

WELCOME TO THE WORLD OF BARBEQUES GALORE OUTDOOR COOKING

INSTRUCTIONS FOR ASSEMBLY AND USE OF ALFRESCO BUILD-IN BARBEQUES

Code: G4ALF2BI, G6ALF2BI

For the safe use and enjoyment of your new barbeque.



These instructions contain important information that needs to be followed for the safe assembly and use of your new barbeque. Please read through carefully and completely prior to assembly.

Take care to remove all packaging materials and protective coatings from the barbeque before first use.

For Model Codes: G4ALF2BI, G6ALF2BI

Tools required:

1 x Phillips head screwdriver

IMPORTANT: READ ALL OPERATING INSTRUCTION BEFORE LIGHTING.

By following these instructions for safe and easy operation, you will enjoy years of satisfying, trouble free outdoor cooking. And when you're fully up and running, you can visit your retailer for some great accessories and cooking tips to make your experience even more rewarding. But first things first....

Safety warnings

HAZARDOUS FIRE OR EXPLOSION MAY RESULT IF THESE INSTRUCTIONS ARE IGNORED

It is the consumer's responsibility to see that the barbecue is properly assembled, installed, and taken care of. Failure to follow instructions in this manual could result in bodily injury and/or property damage.

FOR YOUR SAFETY IF YOU SMELL GAS:

1. Turn "**OFF**" gas supply at gas cylinder.
2. Turn the control knobs to "**OFF**" position.
3. Open barbecue hood
4. Extinguish all naked flames; do not operate any electrical appliances.
5. Ventilate the area.
6. Check for leaks as detailed in this manual whenever the gas cylinder is replaced or reconnected.

If odour continues or you have a fire you cannot extinguish, call your fire department.

Do not call from near the LPG gas cylinder because your telephone is an electrical device and could create a spark resulting in fire and or explosion.

PRECAUTIONS:

1. Leak test all connections after each cylinder refill. See page 12.
2. **Never** check for leaks with a lit match or open flame.
3. Do not store or use gasoline or other flammable vapours and liquids in the vicinity of this or any other appliance.
4. Any LP cylinder not connected for use shall not be stored in the vicinity of this or any other gas, electrical or motorised appliance.

WARNINGS

- **THIS BARBEQUE MUST NOT BE USED INDOORS.**
- **DO NOT OPERATE THIS APPLIANCE BEFORE READING THE INSTRUCTION BOOKLET**
- **DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE**
- **DO NOT STORE CHEMICALS OR FLAMMABLE MATERIALS, OR SPRAY AEROSOLS NEAR THIS APPLIANCE**
- **DO NOT OPERATE THE APPLIANCE INDOORS**
- **DO NOT OPERATE IN AN ENCLOSED AREA**
- **DO NOT OPERATE THIS APPLIANCE BEFORE LEAK CHECKING HOSES AND GAS CYLINDER CONNECTION**
- **DO NOT MOVE THE APPLIANCE DURING USE.**
- **ACCESSIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AND THE INFIRM AT A SAFE DISTANCE AWAY.**
- **ANY MODIFICATION OF THE APPLIANCE MAY BE DANGEROUS.**
- **TURN ALL GAS VALVES "OFF" INCLUDING THE GAS CYLINDER AFTER USE.**
- **This barbecue has not been approved for marine use.**

Safety warnings (continued)

