



BARBEQUE INSTRUCTIONS



Lifestyle

The Australian Barbeque
www.lifestylebbqs.com

See www.lifestylebbqs.com 'My New Lifestyle Barbeque' for updates, other instructions, on-line warranty registration, recipes and other information to get the greatest enjoyment from your Lifestyle Barbeque.

Summary of Safety Warnings

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

Locating your barbecue:

- This barbecue is approved for outdoor use only. Under no circumstances should it be used indoors, or in any enclosed situation (see page 3 for a definition of enclosed spaces).
- This appliance shall only be used in an above ground open air situation with natural ventilation without stagnant areas where as leakage and products of combustion are rapidly dispersed by wind and natural convection.
- Keep the barbecue on firm stable ground. This barbecue has not been approved for marine use.
- Do not store or use chemicals, aerosol cannisters or flammable materials in or near this appliance.
- Do not modify this appliance.
- Do not spray aerosols in the vicinity of this appliance while in operation

Installing Your Barbecue:

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

Using Your barbecue:

- The barbecue gets extremely hot while in use. Keep children away from the appliance until it has cooled to normal temperatures.
- Don't leave food unattended on the barbecue.

Maintaining your barbecue:

- Fat fires are the most common cause of problems in barbecues. They are caused by a build up of grease in the drip tray and the inside of the bar be cue frame. A fat fire can be difficult to put out and will be dangerous if it spreads to the gas hose. You should keep your barbecue clean to avoid this occurrence. Fat fires will void the warranty. A small fire extinguisher should be kept within easy reach of the barbecue.

Servicing your barbecue

- Do not perform any servicing on the barbecue yourself. This includes internal adjustment of the regulator and gas valves. Servicing can only be carried out by authorised technicians.
- Do not place any articles on or against this appliance, or move barbecue whilst it is hot.

Locating Your Barbecue

First and most important, look at the clearances listed on the sticker on the side of your barbecue. It is vital that you keep your barbecue at least as far as these distances from any combustible materials such as wood, paper, trees, plants and many building materials.

Your barbecue will work best when kept away from the wind as much as possible.

Keep your barbecue on a firm level surface, and ensure the castors are locked and/or wheels restrained to prevent movement.

Consider your neighbours by ensuring that smoke from the barbecue doesn't interfere with them.

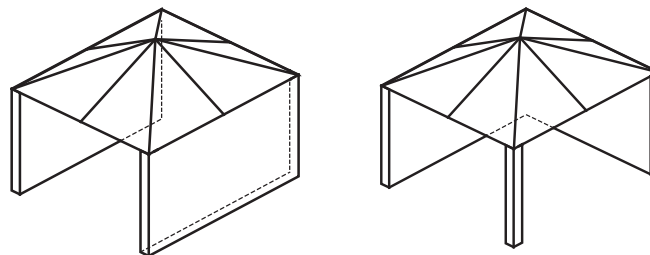
Finally, consider your own comfort and ensure that smoke cannot enter your home through open windows or doors.



What is an enclosed space

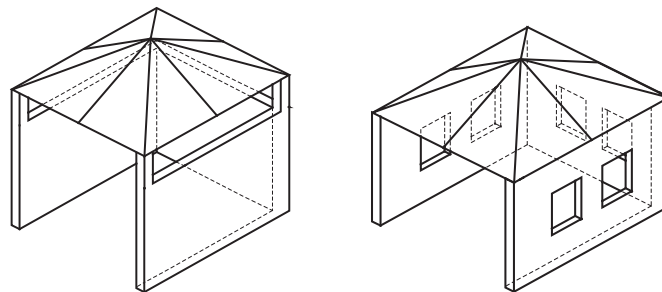
We all love outdoor living, and many homes have very comfortable outdoor areas that are partially enclosed. We must be careful to ensure there is adequate ventilation for your barbecue so that as the gas burns, the combustion gases are dispersed by wind and natural convection. In case of doubt about partially enclosed areas, the gas appliance industry has published these illustrations and explanations showing the minimum requirements for outdoor areas.

Covered areas where at least 2 sides are completely open, such as outdoor gazebos.

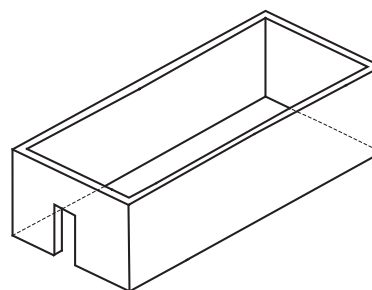


Covered areas where there is only one open side, such as some balconies and verandahs. With these areas:

- The open side is at least 25% of the total wall area.
- 30% or more in total of the remaining wall area is open and unrestricted.



Enclosed areas that have no roof, such as enclosed backyards. Typically, the walls are less than 3m high. If the walls are higher, there is a danger of gas build up, in the event of any leakage.

