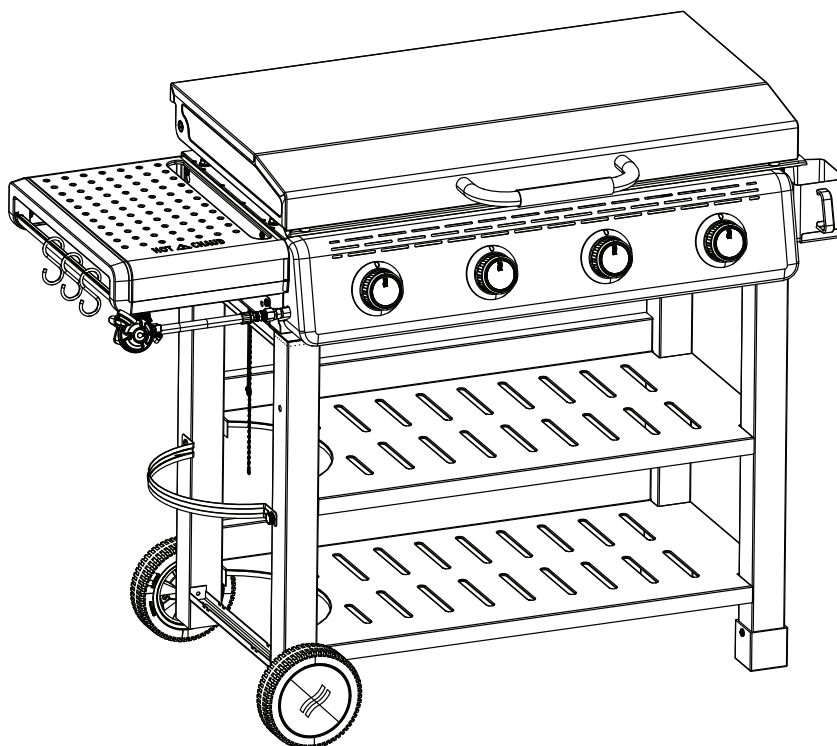




## SmashGrill 4 Burner GSM40MK



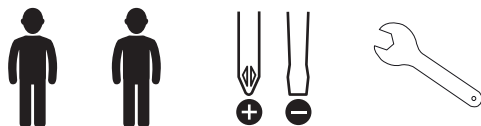
### **WARNING! FOR YOUR SAFETY, FOR OUTDOOR USE ONLY**

Please read these instructions carefully and ensure that your barbecue is properly installed, assembled, maintained and serviced in accordance with these instructions.

Failure to follow these instructions may result in serious injury and/or damage to property.

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#### **Necessary Tools**



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Please check the pack contents before attempting to assemble this product. A full checklist of components is given in this leaflet. If any components are missing, please contact the retailer from whom you bought this product.

This product takes approximately **60 MINUTES** to assemble with **2 PEOPLE**. The fittings pack contains **SMALL ITEMS** which should be **KEPT AWAY FROM YOUNG CHILDREN**. Read this leaflet in full before commencing assembly.



#### **Carbon Monoxide Hazard**

Using a barbecue inside can kill you, it gives off Carbon Monoxide, which has no odour. Never use a barbecue in enclosed spaces such as a tent, home/building, vehicle or garage.

## Contents

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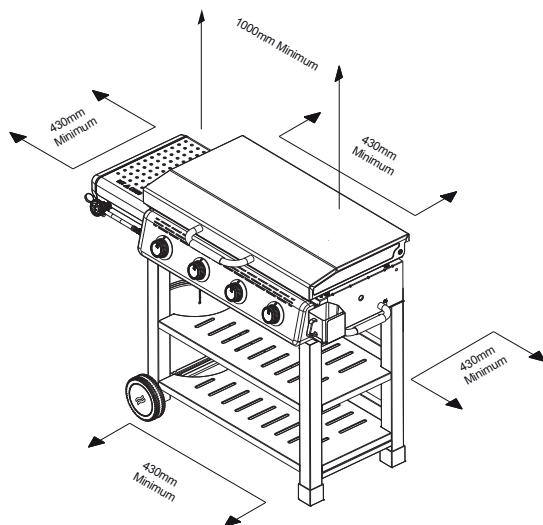
**⚠ WARNING INFORMATION**

- Read this Operating Manual before use.
- Ensure there is adequate clearance away from flammable materials.
- Please do not use in windy conditions as flame efficiency may be affected and could cause excessive heat on the front panel.
- This BBQ is only to be used outdoors.
- Do not allow children to operate the BBQ.
- Accessible parts may be very hot, keep children away. Even after turning off, BBQ will remain hot.
- Any modification of this BBQ may be dangerous.
- Do not move this BBQ during use.
- When you have finished cooking, turn off the gas cylinder before you turn off the BBQ controls to ensure any gas in the pipeline is used up.
- Parts sealed by the manufacturer or their agent must not be manipulated by the user.
- BBQ specifications can be found on the data label attached on the side panel of the BBQ frame.
- Do not store or use petrol or other flammable vapours and liquids near the BBQ.
- Do not store empty or full spare gas cylinders under or near the BBQ.
- Keep the gas hose and any electrical cord away from hot surfaces.
- Ensure that all packaging is removed from within the BBQ before use, including protective films.
- Avoid unnecessary twisting of the gas hose.
- Visually inspect hose prior to each use for cuts, cracks, excessive wear or other damage.
- The hose must be replaced if damaged and when National Conditions require it.
- Never light the BBQ with the hood or lid closed.
- Never lean over the cooking surface whilst lighting the BBQ.
- Use BBQ tools with heat proof handles or good quality insulated oven mitts when operating BBQ.
- Never alter or modify the regulator or gas supply assembly.

**LOCATION OF YOUR BBQ**

**IMPORTANT - BBQS MUST BE INSTALLED IN ACCORDANCE WITH THE MANUFACTURER'S INSTALLATION INSTRUCTIONS, LOCAL GAS FITTING REGULATIONS AND MUNICIPAL BUILDING CODES.**

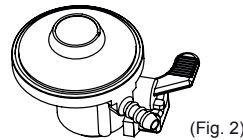
Think carefully when deciding on a location where you are to use your BBQ. The BBQ must not be installed under or on any combustible material and must be a level surface. Minimum clearance from any combustible materials on ALL sides is 430mm (18"). Minimum clearance from any combustible material from the TOP of the BBQ is 1000mm (39"). (Fig. 1)



- Not to be used in garages, porches, breezeways, sheds, or other enclosed areas
- Not to be used on recreational vehicles
- Do not obstruct flow of combustion and ventilation air around the BBQ

**CONNECTING THE GAS CYLINDER**

There are two different types of gas that can be used on your gas BBQ depending on where you live, that being either butane or propane gas. Both are supplied in gas cylinders. The connection between the gas cylinder and the BBQ is made with a regulator. (Fig. 2)



It is important that you use the correct regulator for the particular type of gas you purchase. See your local gas dealer for information on purchasing the correct regulator. Never operate this BBQ without a gas regulator.

The following gas supply pressures are a guide only:

For (DK) (FI) (NO) (NL) (SE) (HR) (SI) (IS) (EE) (LV)

Butane - 30 millibars } 1 3 B/P (30)  
 Propane - 30 millibars }

For (GB) (IE) (BE) (FR) (GR) (IT) (ES) (LU) (PT) (CH) (CZ)

Butane - 28 millibars } 1 3 + (28 - 30/37)  
 Propane - 37 millibars }

For (DE) (AT)

Butane - 50 millibars } 1 3 B/P (50)  
 Propane - 50 millibars }

FOR AUSTRALIA  
 Propane - 2.75 kPa  
 Universal LPG - 2.75 kPa

<b>GRILLSTREAM BARBECUES, LEISUREGROW PRODUCTS LTD.</b>		<b>UK CA 8504-23 CE 2531-23</b>		
Product name	Outdoor gas Grill			
Model Number	G65351			
Gas Category	<input checked="" type="checkbox"/> Butane (G30)	<input type="checkbox"/> Propane (G31)	<input type="checkbox"/> Butane	<input checked="" type="checkbox"/> Butane
Gas and Supply Pressure	Butane(G30) 28-30 mbar	Propane(G31) 37 mbar	Butane 29 mbar	Butane 37 mbar
Country of Destination	Butane: BE,CH,CY,CZ,ES,FR,GB,GR,IE,IT,LT,LU,LV,PT,SK,SI, Propane: CY,CZ,DK,EE,FI,FR,HU,LT,IT,NO,NL,SE,SI,SK,RO,HR,TR,BG,IS,LU,MT, Butane: AT,CH,CZ,DE,SK, Propane: PL			
Main Burner Injector Size	Ø 0.92 mm			Ø 0.81 mm
Side Burner Injector Size				
Total Nominal Heat Inputs (Hs)	14kW			
Electric energy(V/DC)				
Serial Number				
Use Outdoors Only .				
Read the instructions before using the appliance.				
Warning : Accessible parts may be very hot. Keep young children away.				
Made in China				

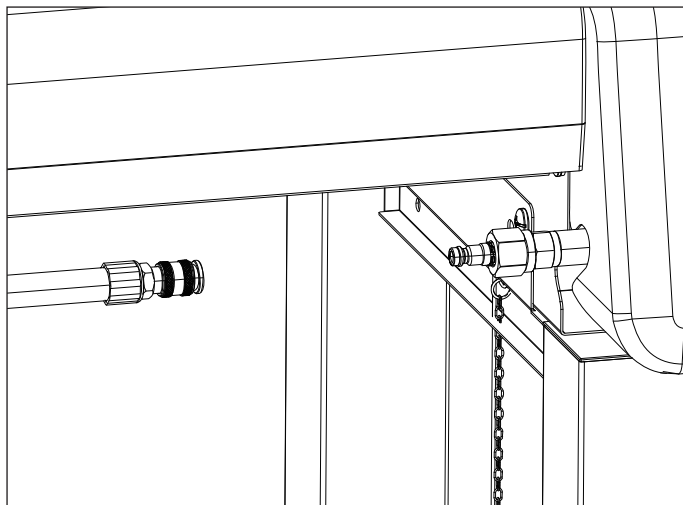
**THE HOSE AND REGULATOR ASSEMBLY**

- Must be suitable for liquefied petroleum gas (LPG)
- Must withstand the above pressures
- Must not exceed 1000mm (39") in length
- The BBQ is supplied with a quick release hose that is suitable for direct connection of a suitable regulator
- Before connecting, inspect the hose, its fittings and rubber seals. If there is any sign of cracking, splitting or wear, have the hose replaced
- While in use, keep the hose unobstructed and free of kinks and twisting

## SECURING THE HOSE AND REGULATOR ASSEMBLY

### Quick release connection (Fig. 4)

- The BBQ's manifold connection is a quick release connector
- Gently pull back the movable section on the hose, slide over the connection on the manifold, and release. Reverse the process to remove.
- Check connection is secure and test for a gas leak before using.



## TESTING FOR LEAKS - DO THIS BEFORE USING YOUR BBQ

**NOTE - DO NOT test for gas leaks with an open flame. If you smell gas, turn off at the source.**

- Before first use and periodically during the season, or whenever a gas cylinder is changed, you must check for gas leaks.

### How to test for leaks:

- Ensure all gas valves on the BBQ are in the • **OFF** position
- Turn on the gas cylinder
- Brush a soap solution of one part liquid detergent and one part water to all gas connections
- The presence of bubbles indicates a leak. Tighten or repair as necessary
- Under no circumstances should a naked flame be used to check for leaks
- If a gas odour is present and no leaks can be found, do not use the BBQ. Turn the gas off at the source, disconnect the hose and immediately contact your BBQ dealer or place of purchase for assistance.

Further illustration of this is available in the "testing your BBQ" section of this manual and for our video tutorial please scan this QR code to access.



## GAS CYLINDER SAFETY

- Always change over a gas cylinder away from any possible source of ignition in a well ventilated area
- Do not smoke whilst handling gas cylinders
- Never store gas cylinder indoors
- Store away from direct heat in a well ventilated area
- Always keep the gas cylinder in an upright position on a flat surface
- Close cylinder valve when BBQ is not in use and, if available, use a sealing plug to prevent possible leaks
- Do not subject gas cylinder to excessive heat
- Do not tamper with any fitting attached to any gas cylinder. Have it taken to the manufacturer or an authorized testing station
- When the cylinder runs out of gas, have it refilled or swapped at an authorized testing station. They will fill the cylinder to no more than 80% of its capacity. This allows the gas to expand with temperatures
- Have the cylinder inspected EVERY 10 YEARS at an authorized testing station.

## WHAT IS PROPANE

It is a fuel gas compressed until it turns to liquid, then stored in a bottle or cylinder under pressure for easy transport.

## ARE ALL GAS BOTTLE GASES THE SAME?

No. The LPG that cars use is known as auto LPG. It is different to propane/butane, which is used in household gas appliances. This guide only deals with propane/butane.

## HOW IS IT DIFFERENT FROM NATURAL GAS?

Propane and butane are similar to natural gas. They are colorless, non-poisonous and do not pollute when burnt. There is one important difference, propane and butane are heavier than air, if they escape they don't float away. The gas collects and forms gas pools at ground level or at the bottom of your appliance.