- 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.
- It is important that you install your barbecue exactly as described in these instructions. In particular: you should keep the barbecue clear of combustible material, and you should check for leaks whenever a new connection is made.
- It is a good idea to tie back long hair and loose clothing while cooking in case of unexpected flare ups.
- 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 barbecue 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 fire damage is not covered under warranty. In case of fat fire, turn the gas supply **OFF**. Do not try and extinguish with water. Call the fire brigade.
- Do not move the barbecue whilst it is hot because there is a risk that the contents of the grease cup will fall out.
- **NEVER** leave a barbecue unattended with any burners switched on. Always switch off all burners and cylinders when the barbecue is not in use.
- Take care when touching a hot barbecue, especially on surfaces close to the firebox or roasting hood.
- Particular care must be taken when removing the grease channeling tray or grease cup. Hot fat can cause serious injury. Let the barbecue cool completely before removing and cleaning grease.
- It is fine to pre-heat for 10 minutes with all burners on **HIGH** and the hood closed, but **NEVER** let the temperature on the hood thermometer exceed 250°C.
- When cooking with the hood closed, turn one or more burners to **LOW** or **OFF** as required to keep the barbecue from getting too hot. **NEVER** let the temperature on the hood thermometer exceed 250°C.
- **NEVER** leave all burners on **HIGH** for more than 15 minutes, always stay in control by adjusting burners to **LOW** and **OFF** as required to maintain suitable cooking temperatures.
- If the burner makes hissing sound when lit, it may be burning internally. Turn the burner off, allow it to cool and try again.
- Follow instructions to periodically check for gas leaks, see page 12.
- Do not allow build up of unburned gas.

Strong winds and low temperatures can affect the heating and performance of your gas barbecue so factor in these elements when positioning your barbecue outdoors for cooking.

Never install or use your gas barbecue in a garage, porch, shed, breezeway or any other enclosed area. Your gas barbecue is to be installed and used outdoors only, **at least 60cm from the back and sides, at least 120cm below any combustible surface**. Do not obstruct the flow of ventilation air around the gas barbecue housing.

This gas barbecue is not intended to be installed in or on recreational vehicles and/or boats.

Where to put your barbeque

This barbeque must 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. Any enclosure in which the appliance is used must comply with one of the following:

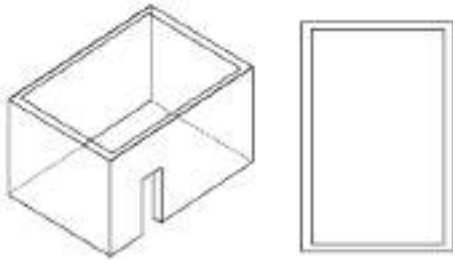


FIGURE F1—OUTDOOR AREA—EXAMPLE 1

(1) Any enclosure with walls on all sides, but at least one permanent opening at ground level, and no overhead cover. See figure F1.

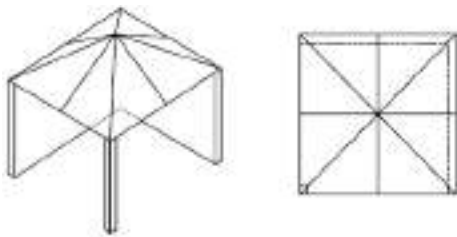


FIGURE F2—OUTDOOR AREA—EXAMPLE 2

(2) Within a partial enclosure that includes an overhead cover and no more than two walls. See figures F2 and F3.

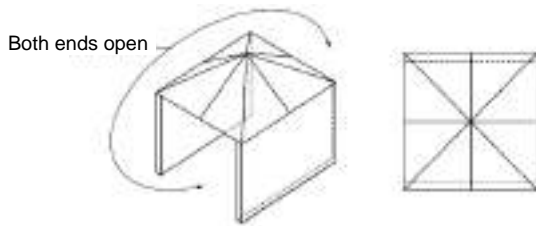


FIGURE F3—OUTDOOR AREA—EXAMPLE 3

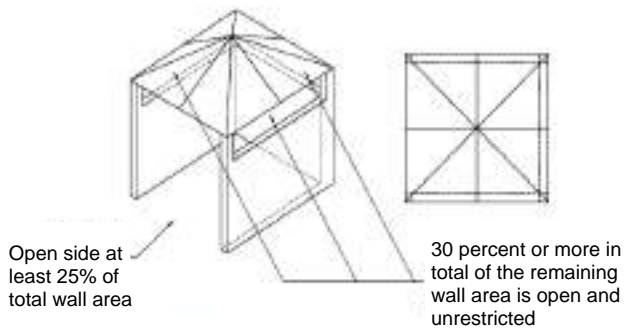


FIGURE F4—OUTDOOR AREA—EXAMPLE 4

(3) Within a partial enclosure that includes an overhead cover and more than two walls, the following shall apply:

- (i) At least 25% of the total wall area is completely open; and
 - (ii) At least 30% of the remaining wall area is open and unrestricted.
 - (iii) In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.
- See figures F4 and F5.