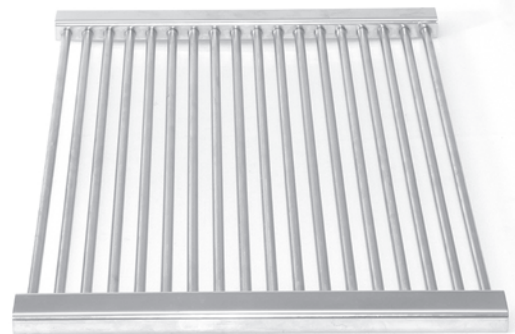


Putting the barbecue together

Tools required: - 2 adjustable spanners
1 Phillips head screwdriver



*Stainless steel
plates and grills
as per your order*



You should position your plate in the middle or in the right hand side of your barbeque



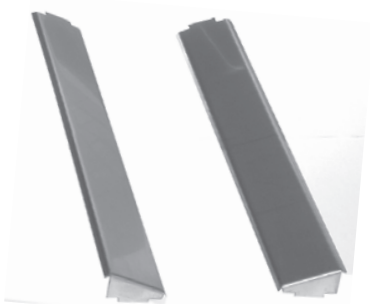
hose and regulator



2, 3, 4 or 5 burners



burner locking clip (one per burner)

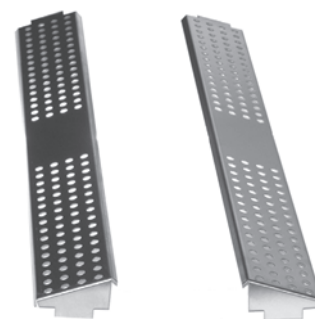


*left and right burner reflectors
(one pair goes under every burner)*



*burner protectors
(placed between the burners
and the grill)*

*** ONLY USE UNDER THE GRILL**



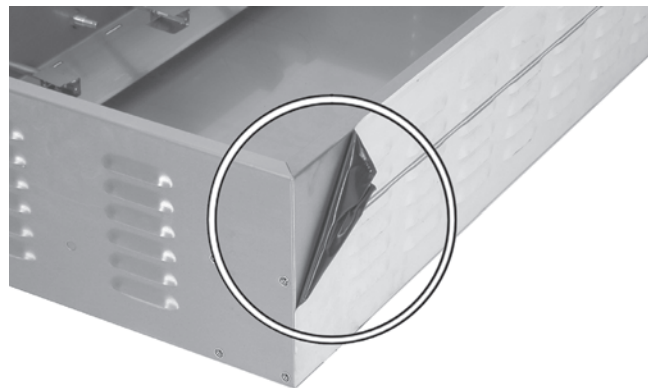
*left and right heat distributors
(one pair goes either side of
each burner protector)*

*** ONLY USE UNDER THE GRILL**

If your barbecue is to be mounted in a trolley, it will be easiest to assemble the trolley first. Once your trolley is in position, these components can be put into place.

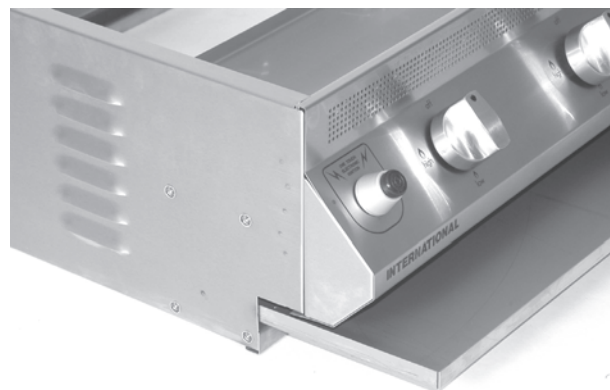
1

Remove protective plastic from all components.



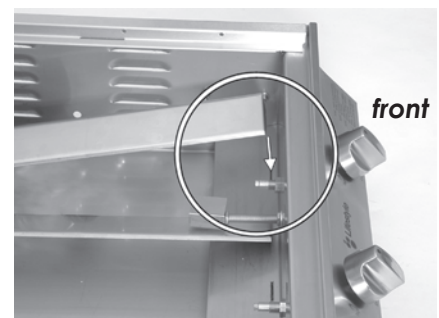
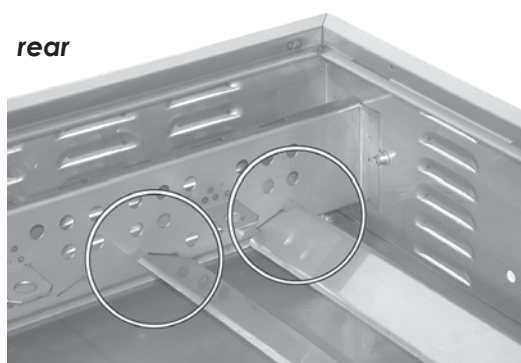
2

Slide fat tray into position.