**LIGHTING YOUR BBQ**

**PIEZO IGNITION SYSTEM**

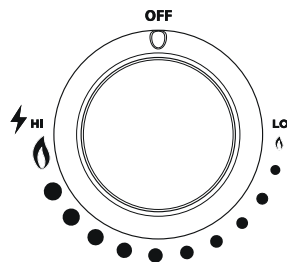
Upon turning any burner control knob you will hear an audible "click". This is the Piezo Ignition System sparking.

**Piezo Ignition to ALL burners**

- Before starting - ALL burner control knobs must be in the • **OFF** position
- Hood / Lid must be **OPEN** when using BBQ
- Turn on the gas cylinder
- Push in and turn **Any Knob** in an anti-clockwise direction to the **hi** position or until a click is heard. This will trigger a spark to light the burner.
- If burner does not light immediately, turn the gas control knob to the • **OFF** position and wait five minutes for any accumulated gas to clear out of the BBQ before repeating procedure.

**CONTROLLING YOUR BBQ**

- The **lo** position is obtained by turning the knob fully anti-clockwise
- Adjusting the control knob to your heat requirements allows you to control the flame
- If ignition cannot be achieved see section: If BBQ fails to operate properly



**IMPORTANT** - It is important that all control valves, and the gas cylinder are turned off after use.

**USING YOUR BBQ**

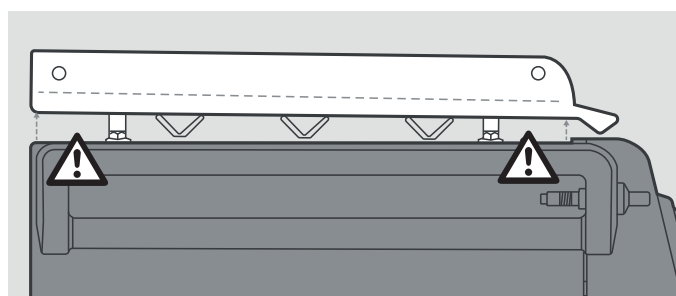
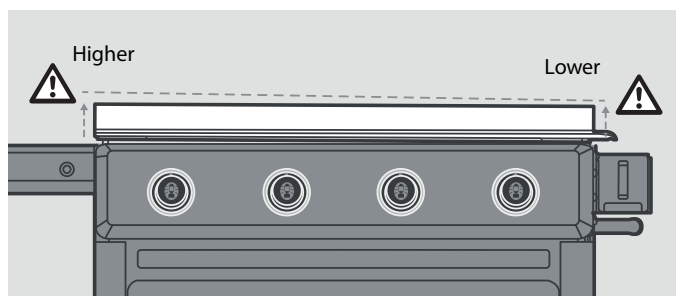
**LEVELLING YOUR FLATPLATE**

Levelling your flatplate will ensure proper flow of grease on the flatplate, into the grease channel and into the awaiting fat cup.

Now that you have chosen a location for your SmashGrill you will need to adjust the leveling feet on the flatplate to encourage the flow of grease to the front right fat cup.

**NOTE:** Use a level to check

**NOTE:** Only adjust the leveling feet when you have your griddle in position. Use a level to help you verify the appropriate adjustment.



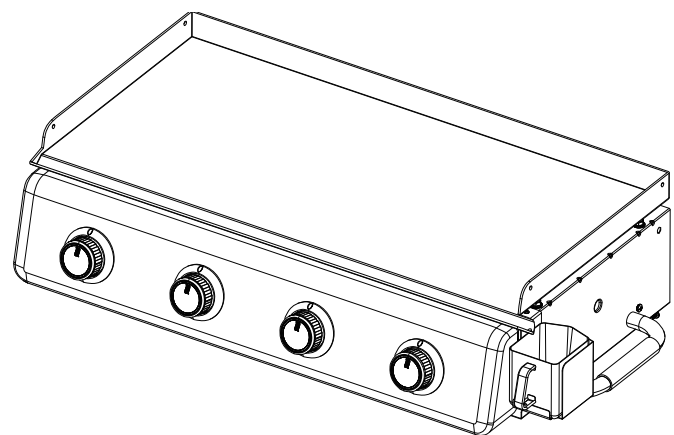
**FIRST TIME USE OF BBQ**

- Before using the BBQ for the first time, it should be first wiped with a mild soap and water solution to remove any dust
- Make sure your BBQ is on a solid level surface
- Dry cooking surface and apply a light coating of cooking oil
- Check burner alignment, for further information, refer to page 8 in troubleshooting.
- Light the barbecue and leave burning for 30 minutes on the **lo** position, with hood up. This is to burn off any residual oils or foreign matter on the grills and hotplates.

**FAT COLLECTION**

Remove and clean the Fat cup **AFTER EVERY USE** to prevent possible spillage, fat fires and hot grease splatters.

When the flatplate and fat cup have **FULLY COOLED**, remove the fat cup and pour the contents into a disposable container, and then into your bin. Alternatively, you can place the disposable container into the fridge for the oil to solidify, before pouring into the bin.



**PREHEATING**

Light the burners as previously directed, turn to **hi** and allow the BBQ to preheat for 5-10 minutes with the hood up. Adjust control to desired optimum cooking temperature. **ALWAYS KEEP THE HOOD UP WHILE YOUR SMASHGRILL IS HOT. FAILURE TO DO THIS COULD CAUSE DAMAGE TO THE HOOD AND VOID YOUR WARRANTY.**

## CARE AND MAINTENANCE

### STORING YOUR SMASHGRILL

- If possible, always store in a cool, dry location.
- If storing with the Gas Cylinder, store outdoors in a well-ventilated area.
- Always close the hood of your SmashGrill when not in use to protect your flatplate surface from insects, dust and debris.
- We would advise you cover your SmashGrill with a full-length cover, to protect from the elements. A fitted, full-length cover is available for purchase separately.

### CAUTION

Only close the hood of your Smashgrill and cover when fully cooled.

### CLEANING YOUR SMASHGRILL

Caring for the flatplate is an ongoing task that should be performed regularly to maximize the longevity and cooking performance of your griddle. It is essential to clean and apply a minimal amount of oil to the flatplate after each use to preserve its non-stick cooking surface. Please note that seasoning the flatplate is unnecessary, and attempting to burn grease onto the surface may harm its non-stick properties.

Once you have finished cooking turn off all burners and allow the flatplate to cool down to a safe temperature for cleaning, ensuring it's still warm. Then, use a griddle scraper or a wooden utensil with a flat edge to remove any excess food or grease from the cooking surface. Please be aware that the non-stick surface is not entirely scratch-resistant and may chip if metal utensils are used without care.

Apply a light spray of water to the surface to create steam and loosen any stubborn residues. Wipe the surface clean with a cloth or paper towel.

Allow the flatplate to cool down completely. Apply a small quantity of oil to the cooking surface and distribute it evenly with a paper towel, covering all corners and edges. Wipe away any excess oil. This step forms a protective barrier on the surface to guard against moisture.

### BURNER & FIREBOX MAINTENANCE

Although your SmashGrill's firebox is fully protected from grease and other build-up that can accumulate during cooking, regular checks of the burners and ignition are still required to ensure proper performance, safety and a longevity of your parts.

Because the burners are covered by the griddle top, it is not as easy to identify poor performance and premature aging of parts.

For this reason, we recommend that once a season the griddle top is removed and burner maintenance conducted.

1. With all burners switched off, and ensuring your SmashGrill is fully cooled, remove flatplate and place on the ground, right side up.
2. Remove bolts and carefully remove burners.
3. Use a flexible venturi brush to clean the interior of the burners. Ensure you enter the burner far enough to remove any spider webs and nests that may be present.
4. Use a wire or paper clip to clean any blocked burner ports.
5. Brush away any rust or corrosion from the burners surface and wipe clean with a damp cloth. Dry the burners.
6. Using a cotton bud, clean the gas jet valve and then re-install the burners, ensuring they are properly seated on the gas jet valve before securing in place with the bolts removed in step 2.

### EXTERIOR PARTS AND SURFACES

ALL MATERIALS including stainless steel, porcelain, and painted steel parts can become stained, soiled and corroded by dirt, pollution, deposits from inappropriate cleaners and grease. Routine cleaning of exterior surfaces is necessary to remove contaminants, rust and avoid permanent damage.

- Remove dirt and contamination immediately to avoid permanent damage to porcelain, or painted surfaces.
- Wipe down all surfaces frequently with a basic vinegar and water solution, or basic warm water and detergent.
- Rinse off all cleaners, with clean warm water, and dry completely with a soft or microfibre cloth.
- Do not use any chloride-containing detergents, abrasive cleaners, bleach or other chemical cleaners as they may permanently damage painted surfaces.

## TROUBLESHOOTING

### IF BBQ FAILS TO OPERATE PROPERLY

- Stop, turn off gas at its source and turn all burner controls to • off
- Do not smoke
- Check gas supply connections
- Repeat lighting procedure after waiting for five minutes for accumulated gases to disperse

If BBQ still fails to operate properly **TURN OFF GAS AT SOURCE, TURN BURNER CONTROLS TO OFF**, wait for BBQ to cool and check the following:

#### a) Misalignment of burner tubes over orifices

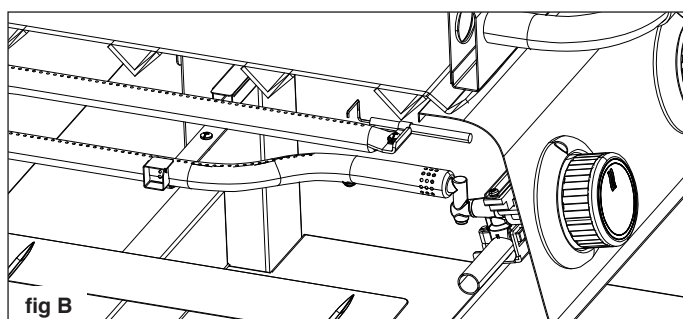
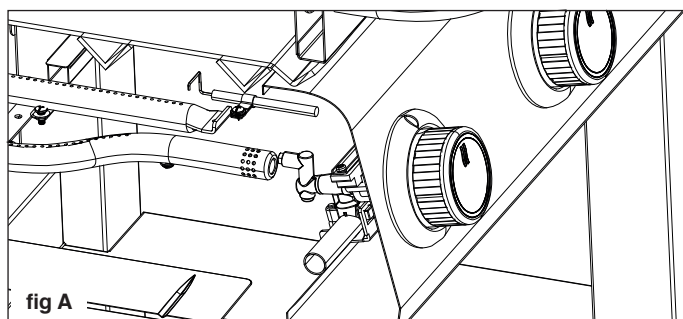
**CORRECTION:** Fig A below shows how it may look if your burner is mis-aligned. Reposition burner tube to properly sit over orifice as shown below in line drawing (fig B). This is also shown in the Time to Grill user manual trouble shooting section (included with your BBQ)

#### b) Obstruction in gas line

**CORRECTION:** Remove hose from BBQ. Open gas supply for one second to clear any obstruction from hose. Close off gas supply at source and re-connect hose to BBQ

#### c) Blocked orifice

**CORRECTION:** Remove burners as described above. Inspect gas valve orifice, clear any obstruction with a fine wire. Re-install burners over orifices and test again



### IF THERE IS A LEAK

- Turn the gas cylinder off
- Ventilate the area to disperse any accumulated gas
- Check all connections
- If the leak persists, keep cylinder upright and take to an open area
- 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 flash, engines or motors
- Disperse gas by providing maximum ventilation and spraying with a fine water spray

### IF THERE IS A FIRE

- If there is a fire at the appliance, turn the gas off at the cylinder.
- Smother the flames with a wet cloth

**If there is a fire at the cylinder or you cannot get to the valve to turn it off**

- call the fire brigade
- direct a garden hose to the middle of the cylinder to keep it cool, however do not extinguish the flame. If the gas is burning it wont build up and explode
- Evacuate the area

### A note on fire prevention:

Most fires in outdoor BBQs are caused by a build up of greases and fat, or gas connections which have not been secured properly. Remember to follow the manufacturer's instructions on proper cleaning and connection procedures.

### INSECTS

Spiders and insects can occasionally spin webs or make nests in the burner tubes. Obstructions in the burners and the ignition can affect gas flow which could result in a fire. This is known as "Flashback" and can cause serious damage to the BBQ and create an unsafe operating environment. Frequent inspection and cleaning of the burner tubes is recommended.

## CARE AND SAFETY ADVICE

- **TAKE CARE** The SmashGrill flatplate is heavy
- Clean flatplate after each use for continued optimum performance.
- Pans and roasting dishes can be placed on top of the flatplate but take care when moving these as handles could become hot.
- For safety and optimum performance ensure that your barbecue is on a level, solid surface.
- Empty the fat cup responsibly after each use.

## WARRANTY

All of our Grillstream BBQs and accessories are built to last. Our materials are carefully considered with longevity and safety in mind, the technology used in our products is second to none, and all of this is backed up with our friendly customer care team who are on hand for advice and assistance. Our Grillstream limited warranties are 10 years, giving you extra peace-of-mind. The warranty applies to the original purchaser from the date of purchase and covers manufacturing faults and defects only. If an item should fail as a result of a manufacturing fault or defect under normal domestic use, the manufacturer at their discretion will repair, refinish or replace the failed item.

