

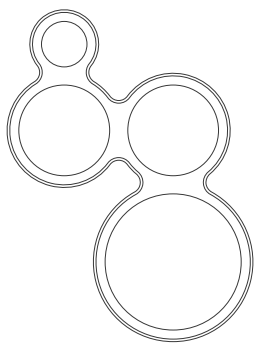


INSTRUCTIONS

Installation

Use

Care and Maintenance



Lifestyle

Side Burner

**To be read in conjunction with
your main barbecue instructions**

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Summary of Safety Warnings

Your safety is our first concern. Read these instructions thoroughly before assembling or using your side burner, and follow these guidelines at all times.

Installing your side burner

- It is important that you install your side burner exactly as described in these instructions. In particular you should check the gas type before first use, and check for leaks whenever a new gas connection is made.

Using your side burner

- The side burner gets extremely hot while in use. Keep children away from the appliance until it has cooled to normal temperatures.
- It is a good idea to tie back long hair and loose clothing while cooking in case of unexpected flare ups.
- Don't leave food unattended on the side burner.
- Do not close the lid whilst in use or while the unit is hot. Do not spray aerosols in the vicinity of this appliance whilst in use.

Servicing your side burner

- Do not perform any servicing on the side burner yourself. This includes internal adjustment of the regulator and gas valves. Servicing can only be carried out by authorised technicians. Failure to follow these instructions could lead to a dangerous condition.

Assembly Of Your Side Burner

Your side burner should already be fully assembled.

Attach the side burner to your Lifestyle trolley according to the instructions that came with the trolley. The side burner attaches exactly the same way as the side shelf.

Remove and discard the plastic tie that binds the burner cap to the burner.

■ ■ ■ ■ ■ For Built In Installations

For Built in situations please refer to the BUILT-IN Side Burner Data Sheet that you can find under the resources section of our website www.lifestylebbqs.com

Connecting The Side Burner

■ ■ ■ ■ ■ To The Barbecue

Use the hose that came with your side burner to make this gas connection.

Using a spanner, connect one end of the hose to the barbecue's gas inlet. Ensure this connection is properly tightened. Do not use sealing tape, as this connection is designed to seal properly without any joining compound or tape.

Connect the other end of the hose to the outlet of the side burner. Once again, ensure the connection is spanner tight.



■ ■ ■ ■ ■ To The Gas Supply

Connect the gas supply hose to the inlet of the side burner.

If your barbecue is set up for bottled LPG, use the hose and regulator that came with your barbecue.

If you use piped LPG or natural gas, either use the hose that connects with a gas outlet socket that should be installed against a nearby wall, or have your gas fitter organise copper piping all the way to the side burner.



■ ■ ■ ■ ■ Checking for Leaks

You must check all barbecue and side burner gas connections for leaks, whenever a connection is made or broken. In particular, when you set up your side burner for the first time, you should go through this procedure carefully:

Prepare a glass full of soapy water, using a small amount of household detergent or soap.

Turn the control knobs on the side burner and barbecue to the off position.

Make sure there is gas available to the barbecue and side burner. If you have a portable LPG cylinder, turn the cylinder on.

Pour soapy water over any gas connections you have made, especially where the hoses connect to the barbecue and side burner. If bubbles form anywhere, turn the gas off immediately. For portable cylinders, turn the valve anticlockwise. For fixed supply installations, remove the hose from the bayonet connection.

You should now tighten with a spanner any connections that were leaking. Repeat the test until all connections are gas tight.

If there are persistent leaks that you cannot fix, consult your retailer before proceeding.

Using Your Side Burner

■ ■ ■ ■ ■ Lighting the side burner

Your side burner is equipped with an electronic spark ignition which sends a spark to the burner whenever you press the button. Make sure the side burner lid is open before lighting.

To light the side burner, rotate the control knob on the top face of the side burner body to high, and at the same time press the igniter button. The burner should light fairly easily. If it does not, rotate the knob back to the off position, wait a few minutes for the gas to disperse, and try again.

If you cannot get the side burner to light properly, you should consult your retailer before proceeding. Failure to observe these procedures correctly could lead to a dangerous condition.



■ ■ ■ ■ ■ Turning to high, low and off

As a safety feature, the side burner control knob locks into place at the "OFF" and "HIGH" positions. If you wish to move from these positions, you need to press the knob inwards before turning.

You can select any setting between "HIGH" and "LOW".

To turn to "LOW" from the "HIGH" position, push the knob in and turn anticlockwise.

When you are ready to turn your side burner off, simply rotate the control knob to the vertical "OFF" position. If the control knob was on "HIGH", you may need to press inwards before rotating. Failure to observe these procedures correctly could lead to a dangerous condition.

■ ■ ■ ■ ■ Cleaning and Maintenance

You should clean your side burner similarly to your barbecue and trolley. In addition, have your side burner serviced every 5 years along with your barbecue.

Make sure the side burner has cooled down completely before touching any surface. Avoid using any harsh or caustic chemical cleansers. These may damage the metal surfaces.

Burner: Occasionally remove the brass burner cap and check that the small burner holes are unclogged. If you need to remove grease and food residues, you can clean with a wire brush and water. Remember to replace the burner cap after cleaning.

Stainless Steel Body: There are a number of stainless steel cleaning products available from your retailer which do an excellent job of removing a wide variety of stains. Otherwise, warm soapy water and a plastic scourer will work. If you live close to the ocean, you will need to clean your side burner more frequently to avoid a build up of salt from the sea air. NOTE: Take care not to run your hand along the edges of stainless steel components. Although they are not sharp, you may still risk cutting yourself.

Technical

You will find all appliance technical information such as injector sizes, gas consumptions, clearances etc on the data plate located on the right hand side of the barbecue.