3

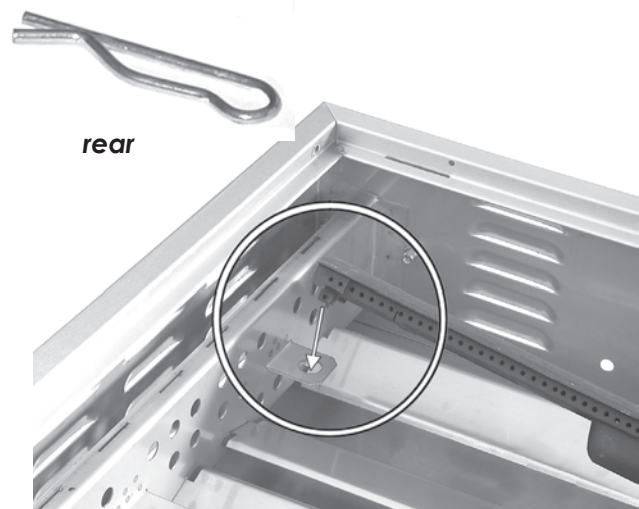
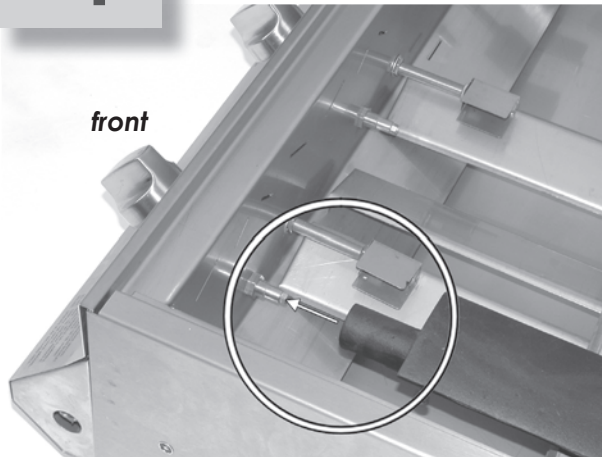
Put one pair of heat reflectors under each burner.



5

4

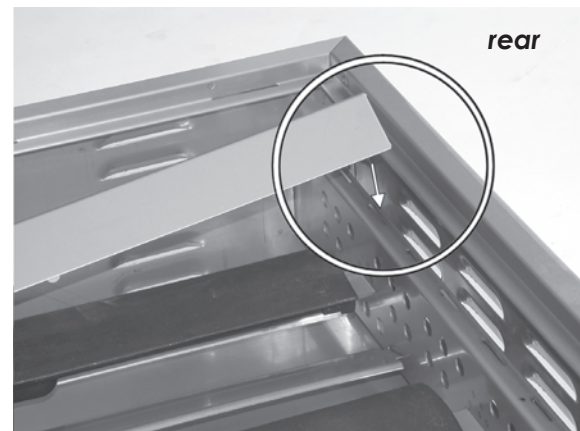
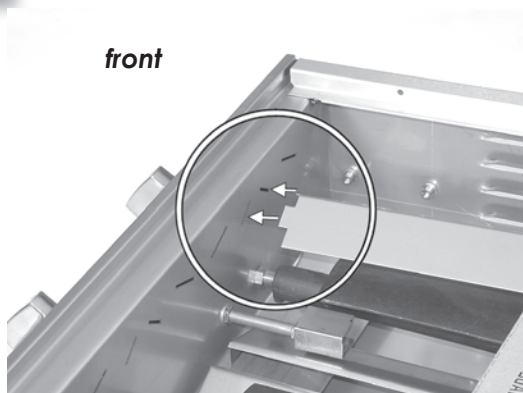
Put burners into position, and secure with burner locking clips.



5

Clip burner protectors into position just above the burners. You need them below the grill on the barbecue's right hand side to protect the burners from falling food residue. Only needed under the grill.

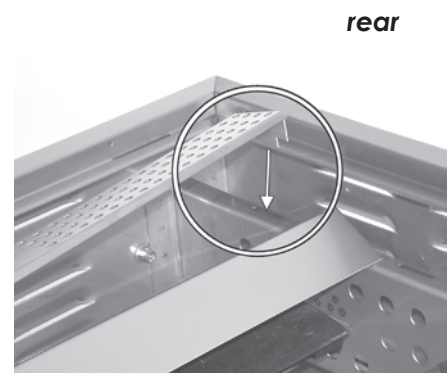
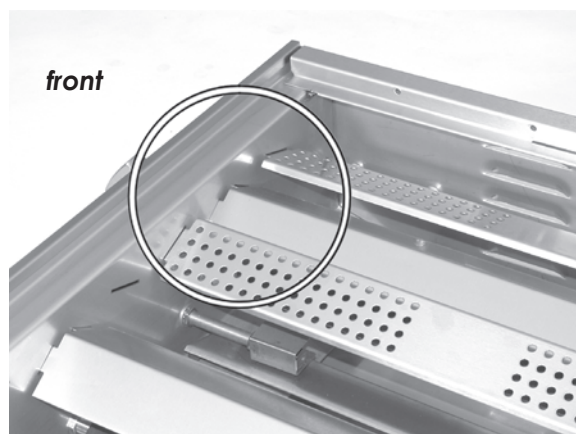
NOT NEEDED UNDER THE PLATE



