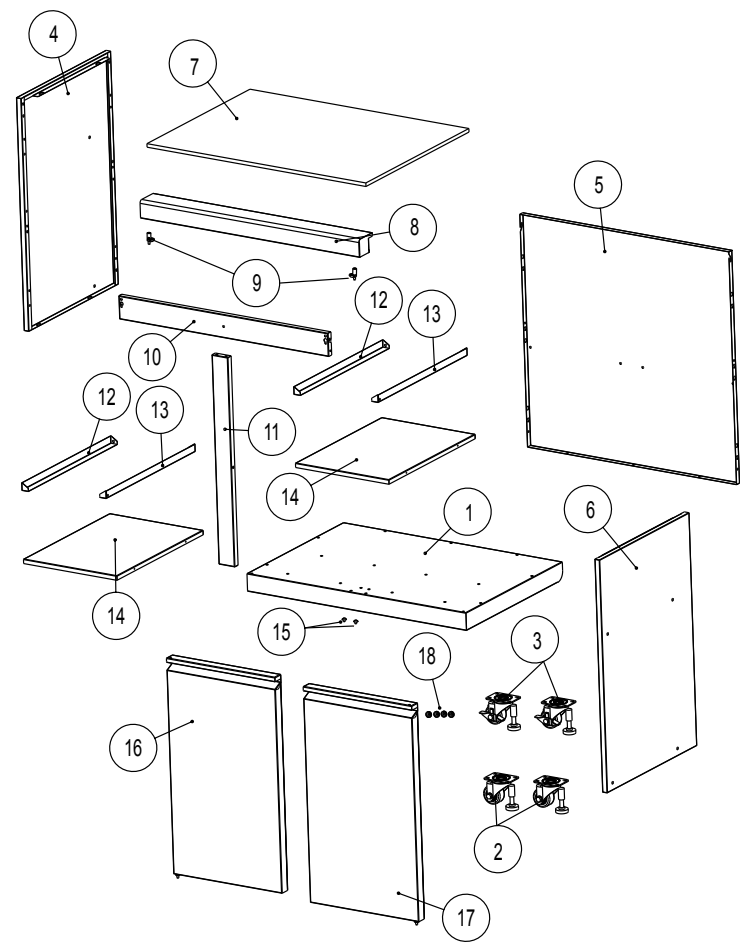


Place the shelf on the shelf holders inside the cabinet.