The manufacturer reserves the right to substitute failed items with similar parts / products, should the model or colour no longer be available. Any replacement will be for the failed item only not a complete unit. The original warranty period is not extended in the event of a repair, refinish or replacements. In the event of a failure, it is the customer's responsibility to return the item to the store of purchase along with a copy of the receipt. Warranty specifically excludes general wear and tear, rusting of steel components and parts, corrosion, commercial use and damage caused as a result of failure to observe reasonable care, maintenance and assembly instructions.

In all instances where a product is not covered by one of our limited warranties a standard 12 month warranty will apply. Below is a list of the limited warranties we currently have in place for Grillstream Barbecues:

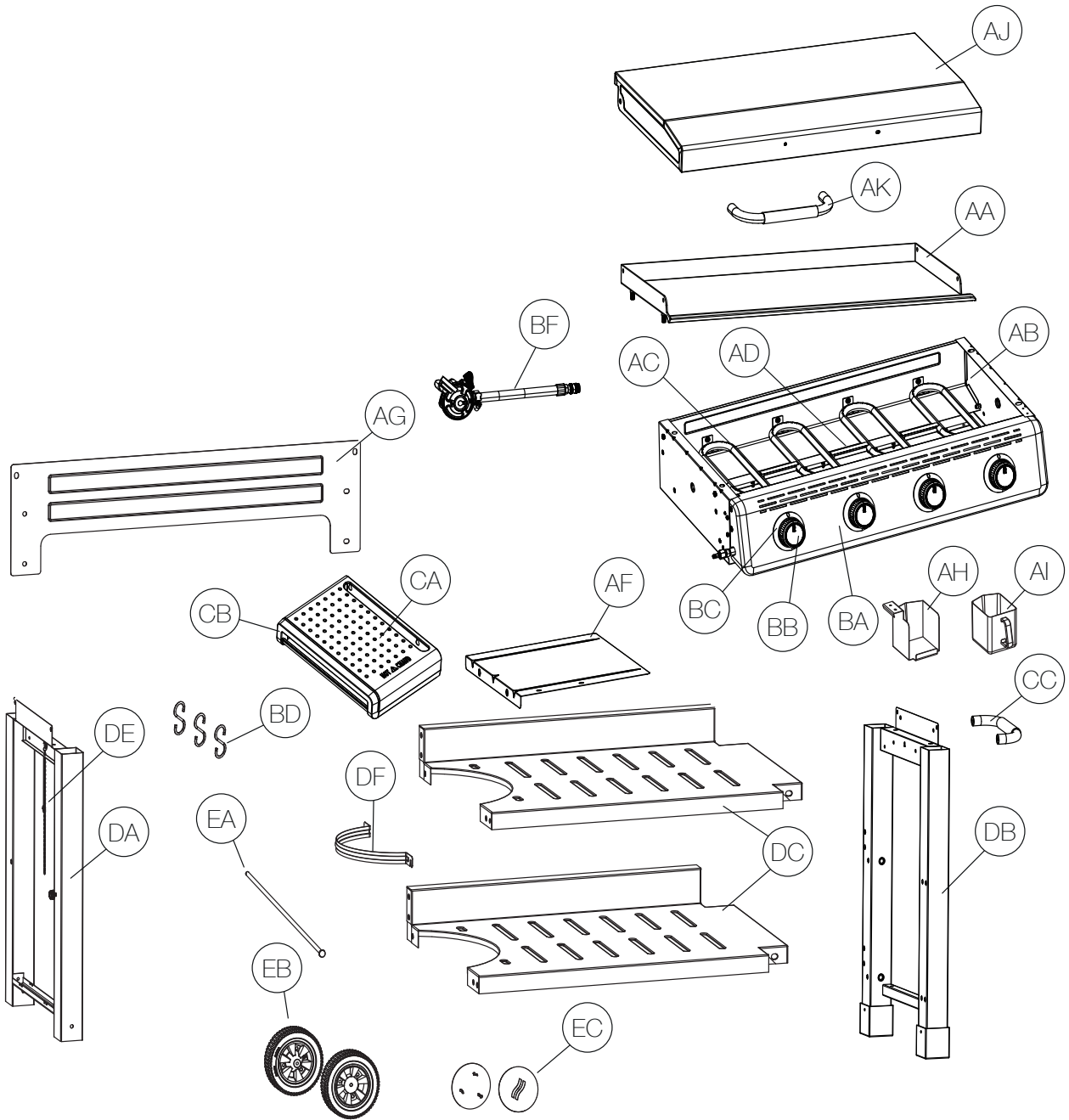
**Hood:** 10 year limited warranty, which excludes mechanical damage

**Manifold and Valve System:** 3 year limited warranty

**Burners against corroded through:** 3 year limited warranty













**Flatplate against corroded through:** 3 year limited warranty

\*All other parts are covered by a 1 year warranty against manufacturing defects



No.	Description	QTY	No	Code	QTY
AA	Flatplate	1	BF	Hose and Regulator	1
AB	Cooking Frame	1	CA	Side Shelf	1
AC	Burner	4	CB	Towel Holder	1
AD	Crossfire Assembly	3	CC	Side Handle	1
AF	Heat Shield	1	DA	Trolley Side - Left	1
AG	Upper Back Panel	1	DB	Trolley Side - Right	1
AH	Fat Cup Bracket	1	DC	Trolley Shelf	2
AI	Fat Cup	1	DE	Match Holder	1
AJ	Hood	1	DF	Gas Bottle Support	1
AK	Hood Handle	1	EA	Wheel Axle	1
BA	Control Panel	1	EB	Wheel	2
BB	Control Knob	4	EC	Wheel Cap	2
BC	Knob Bezel	4	ED	Feet	2
BD	Tool hook	3			

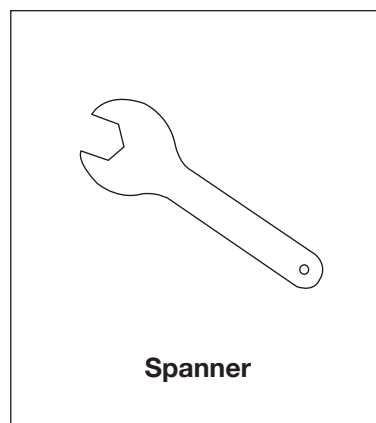
## || FITTINGS

Part	1		Part	2		Part	3		Part	4	
QTY	40	1/4"x13 Bolt	QTY	2	No.10x10 Bolt	QTY	1	Gas Bottle Support Bolt	QTY	2	Wheel Spacer
Part	5		Part	6		Part	7		Part	8	
QTY	1	8 Washer	QTY	1	Split Pin	QTY	4	1/4" x 18 Bolt Assembly	QTY	2	Handle Washer
Part	9		Part	10		Part	11		Part	12	
QTY	2	Self-tapping Screw	QTY	2	7 Washer	QTY	2	1/4" Nut	QTY	2	Hood Bolt

Make sure your BBQ is assembled properly. Detailed assembly instructions are packed with each BBQ giving specific assembly procedures for each model. Follow these instructions carefully to ensure the correct and safe assembly of the BBQ.

**Caution:** Although we take every effort to ensure that the assembly process is as easy as possible, it is inherent with fabricated steel parts that corners and edges can cause cuts if improperly handled during assembly procedures. Be careful while handling any parts during assembly. It is strongly recommended that you protect hands with a pair of work gloves.

## || TOOLS REQUIRED (NOT SUPPLIED)




## || PREPARE FRAME FOR ASSEMBLY

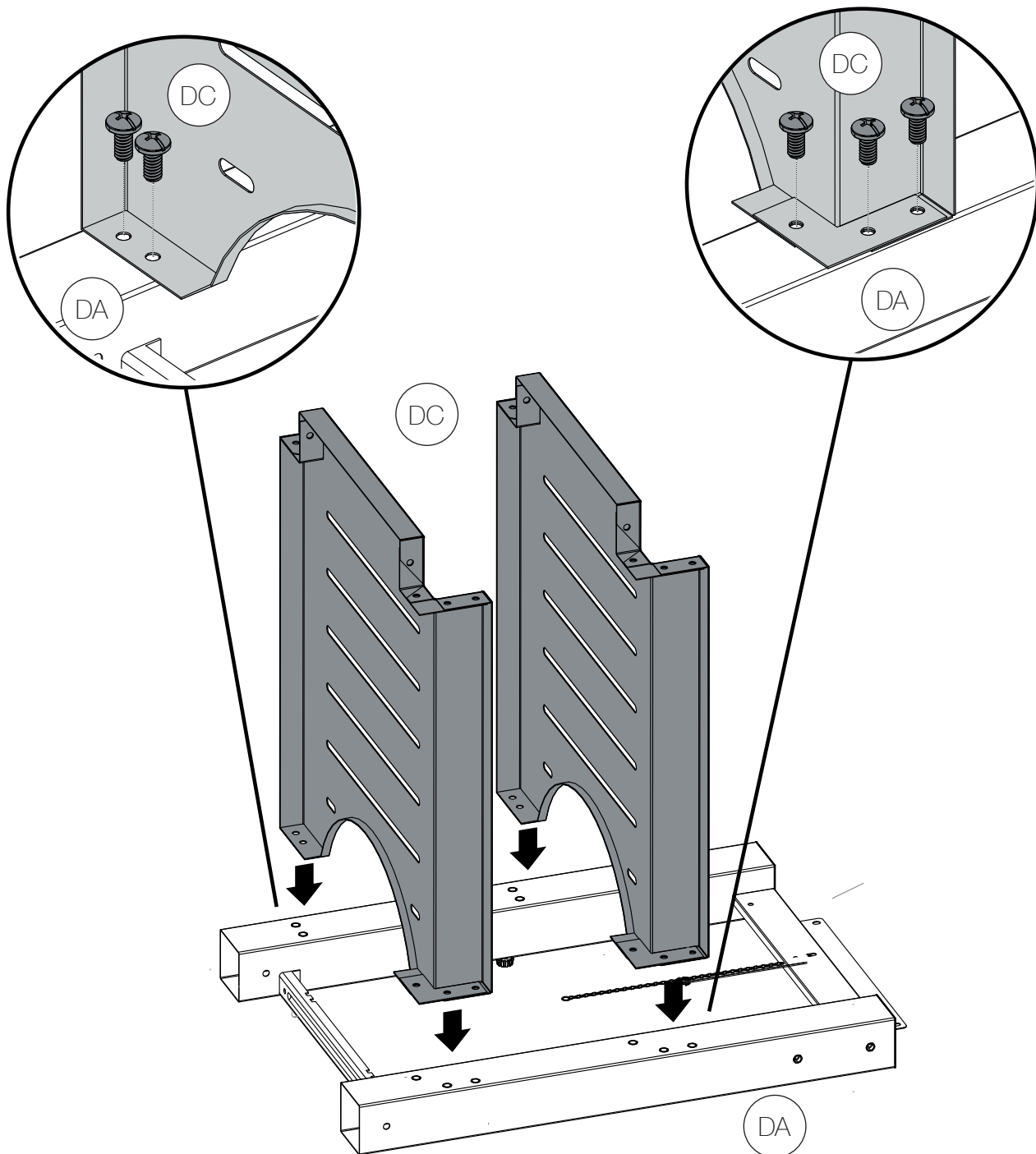
Lift hood, remove & unpackage all items except burners & burner assembly.

Proceed to step 1

## || STEP 1

Attach Trolley Shelf (DC) to Trolley Side - Left (DA) using 5 x Bolt (1). Repeat for second Trolley Shelf.