6

Clip the heat diffusers into position. These also go below the grill to help spread the heat evenly. Only needed under the grill

NOT NEEDED UNDER THE PLATE



7

Put the plate and grill into position. We normally put the grill on the left hand side. More importantly, the grill must go above the burners that are protected by the burner protectors and heat diffusers.

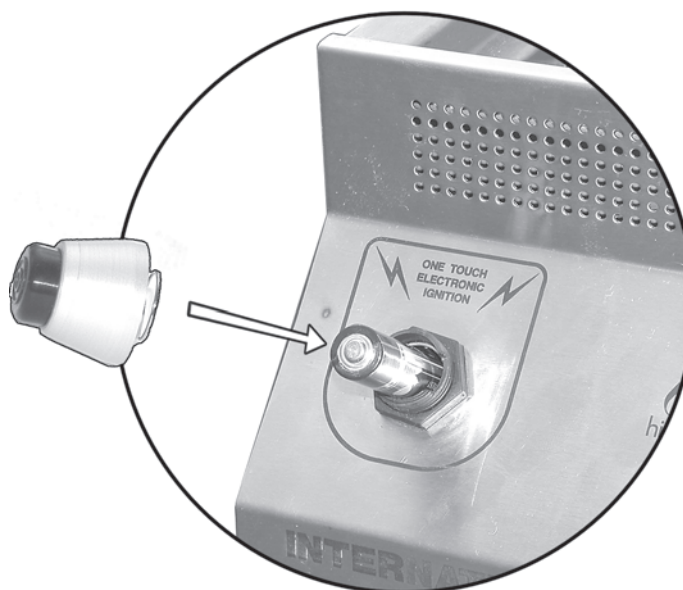


8

Put the battery into the spark igniter. Unscrew the igniter cap, then place a 'AA' battery in with the + end pointing towards you. Screw the cap back into place.

Make sure when you press the igniter button that you can hear the sparking at each burner. If not, check the battery is new, and that it is in the right way. If the igniter still does not spark, consult your retailer.

Ingress of moisture will shorten the service life of the ignition unit. You may choose to run a bead of silicone around the inside thread of the conical bezel and the inside of the plunger cap to improve sealing.



If you purchased an optional hood, then you should continue with assembly. Otherwise, you can now connect the barbecue to gas.

7

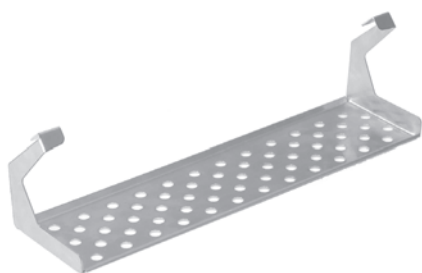
Putting the optional hood on



1 hood
(with or without optional glass window)



1 hood base



1 or 2 warming racks



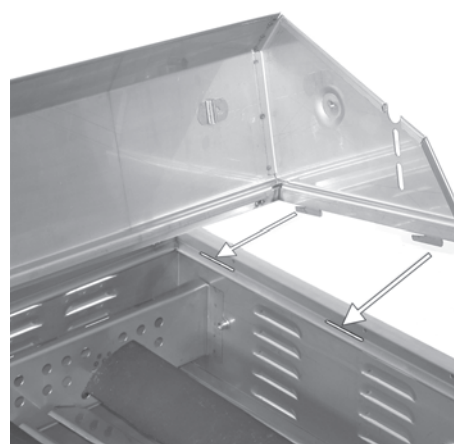
2 or 3 screws & rectangular
nuts to secure hood base
to barbecue



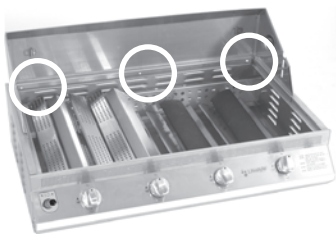
2 screws, 4 large steel washers and 2 locking nuts to connect the hood to the hood base.

1

Put the hood base into position - fit the
tang into the slots and push back.