SINK MODULE - BQ4191



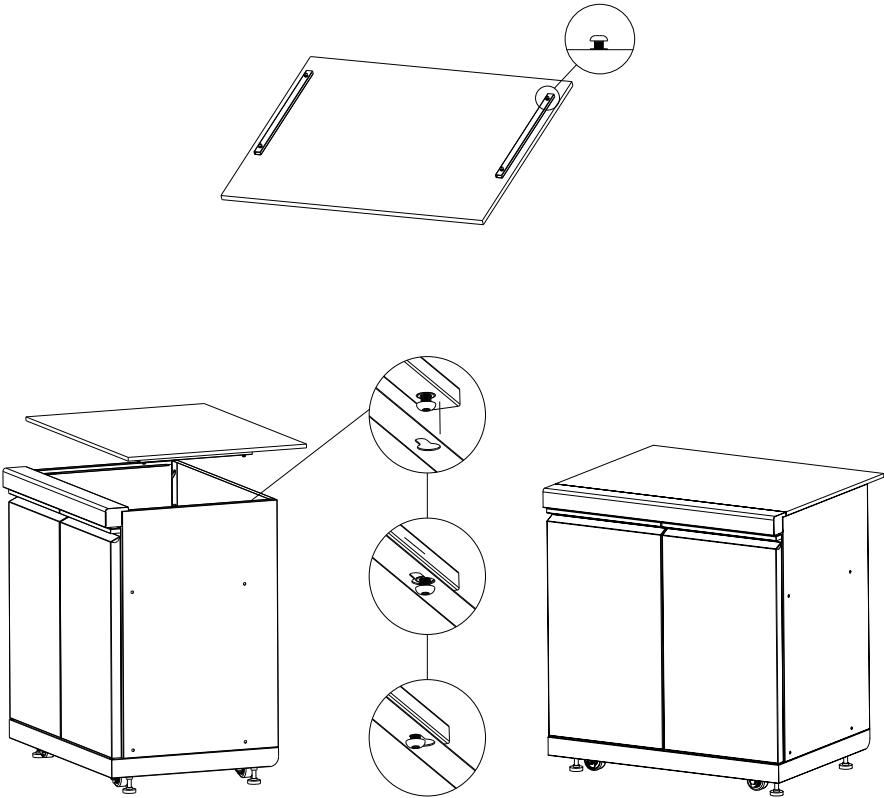
STORAGE MODULE - BQ4192



KEY	DESCRIPTION	QTY
1	Bottom panel	1
2	Wheel without brake	2
3	Wheel with brake	2
4	Left side panel	1
5	Back panel	1
6	Right side panel	1
7	Sintered stone	1
8	Front bar	1
9	Door spring pin	2

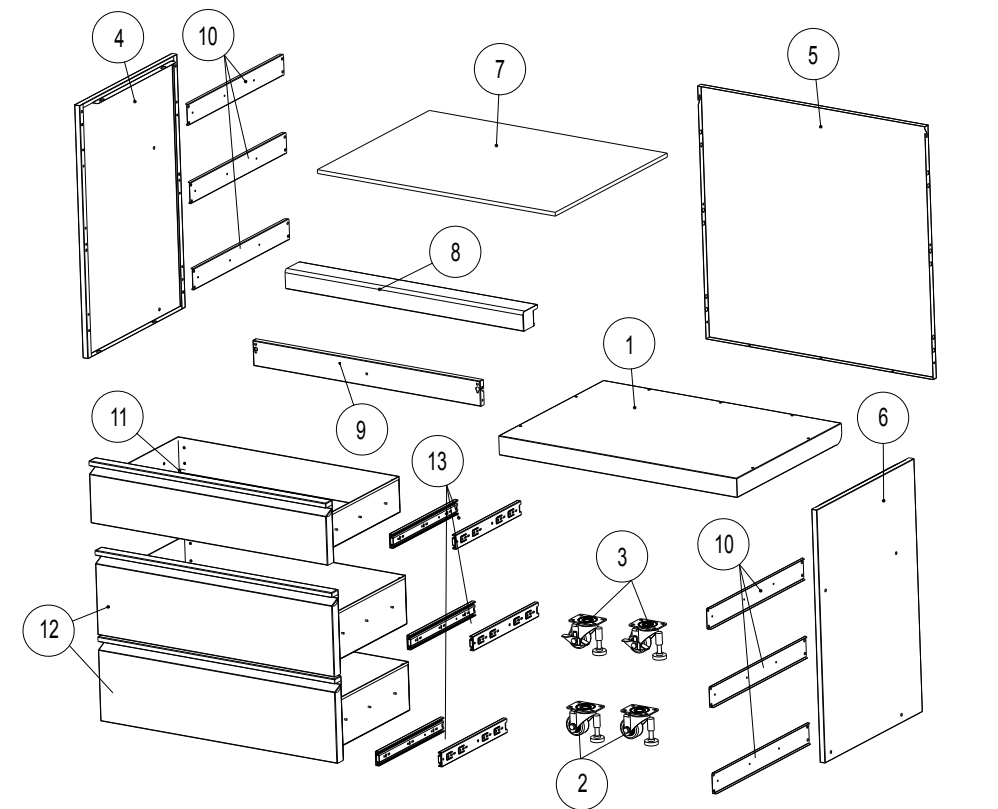
STORAGE MODULE - BQ4192

Add the shelves into the cabinet in the same way as for the Sink Module



If you experience damage (crack) with the porcelain top, you may be exposed to chemicals which could harm you over time. Refer to the SDS.
Please replace immediately and dispose the damaged part responsibly.