Part	1	
QTY	10	1/4"x13 Bolt

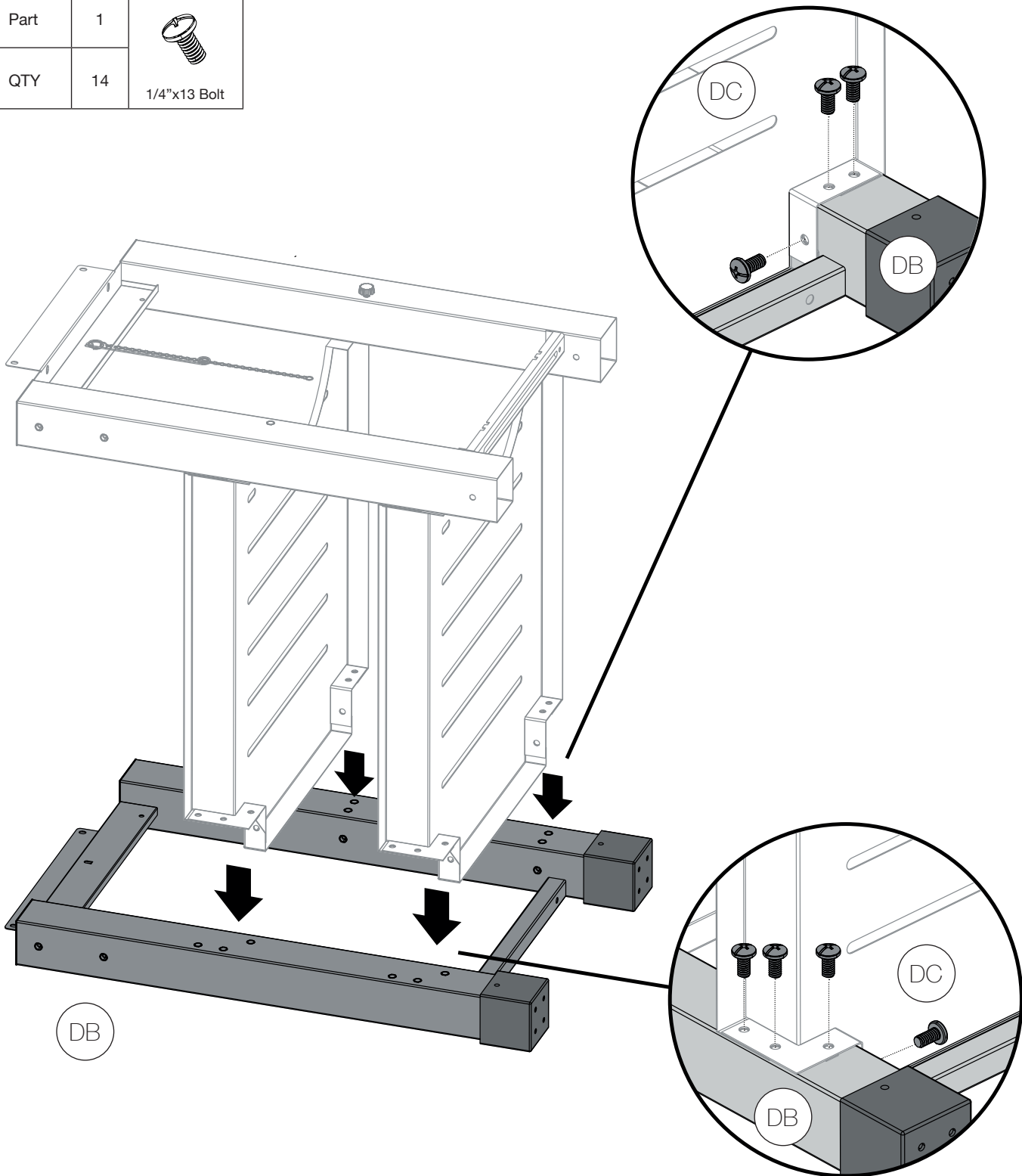




## STEP 2




Attach Trolley Shelf (DC) to Trolley Side - Right (DB) using 7 x Bolt (1). Repeat for second Trolley Shelf.

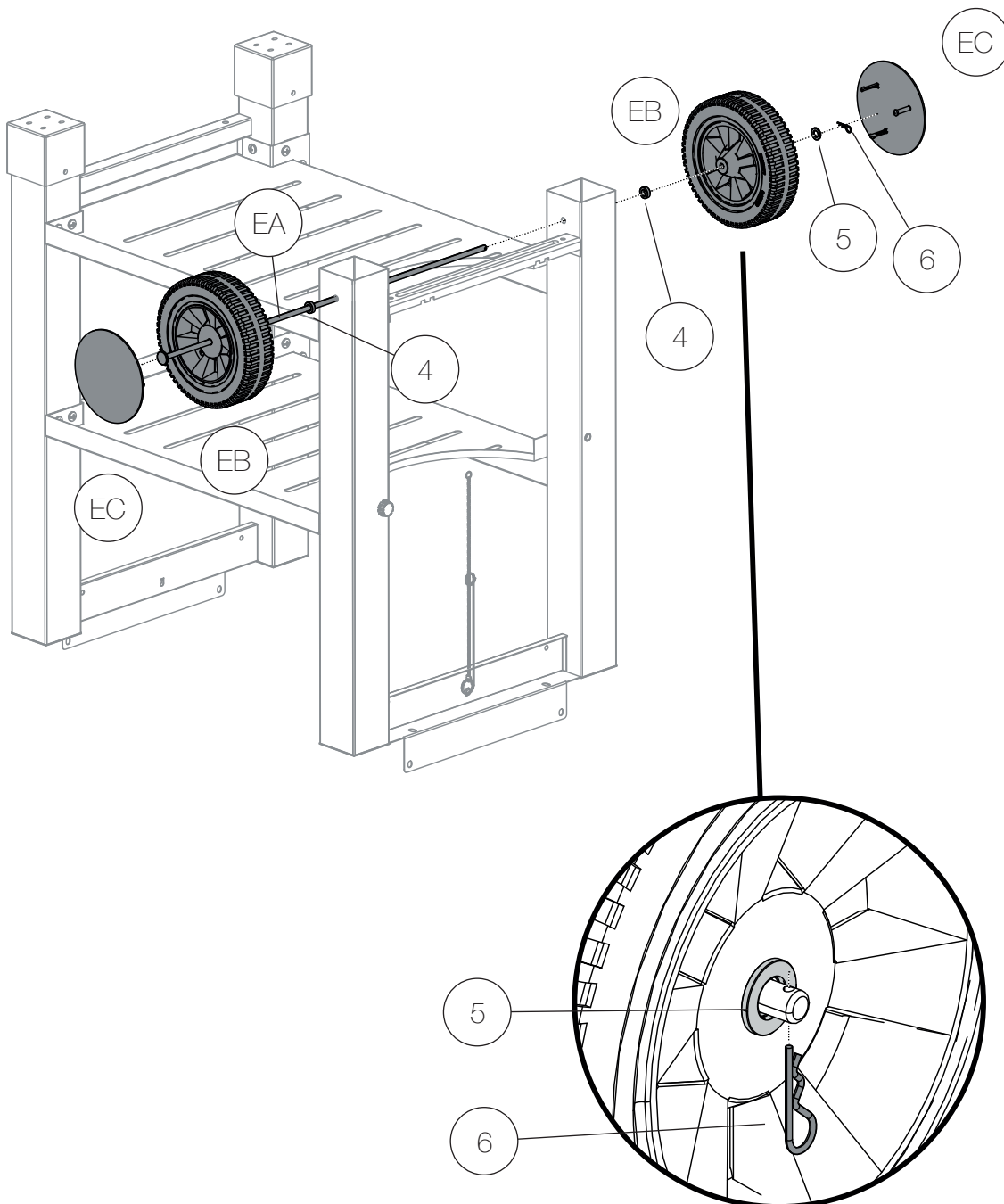
Part	1	
QTY	14	1/4"x13 Bolt



### || STEP 3


Slide 1 x Wheel (EB) and Wheel Spacer (4) onto Wheel Axle (EA). Now slide Wheel Axle through both legs of Trolley Side - Left (DA). Now slide second Wheel Spacer (4), Wheel (EB) and Washer (5) onto Wheel Axle, securing in place using 1 x Split Pin (6). Now carefully affix 2 x Wheel Cap (EC) onto both wheels.

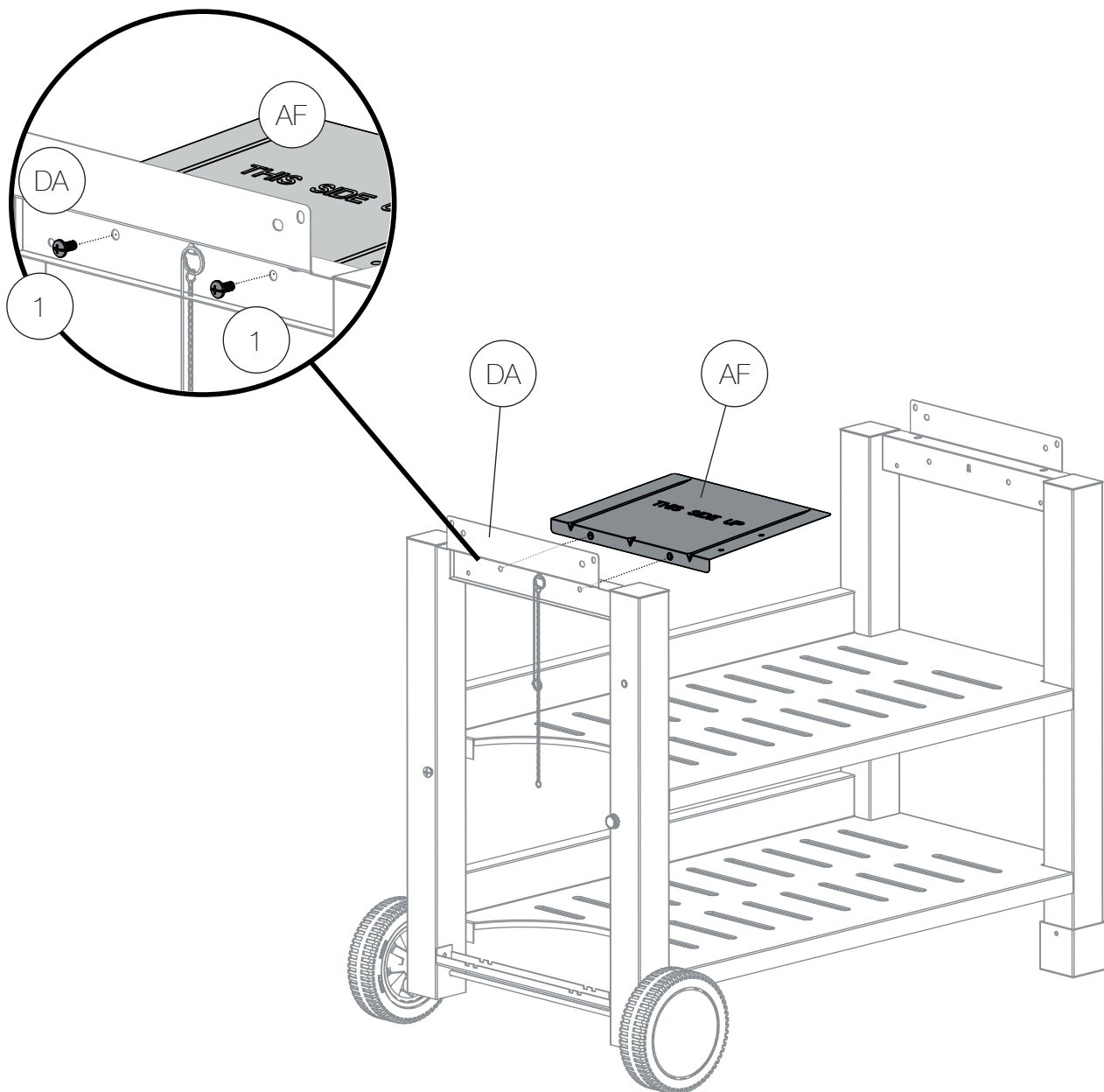
Part	4		Part	5		Part	6	
QTY	2	Wheel Spacer	QTY	1	8 Washer	QTY	1	Split Pin



## || STEP 4


Attach Heat Shield (AF) to Trolley Side - Left (DA) using 2 x Bolt (1).

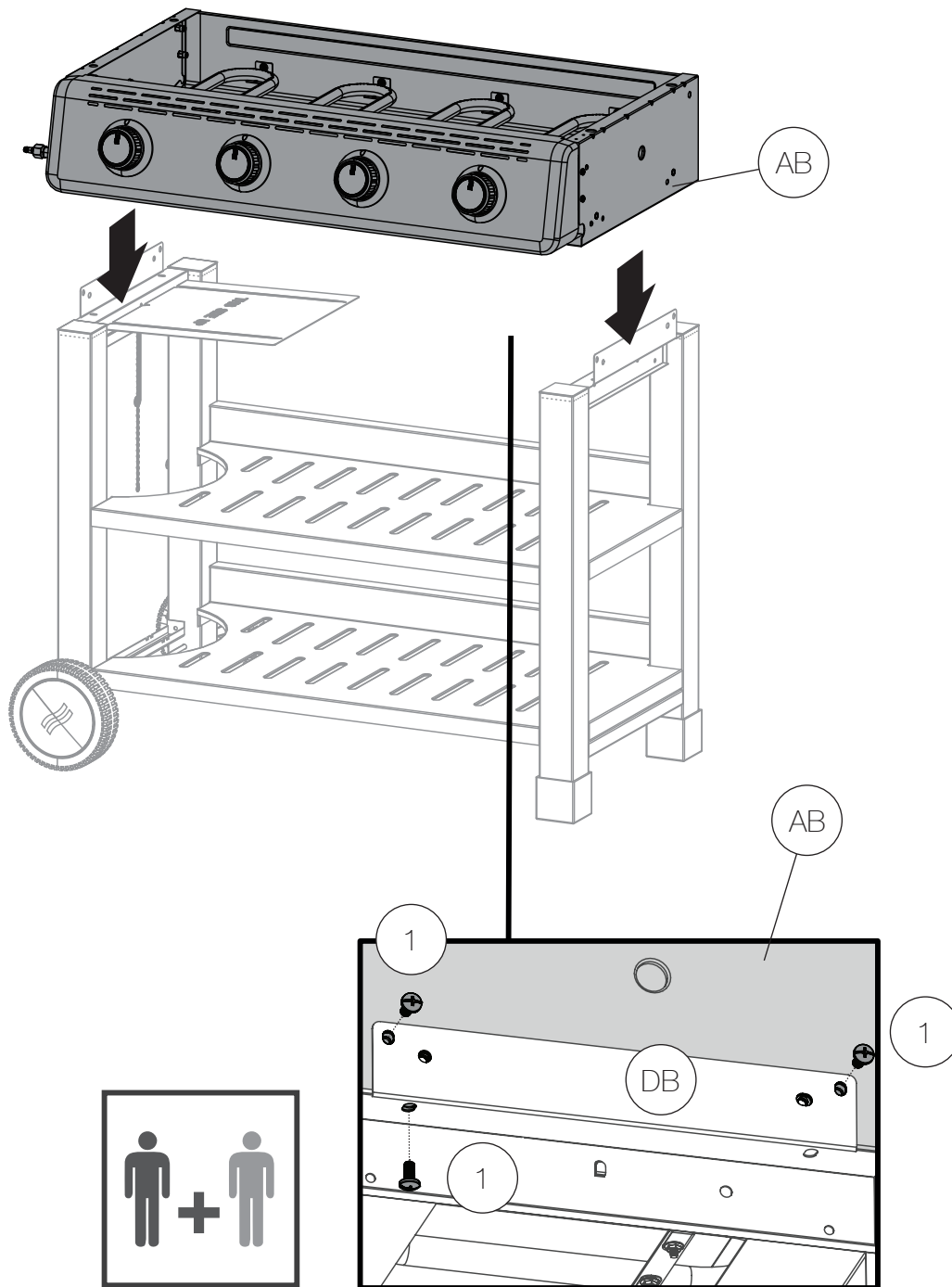
Part	1	
QTY	2	
1/4"x13 Bolt		



## || STEP 5



Carefully lower Cooking Frame (AB) onto Trolley Side - Left and Right (DA & DB) and secure in place using 6 x Bolt (1).