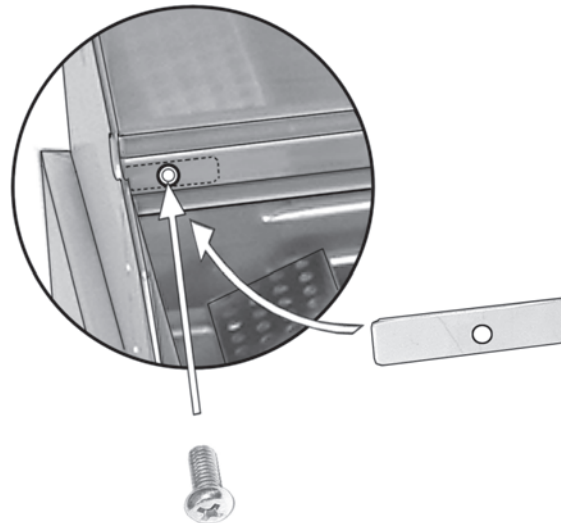
2



Screw the hood base into place using three rectangular nuts and three screws.

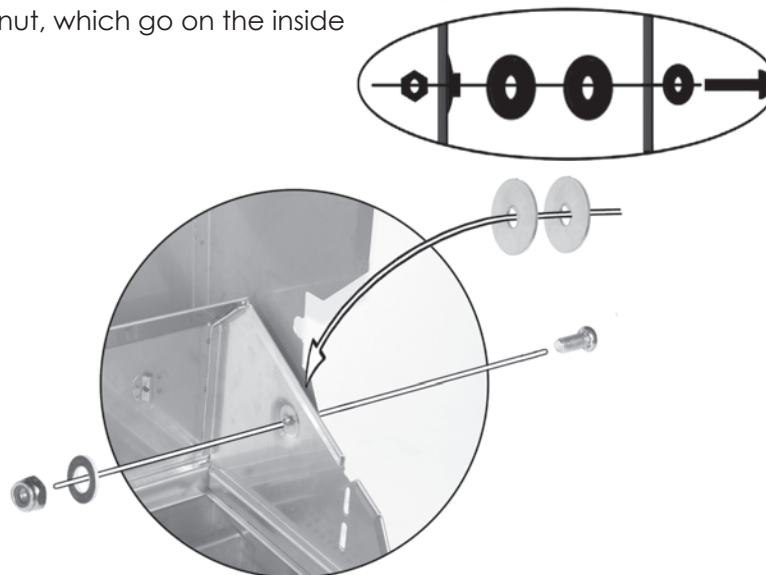
Insert each rectangular nut under the rim of the barbecue, and screw into position so the hood base is firmly held onto the barbecue.

The middle screw and nut is not required on the 2, 3 and 4 burner units.



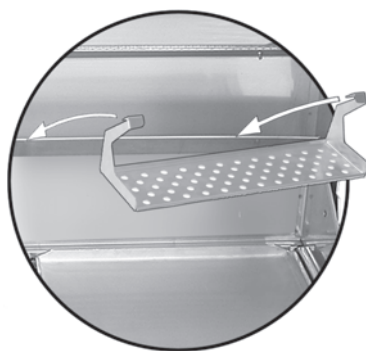
3

Screw the hood to the hood base. Use in this order: screw from the outside of the barbecue, two large steel washers which go between the hood and the hood base, a washer and a locking nut, which go on the inside of the hood base.



4

Depending on which model you purchased, you will have either one or two flat warming racks. Whichever you have, you can now put the warming rack into position at the back of the hood base.



You can now connect your barbecue to gas

Connecting To Gas

■ ■ ■ ■ ■ For portable gas cylinders

Most barbecues are made for LPG and are purchased with a portable gas cylinder. If this describes your situation, take note of the following:

Check the gas label on the side of the barbecue.

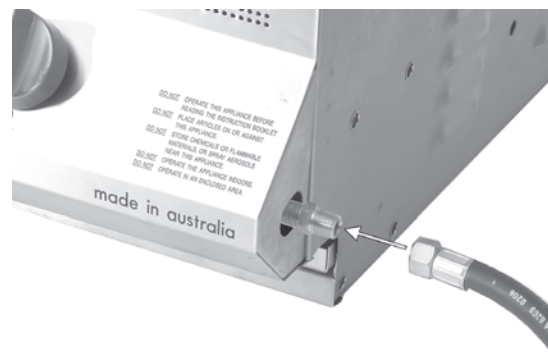
If it does not say "Propane Only", consult your retailer before proceeding.

The minimum size cylinder you should use is 4kg. The maximum size is 9kg.

Connect the hose to the barbecue: Use a spanner to tighten the hose to the barbecue inlet, which is found on the right side of the barbecue.

Now connect the regulator end of the hose to the gas bottle.

If you purchased a mobile trolley with your barbecue, hang your cylinder off the cylinder hook on the right side of the barbecue, and remember to keep the cylinder off the ground and upright at all times.



■ ■ ■ ■ ■ For fixed supply lpg

It is possible to connect your barbecue to permanently installed 45kg LPG cylinders using copper pipes which may supply gas to other appliances in your home. If this describes your situation, take note of the following:

Check the gas label on the side of the barbecue. If it does not say "Propane Only", consult your retailer before proceeding.