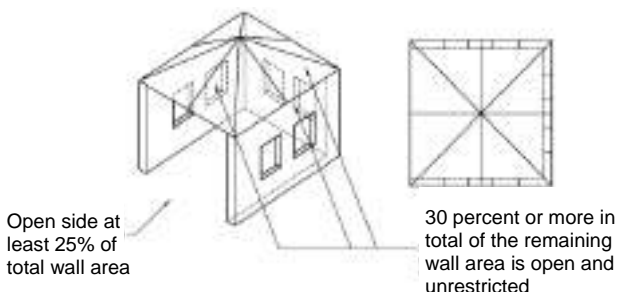
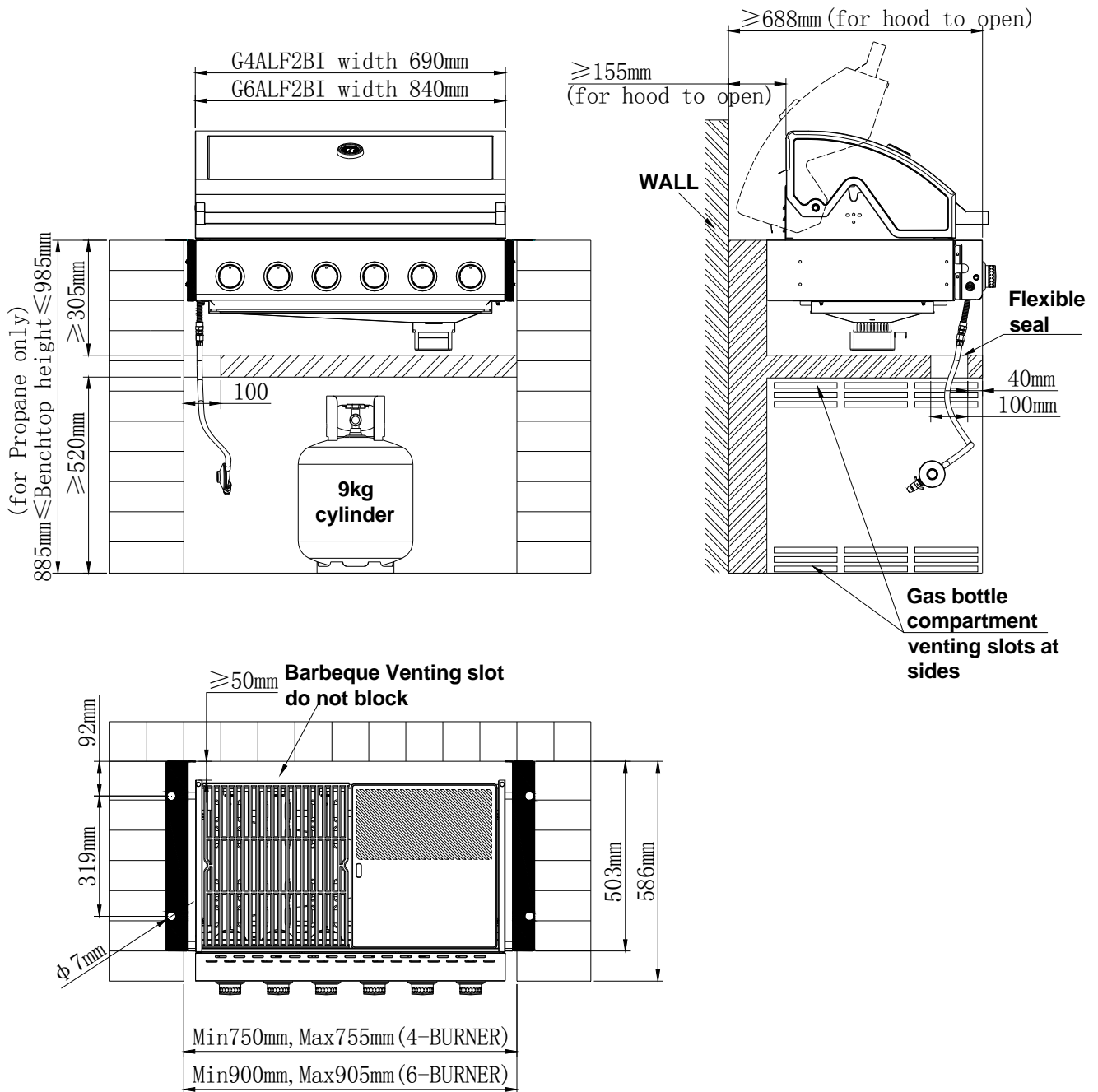