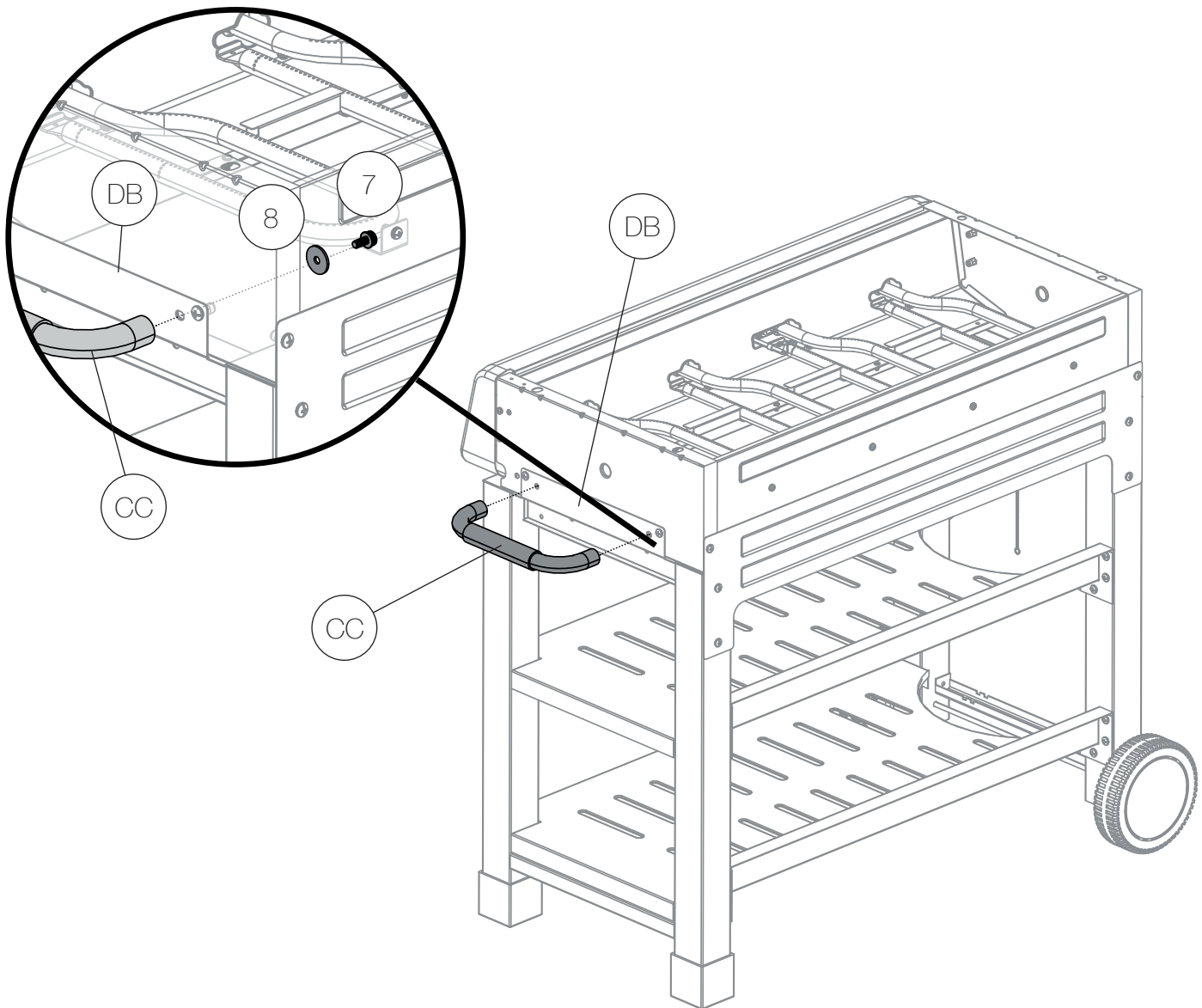
Part	1	
QTY	6	
1/4"x13 Bolt		



**|| STEP 6**

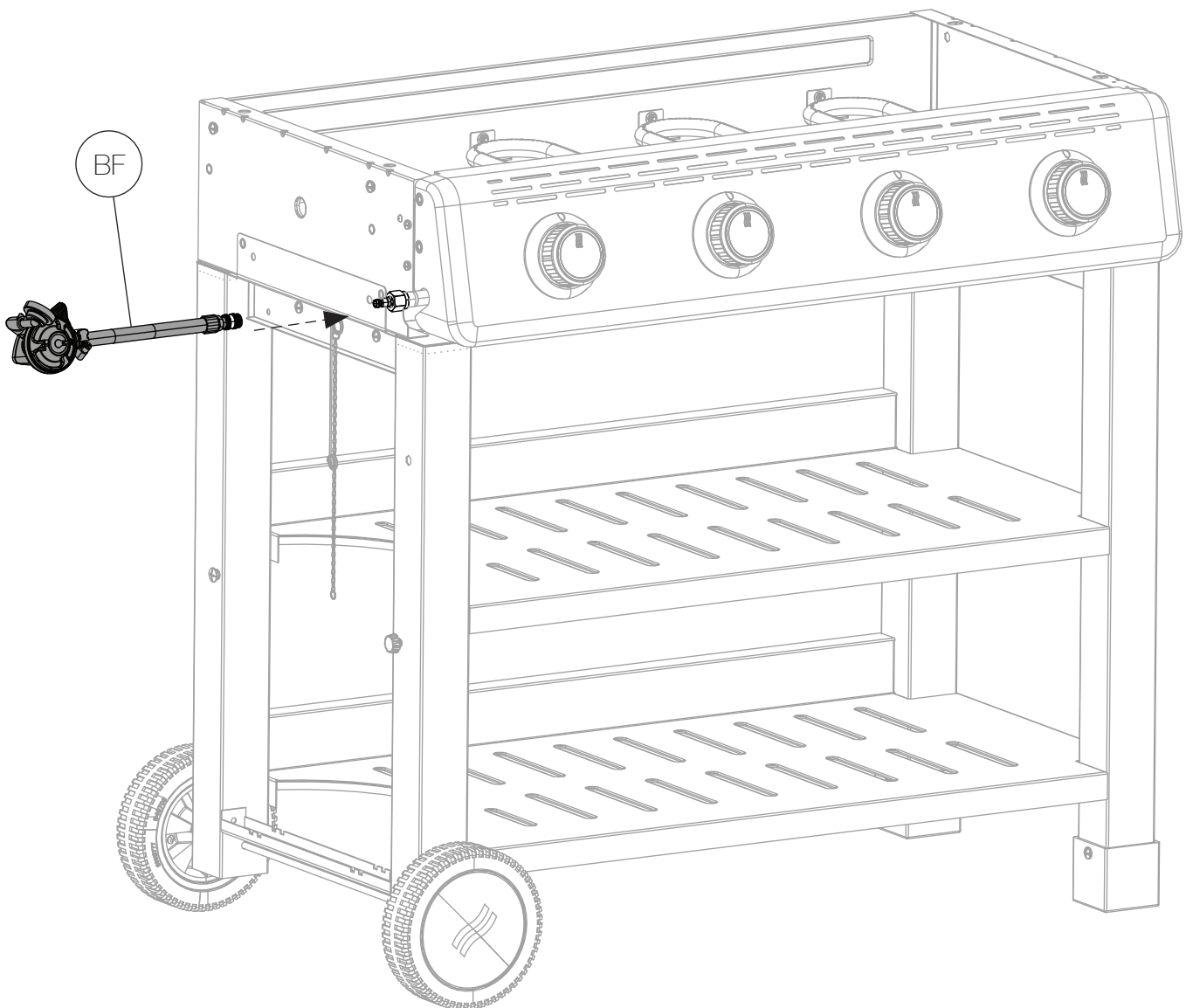
Attach Side Handle (CC) to Trolley Side - Right (DB) from inside of Cooking Frame using 2 x Bolt Assembly (7) and 2 x Handle Washer (8).

Part	7		Part	8	
QTY	2	1/4" x 18 Bolt Assembly	QTY	2	Handle Washer




**|| STEP 7**

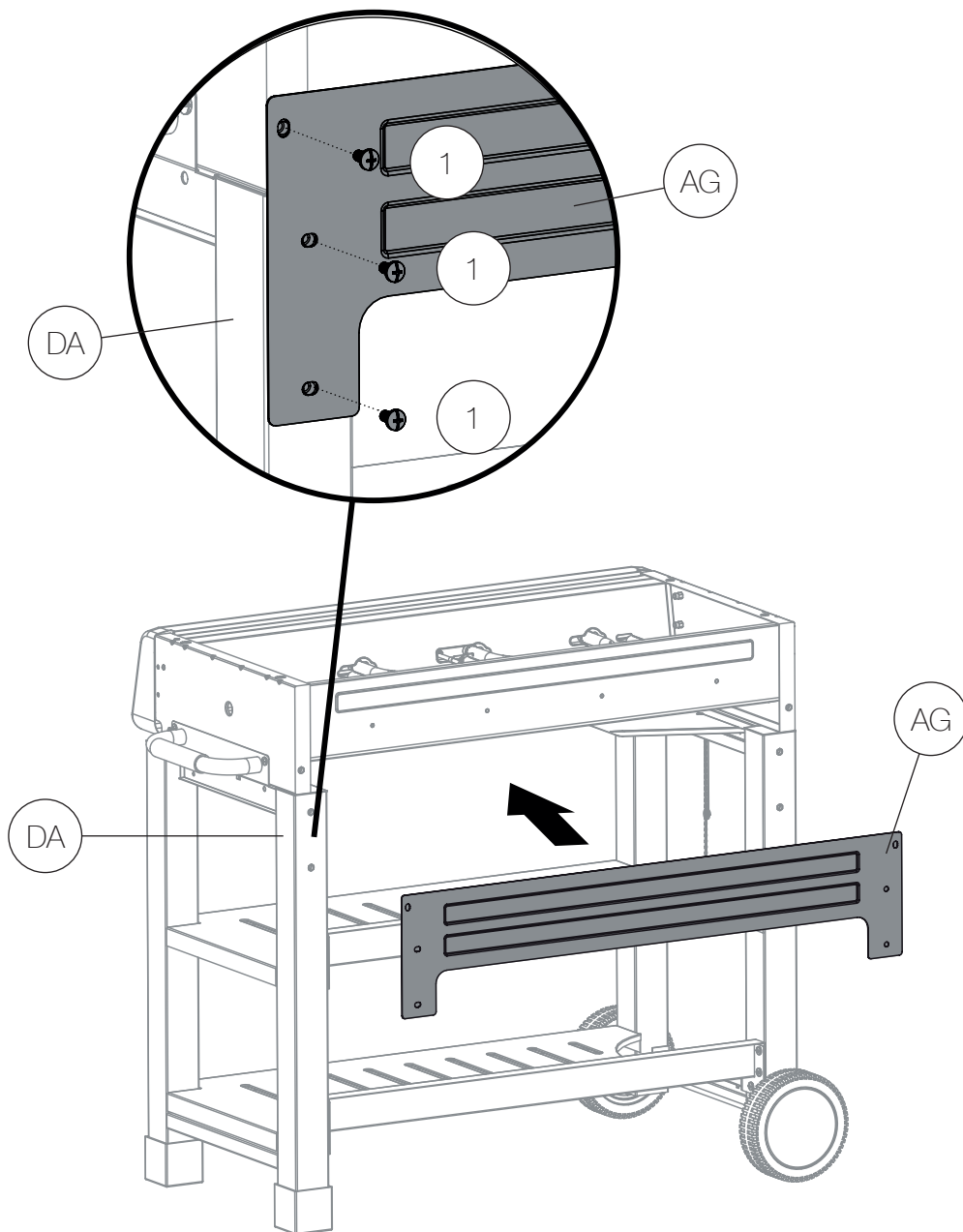
Connect Quick Release Hose (BF) to terminal on side of Control Panel by pushing firmly. To disconnect, pull back the movable section on hose and pull apart. Please ensure you perform a gas leak check on this connection as instructed at the end of this manual.