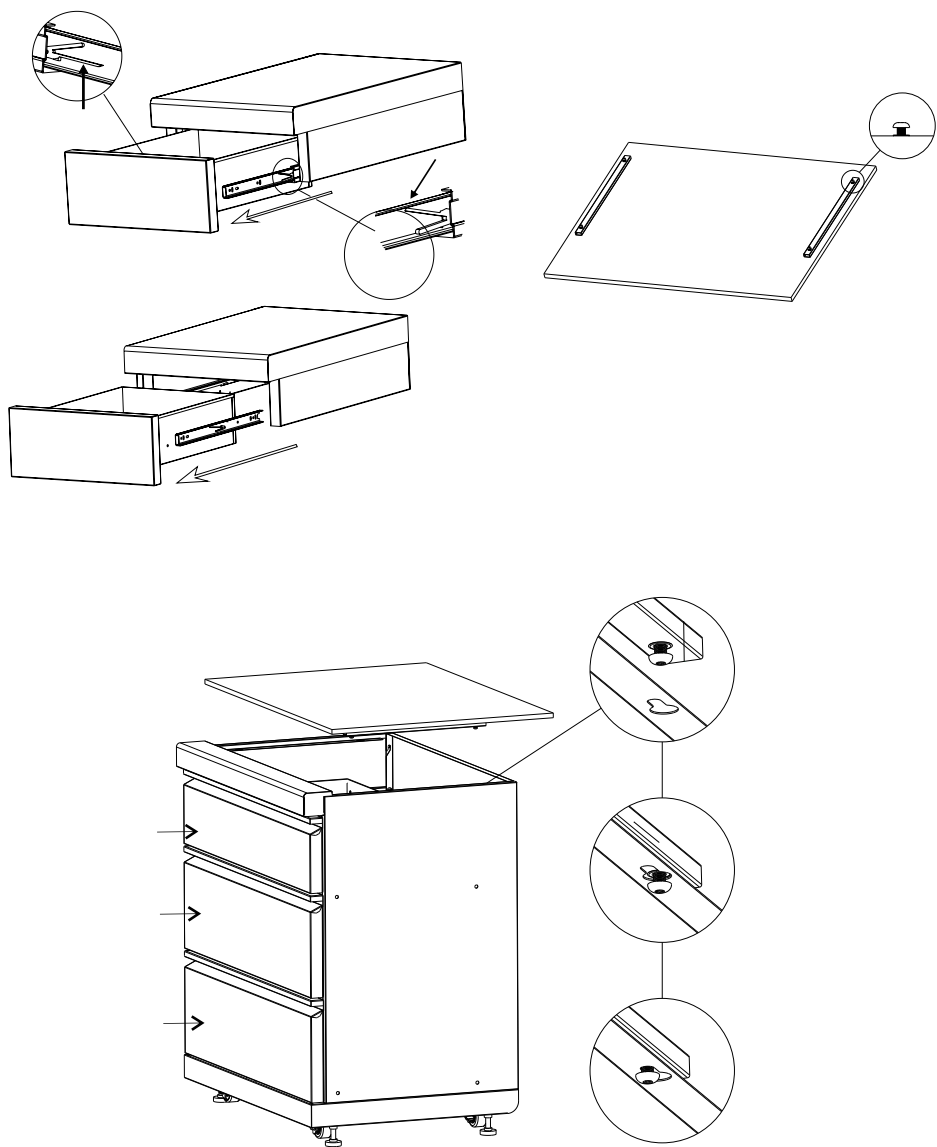
DRAWER MODULE - BQ4193



KEY	DESCRIPTION	QTY
1	Bottom panel	1
2	Wheel without brake	2
3	Wheel with brake	2
4	Left side panel	1
5	Back panel	1
6	Right side panel	1
7	Sintered stone	1

DRAWER MODULE - BQ4193

To take out drawers - push one tab up, one tab down to release the drawer as shown.



NOTES

This image shows a full page of blank, lined paper. It features approximately 20 evenly spaced horizontal grey lines across the entire width of the page, providing a guide for writing. The background is a solid off-white color.

NOTES

This image shows a blank sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

For any queries or assistance call



Customer Service
(Australia Only)

1300 174 876

Hours of operation:
Monday to Friday 8am - 5pm EST

Do not return to place of purchase.

Keep your purchase receipt, this will be required to
make any claims under the 12 month warranty.

Before any work/modification is done on/to this
product please refer to the link to the SDS for
your personal protection requirements.

<https://sitro.com.au/support/sds/>

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