There are basically two types of installation: Your barbecue may be permanently attached to the copper pipes, or the pipes may terminate in a bayonet fitting. In the latter case, an LPG bayonet hose should be used.

Your barbecue will need to be installed by a licenced gas fitter. A licenced gas fitter will ensure the barbecue is installed according to the requirements of the Gas Installation Code AS5601/AG601 as well as local building and gas authorities and any other relevant statutory regulations. Even if there is already copper piping and a bayonet point available in the barbecue area, a gas fitter needs to ensure that the sizing of the pipes conform to the requirements of AS5601/AG601, and that the gas pressure available to the barbecue and other appliances is sufficient for correct operation..

■ ■ ■ ■ ■ For fixed supply natural gas

It is possible to connect your barbecue to natural gas, using copper pipes which may supply gas to other appliances in your home. If this describes your situation, take note of the following:

Natural gas barbecues need to be converted for use with natural gas before installation. This will need to be done by an authorised technician or a licensed gas fitter. Separate instructions are provided in the natural gas conversion kit which is available separately.

There are basically two types of installation: Your barbecue may be permanently at-tached to the copper pipes, or the pipes may terminate in a bayonet fitting. In the latter case, the hose supplied with the natural gas conversion kit can be used to provide a flexible connection.

Your barbecue will need to be installed by a licenced gas fitter. A licenced gas fitting will ensure the barbecue is installed according to the requirements of the Gas Installation Code AS5601/AG601 as well as local building and gas authorities and any other relevant statutory regulations. Even if there is already copper piping and a bayonet point available in the barbecue area, a gas fitter needs to ensure that the sizing of the pipes conform to the requirements of AS5601/AG601, and that the gas pressure available to the barbecue and other appliances is sufficient for correct operation.

Note: The gas inlet connection must have a thread in accordance with AS ISO 7-1 or AS1722-2

■ ■ ■ ■ ■ For built in installations

Whether your barbecue uses bottled LPG or natural gas, you have two choices of installation. The barbecue can be trolley mounted (for which there are separate instructions) or it can be built in.

If your barbecue is to be permanently bricked in, take note of the clearances listed on the sticker on the right side of the barbecue. Ensure also that sufficient access is given to allow for cleaning and servicing.

Request the Lifestyle Barbeques data sheet for built-in units to obtain recommended recess dimensions or visit the website, www.lifestylebbqs.com

■ ■ ■ ■ ■ Checking for leaks: Check all gas connections for gas soundness

This is one of the most important things you can do, to ensure the ongoing safety of your barbecue experience. Any time you do up a gas connection, do the following:

Prepare about a glass full of soapy water. A small amount of household detergent or soap is all you need

Turn the control knobs on the barbecue to the off position.

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

Pour soapy water over any gas connections you have made, especially where the hose connects to the barbecue. If bubbles form around the joint, turn the gas off immediately. For portable cylinders, turn the valve off (clockwise rotation). 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.

Getting Ready .. First Time Use

■ ■ ■ ■ ■ Lighting the burners

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

To light any burner, rotate the control knob on the barbecue 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 burners to light properly, you should consult your retailer before proceeding. Or consult the page "Your new lifestyle Barbeque" of the website for technical bulletins.

To light any other burner, you have two choices:

You can repeat the process above for any other burner.

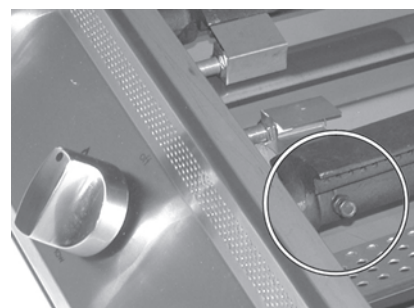
You can just rotate the next control knob on either side of a lit burner. The flame jumps from one burner to the next.

Before each use remove any accumulated grease and other cooking residue.



■ ■ ■ ■ ■ Checking the flame

While each burner is on, look at the flame. It should be a soft blue colour with occasional "yellow tipping". If the flame is mostly yellow, it is a sign that there is not enough air getting to the burners. To fix this, wait till the burners have cooled down, and rotate the screw anticlockwise a couple of turns as if you are loosening it. If you cannot achieve satisfactory operation, you should consult your retailer.



■ ■ ■ ■ ■ Getting the drip tray ready

Pull out the drip tray, and line the inside of the tray with aluminium foil.

Fill the tray with no more than 1cm of fat absorbent material available from your local hardware store.

Carefully push the tray back under the barbecue.

Remember to change the fat absorbent material frequently. If you do not, fat, oil and food residues will build up and may catch fire. Your warranty does not cover damage from fat fires.

Preparing the cooking surface

Simply wash your stainless steel plates and grills before the first use and they are ready to cook on.