## || STEP 8

Connect Upper Back Panel (AG) to reverse of Cooking Frame (AB) and Trolley Side - Left and Right (DA & DB) using 6 x Bolt (1).

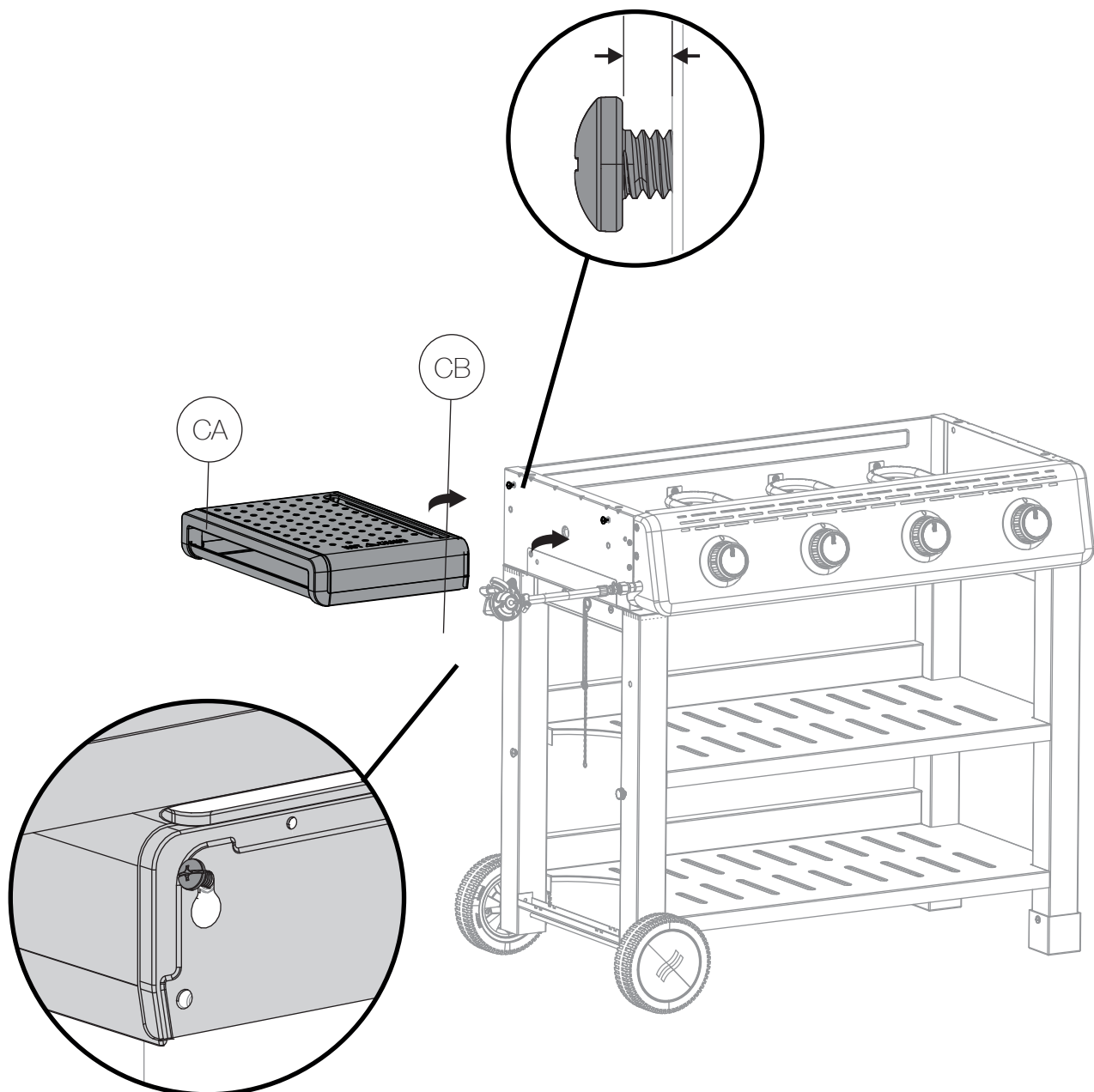
Part	1	
QTY	6	
1/4"x13 Bolt		







**|| STEP 9**

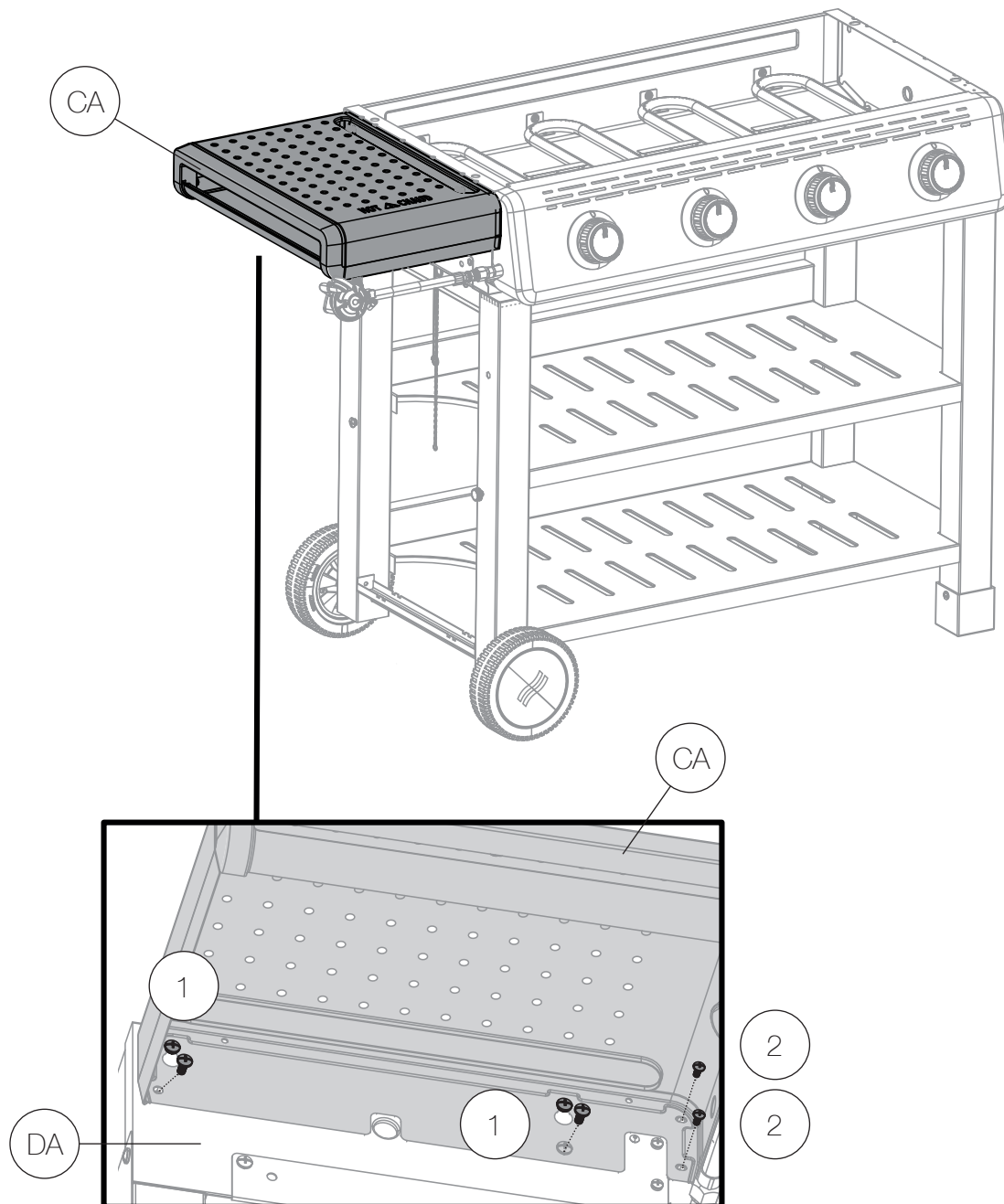
Part unscrew bolts on side of Cooking Frame as indicated and hook Side Shelf (CA) in place. It will be secured in the next step.



**|| STEP 10**


Secure Side Shelf (CA) in place using 2 x Bolt (2) at the front and 2 x Bolt (1) at the base. Leave all bolts loose until they are all installed. Now tighten all bolts in this and the previous step.

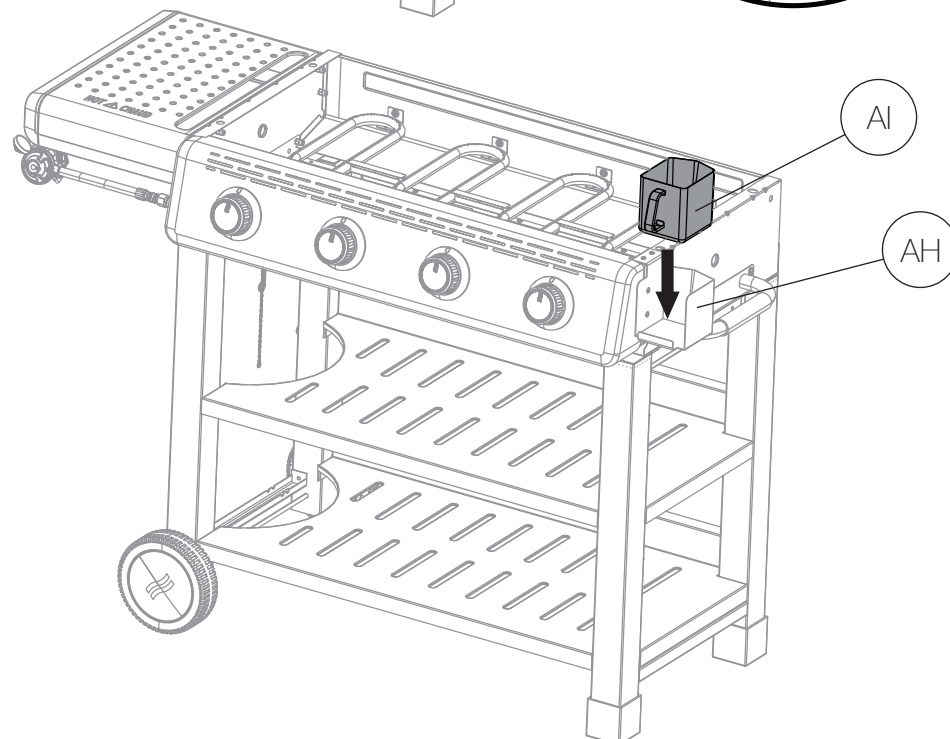
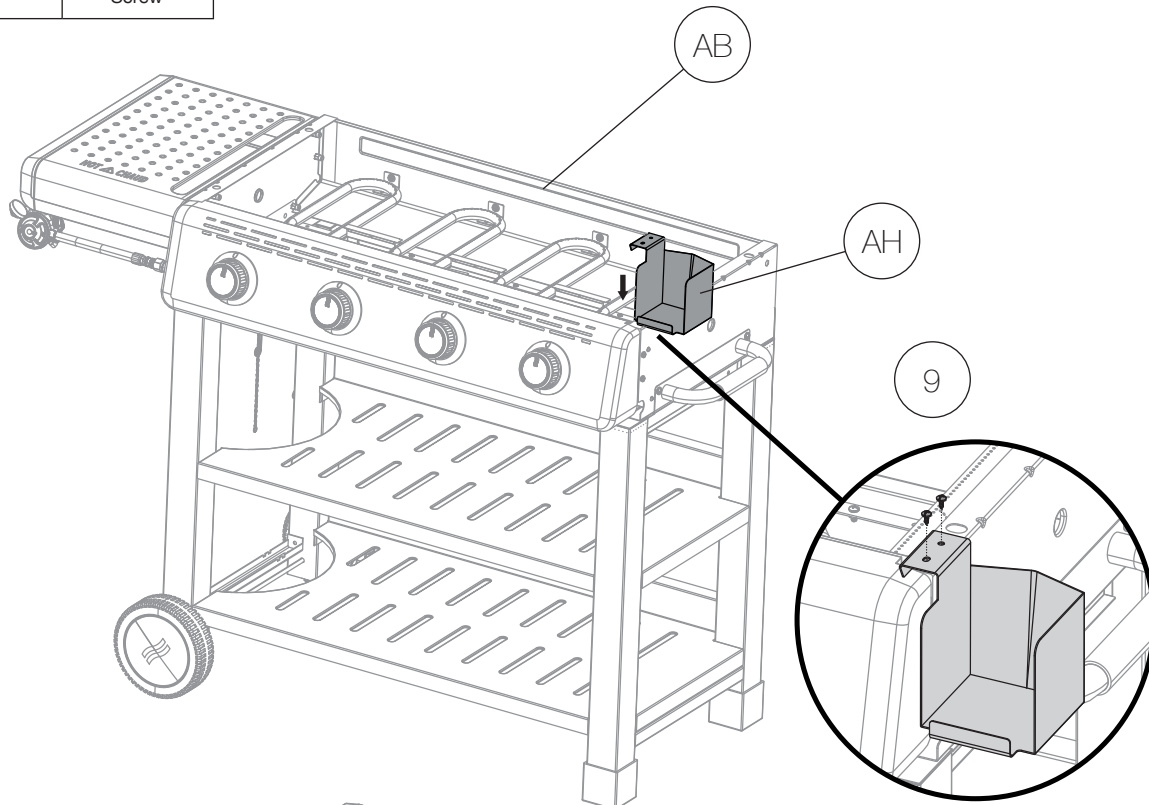
Part	1		Part	2	
QTY	2	1/4"x13 Bolt	QTY	2	No.10x10 Bolt



## STEP 11

Attach Fat Cup Bracket (AH) to Cooking Frame (AB) using 2 x Self-tapping Screw (9). Now slot Fat Cup (AI) into Fat Cup Bracket as shown.

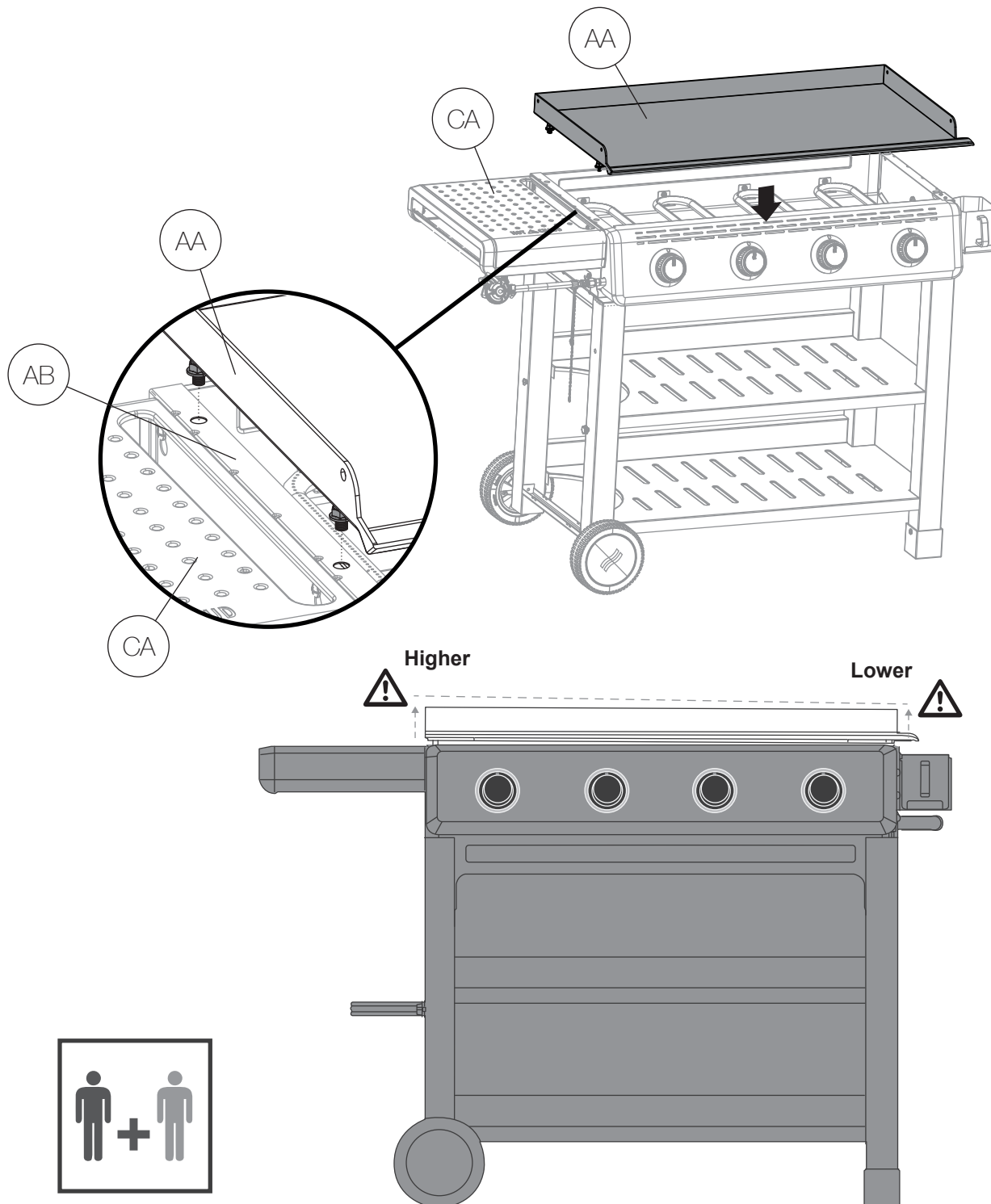
Part	9	
QTY	2	Self-tapping Screw



## STEP 12


Carefully lower Flatplate (AA) onto Cooking Frame (AB) with the adjustable legs passing through the holes as indicated.

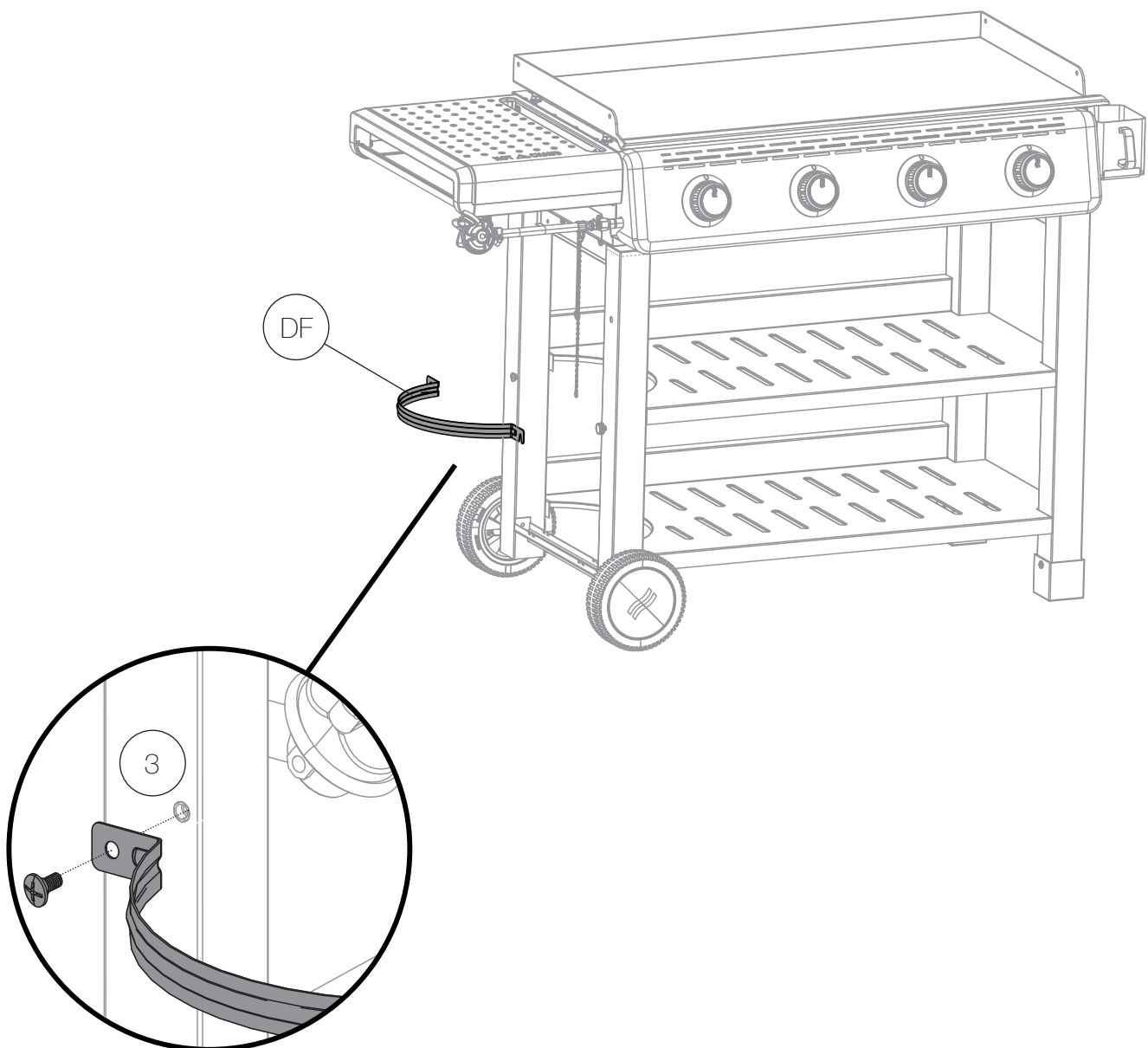
Note: The bolts on the adjustable legs are for adjustment only. The flatplate does not attach to the Cooking Frame as it is necessary to remove it for maintenance purposes.



## || STEP 13

Attach one end of the Gas Bottle Support (DF) to rear leg of Trolley Side - Left (DA) using 1 x Gas Bottle Support Bolt (3). Hook the other end over the Clamping Knob pre-installed on front leg of Trolley Side - Left. Tighten and loosen the Clamping Knob as required.

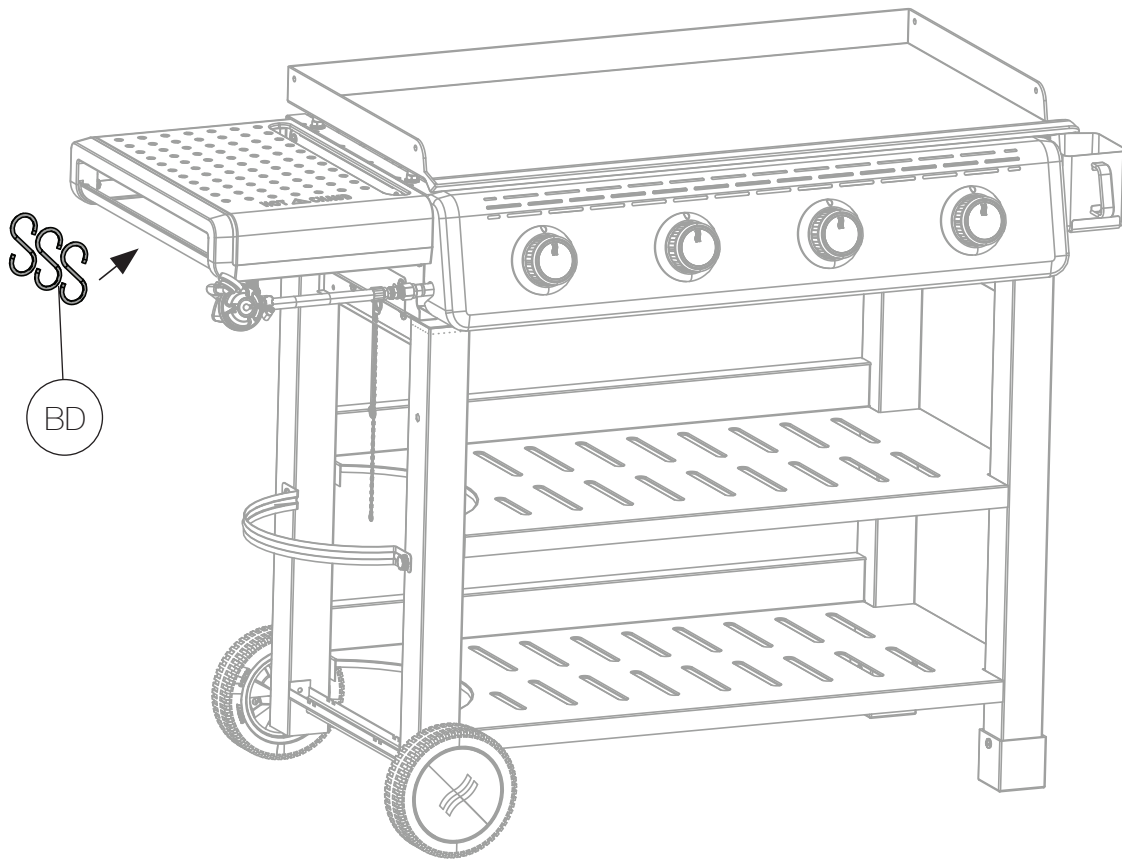
Part	3	
QTY	1	Gas Bottle Support Bolt



## || STEP 14

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Hook Tool Hooks (BD) in place on Side Shelf (CA) as shown.