■ ■ ■ ■ ■ ■ Turning to high and low

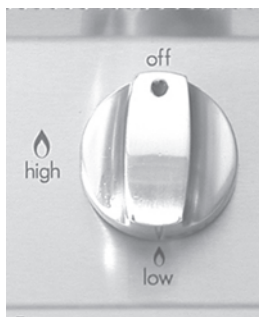
As a safety feature, the burner control knobs lock into place at the off and high positions. If you wish to move from these positions, you need to press the knob inwards before turning.

The "OFF" position is vertically up.

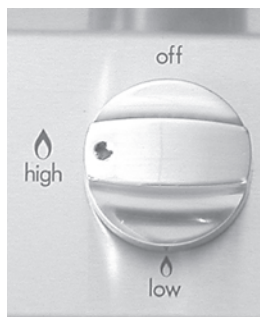
Push the knob in and turn anticlockwise to "HIGH"

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

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



OFF



HIGH



LOW

■ ■ ■ ■ ■ Turning off

When you are ready to turn off:

- If your barbecue is connected to a portable LPG cylinder, turn the cylinder off first. All the burners will quickly go out. You should now turn the control knobs to the off position.
- If your barbecue is connected to piped LPG or natural gas, you may simply turn the burners off. Ensure the burners are properly "clicked" into the off position: you should not be able to rotate them without pushing them inwards.

Cooking Hints...

■ ■ ■ ■ ■ Using the grill

Most people tend to use the plate because it's easier, but using the grill gives your food more flavour.

The two most important things to remember are:

Keep the burners underneath on low so you don't burn the food

Don't keep turning the food over because every time you do you lose some of the food's natural juices.

Watch out for flare ups, caused by large amounts of fat catching alight. This is often a sign that the burners are up too high or the food has too much fat in it. If flare up becomes a problem while you are cooking, move the food over and wait till the accumulated oils have burnt away. Periodically you should clean fat and carbon deposits from your reflectors, burner protectors and heat distributors.

To add extra flavour to your food, try marinating meat and vegetables for an hour before cooking. This allows the marinade to soak into the food, and also tends to soften the meat up.

*** Cooking on low to medium heat with the hood down will greatly improve heat distribution across the grill**

■ ■ ■ ■ ■ Using a hood

A roasting hood turns your barbecue into an oven, allowing a wider variety of foods to be prepared. Large cuts of meat, vegetables, even breads and cakes can be baked, smoked or roasted in a hooded barbecue.

Indirect cooking is a common method of preparing food on a hooded barbecue. Burners underneath the food are turned off, and burners to one side or either side of the food are turned on so that with the hood closed, a nice even cooking temperature is achieved.

Cooking is achieved not by direct heat from underneath but by hot air flowing around the food. It is a good idea to remove the plate altogether to help the hot air circulate.

The temperature should never be allowed to be more than 260°C, or medium high on the temperature indicator. As the hood retains most of the heat which is normally lost on an open barbecue, be careful not to overheat the unit by having too many burners on high at the same time. You should monitor the temperature constantly. With a little experience you soon learn the correct settings to suit what you are cooking.

To achieve an even temperature, first preheat your barbecue with the hood down for about 5 minutes with all burners on high, or until the barbecue reaches the desired temperature. Then turn half the burners off, and the remaining burners to medium or low. Make sure the burners that are left on are not directly under the food to be cooked.

You should also expect food to cook faster with more of the food's natural juices retained when cooking with the hood closed. Most vegetables and cuts of meat take between 2/3 and 3/4 of the time that it would normally take with the hood up. As a guide, allow

Beef	- 50-75 mins per kg	Pork	- 45-60 mins per kg
Lamb	- 55-80 mins per kg	Poultry	- 35-45 mins per kg
Veal	- 40-60 mins per kg	Fish	- 20-30 mins per kg

There are many accessories available to make your cooking experience even richer. Roast racks and dishes, meat thermometers, skewers, smoker boxes and rotisseries are all available to broaden the range of foods you can prepare. We also recommend you get hold of one of a number of barbecue cook books that will show you the wide range of possibilities.

Visit the "My new Lifestyle Barbeque" page of the website for general cooking instructions.

When You've Finished...

■ ■ ■ ■ ■ Cleaning

It's not too much trouble to keep your barbecue clean. Here are a few pointers:

Make sure the barbecue has cooled down completely before touching any surface.

Avoid using any harsh or caustic chemical cleansers. These may damage the metal surfaces.

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.

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.

If you live close to the ocean, you will need to clean your barbecue more frequently to avoid a build up of invisible salt deposits that can cause tarnishing or 'tea staining'.

A few special notes:

Burners: Occasionally remove the burners 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.

Fat tray: Change the fat absorbent material in the fat tray frequently to avoid a build up of grease.

■ ■ ■ ■ ■ Putting your barbecue away

Keeping your barbecue safe and out of the way is easy:

It's a good idea to store your barbecue either indoors or under a barbecue cover.