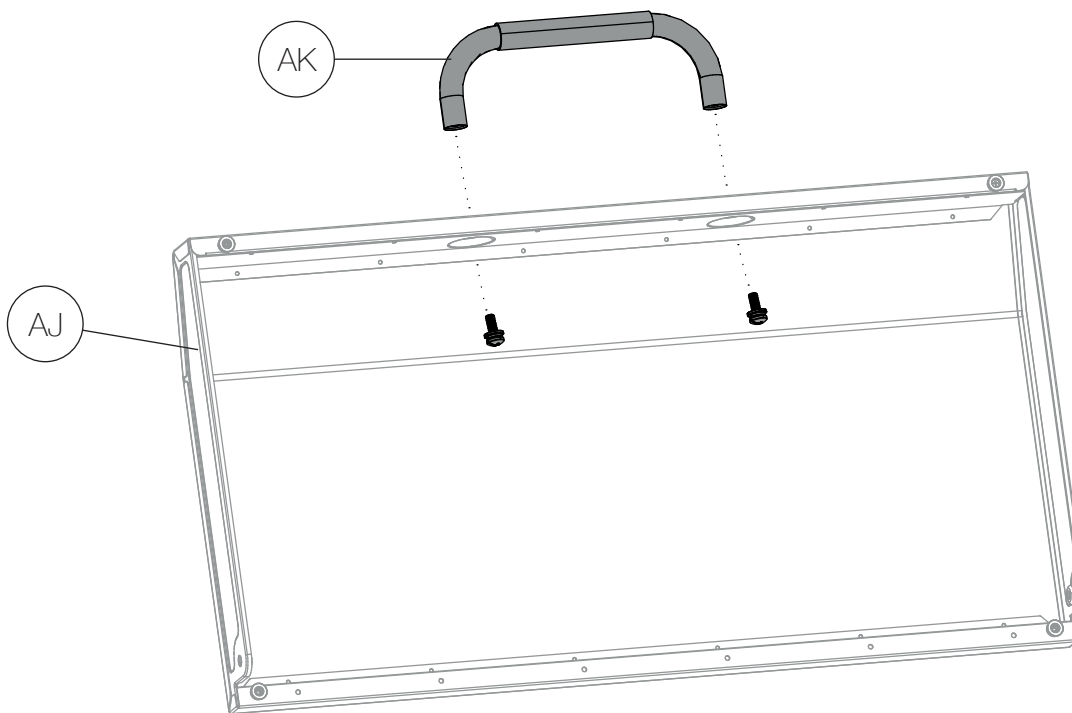


## || STEP 15

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Attach Hood Handle (AK) onto Hood (AJ) using 2 x Bolt Assembly (7).




Part	7	 1/4" x 18 Bolt Assembly
QTY	2	

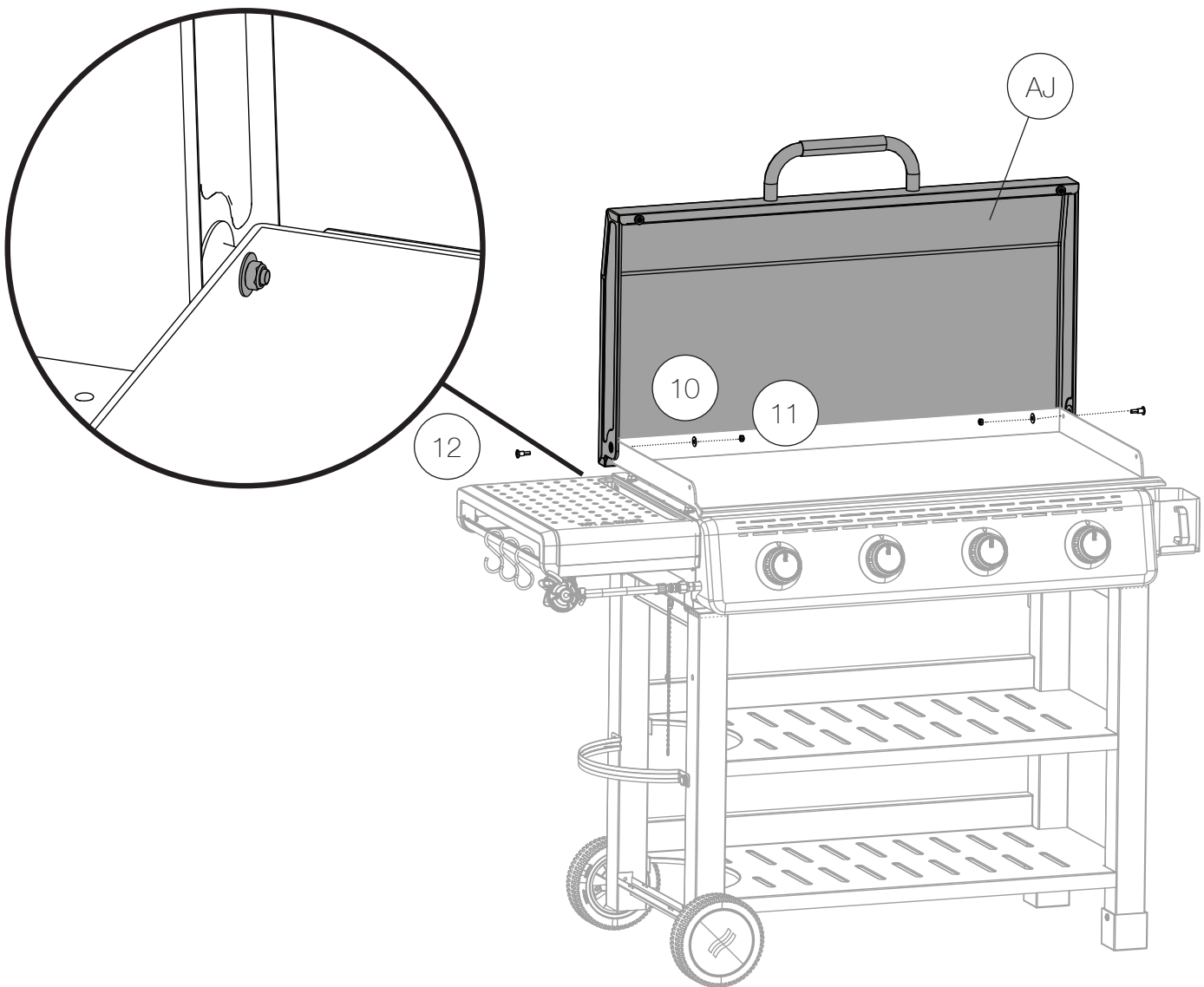




**|| STEP 16**

Attach Hood to rear of Flatplate (AA) using 2 x Hood Bolt (12), 2 x Washer (10) and 2 x Nut (11).

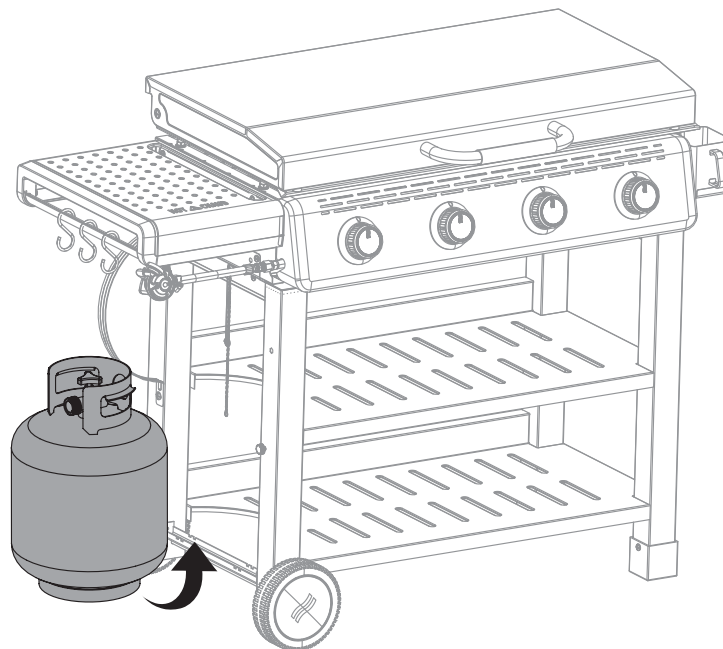
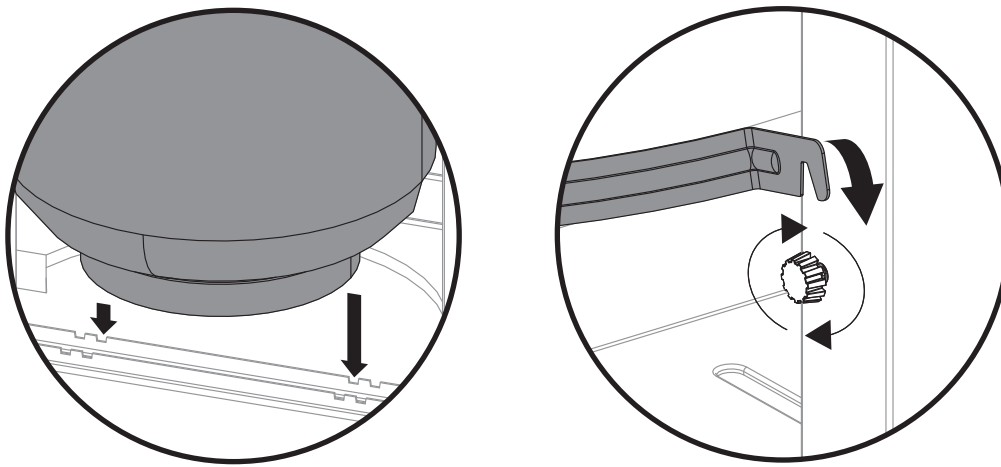
Part	10		Part	11		Part	12	
QTY	2	7 Washer	QTY	2	1/4" Nut	QTY	2	Hood Bolt



## || STEP 17

Smaller Gas Bottles (not supplied) can be stored on the left-hand side of the Trolley. Loosen the Clamping Bolt and fold the Gas Bottle Support out of the way. Slot the Gas Bottle in place and reattach the Gas Bottle Support in place using the Clamping Bolt.

Larger bottles, that will not fit on the Trolley, can be safely located on the floor beside it.



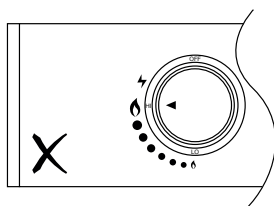
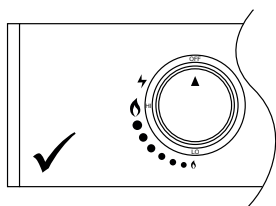
## || TESTING YOUR BBQ

**TESTING FOR LEAKS - DO THIS BEFORE USING YOUR BBQ.** Note - Do not test for gas leaks with an open flame. If you smell gas, turn off at the source.

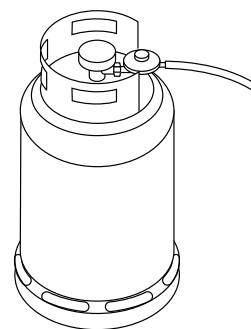
Before first use, at the beginning of each new season, or whenever a gas cylinder is changed, you must check for gas leaks.

Do so by:

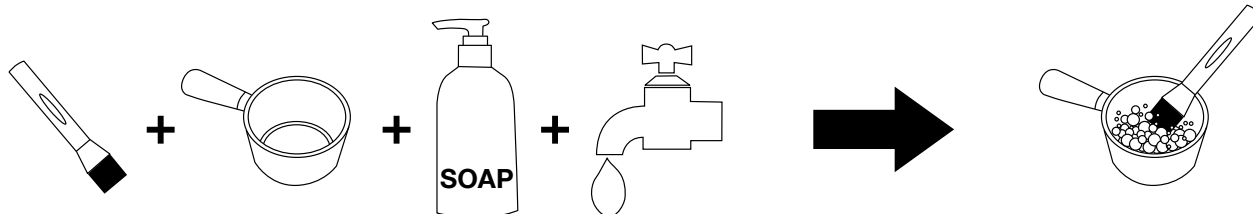
**1** Turn all gas valves on the BBQ to the off position



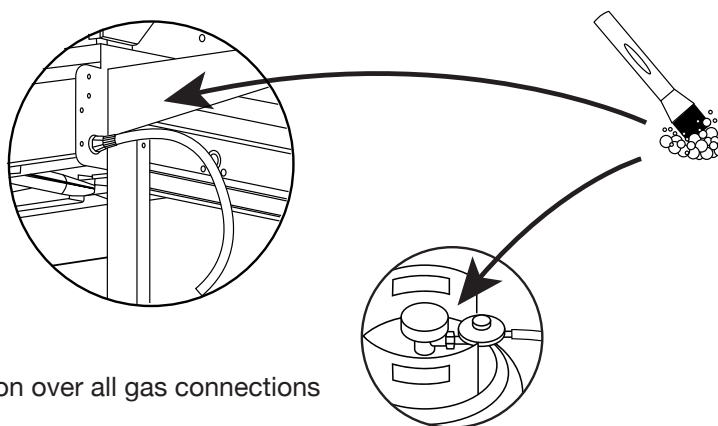
**2** Turn on the gas cylinder



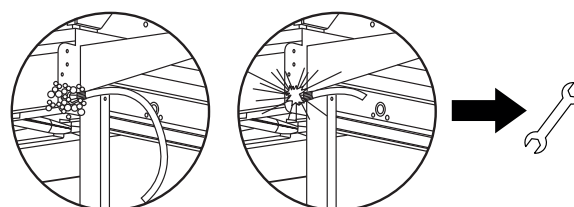
**3** Make a soap solution of one part liquid detergent and one part water



**4** Brush the soap solution over all gas connections



- 5**
- The presence of bubbles indicates a leak. Tighten or repair as necessary
  - Under no circumstances should a naked flame be used to check for leaks
  - If a gas odour is present and no leaks can be found, do not use the BBQ. Turn the gas off at the source, disconnect the hose and immediately contact your BBQ dealer or place of purchase for assistance





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**PLEASE KEEP THESE INSTRUCTIONS FOR  
FUTURE REFERENCE**

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