Leaving your barbecue out in the weather will reduce the service life of the battery powered ignition, which must be protected from ingress of moisture.

If you use a portable LPG cylinder, you can leave it connected to the barbecue, but make sure the cylinder is in a well ventilated area and away from any other flammable materials such as petrol or kerosene.

■ ■ ■ ■ ■ Things to check occasionally

A barbecue is not complicated, but it's worth checking a few things from time to time to make sure it stays working well.

Check the hose and regulator regularly and replace if damaged. It is recommended that the hose and regulator be replaced every five years.

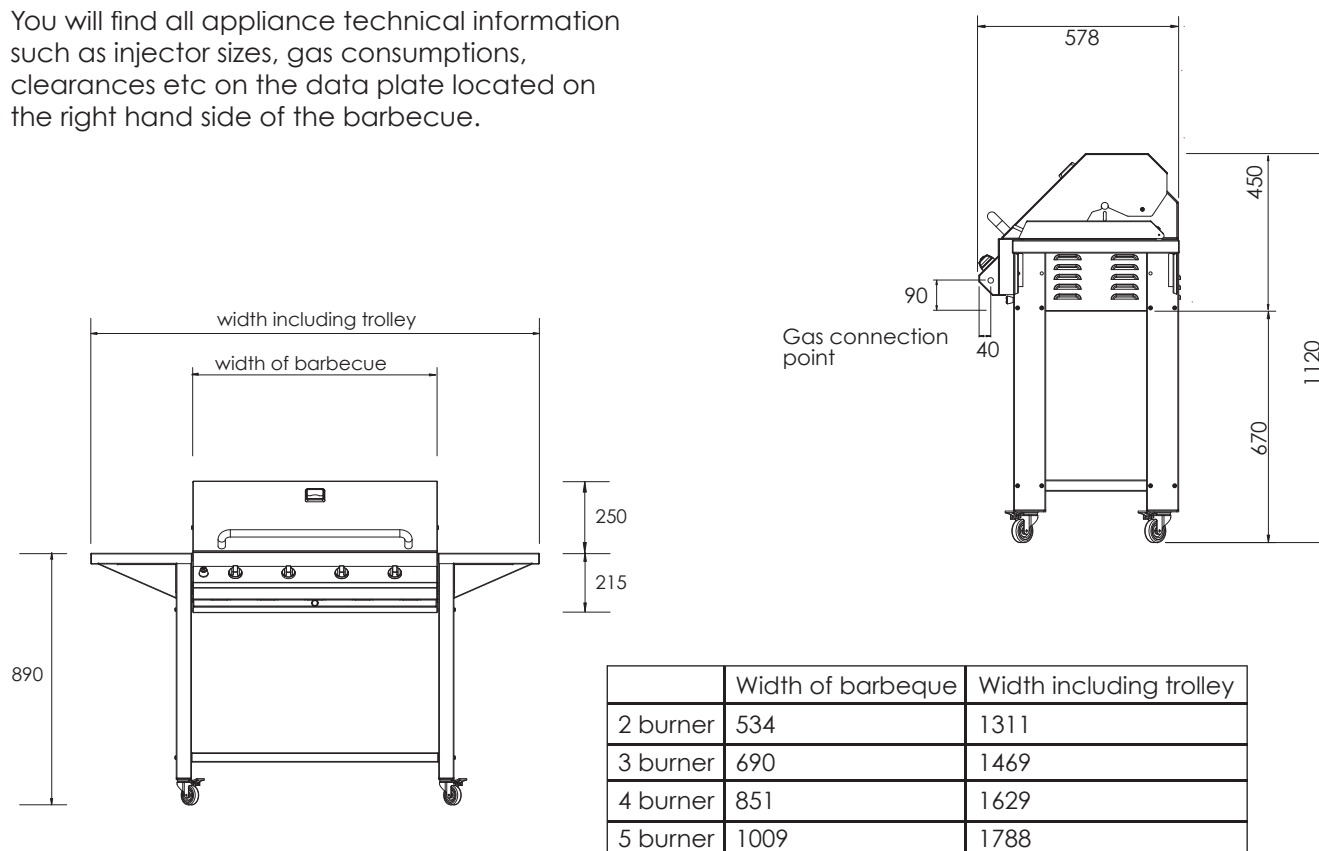
If you own an LPG cylinder and you have it refilled (instead of participating in a cylinder swap program) then you need to ensure you have your cylinder checked every 10 years.

The date of last checking should be stamped on the neck of the cylinder. Check gas cylinder regularly for test date status.

We recommend having your barbecue checked by a qualified barbecue technician every 5 years to ensure everything is working as it should, and no parts need replacing.

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.



Warning: Servicing to be carried out by authorised personnel only.

This appliance must not be modified.

CG-LS-0808

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