FIGURE F5—OUTDOOR AREA—EXAMPLE 5

Where to put your barbeque (continued)

Outdoor Use Only!

Support structure must be only non-combustible material. Clearances of barbeque from combustibles: 600mm from sides and rear; 1200mm vertically above; 10mm below.



With the hood closed, once preheated for maximum 10 minutes, **NEVER** run hotter than maximum 4 burners on **LOW** setting or 2 burners on **HIGH** setting.

The support structure must be level, stable, durable, and non-combustible. It is advisable to fix the mounting brackets to the support structure with appropriate screws through the 7mm holes in the support brackets.

Installation must be in accordance with AS5601 including:

Where to put your barbeque (continued)

Ventilation of cylinder compartments for cylinders exceeding 1.25KG gas capacity:

Cylinder compartments shall have permanent openings ventilating directly to the outside of the appliance, and consisting of either-

- (a) Perforations, uniformly distributed over the height of the enclosure and with a total free area of not less than 25% of the sidewall area; or
- (b) Separate openings at high and low level, such that-
 - (i) The total free area at high level is not less than 20,000 square mm and is within 125 mm of the top of the cylinder compartment; and
 - (ii) The total free area at low level is not less than 20,000 square mm and-
 - (A) At least 25% of the required area is within 15 mm of the base of the cylinder compartment;
 - (B) The total required area is within 125 mm of the base of the cylinder compartment; and
 - (C) The openings cannot be obstructed by the cylinder.

When used on the ground always place the cylinder on flat level ground.

NEVER light the BARBEQUE with the HOOD in the closed position.

Storage of Appliance

Storage of this appliance indoors is only permissible if the gas cylinder is disconnected and removed from the appliance. When the appliance is not to be used for a period of time it should be stored protected from the elements in a dry dust free environment.

This barbeque is designed for use outdoors only, away from any flammable materials. It is important that there are no overhead obstructions within 120 cm above the unit. It is important that the ventilation openings of the appliance are not obstructed. The barbeque must be installed on a level, stable, heat resistant surface. The appliance should be protected from direct draughts and shall be positioned or protected against direct penetration by any trickling water (e.g. rain).

Parts sealed by the manufacturer must not be altered by the user. No modifications should be made to any part of this barbeque and repairs and maintenance should only be carried out by an authorised service technician.

Connection to Appliance

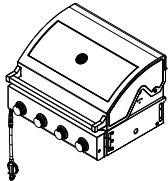
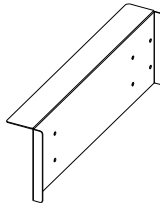
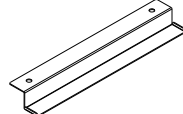
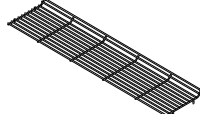
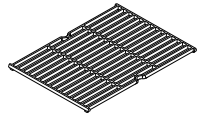

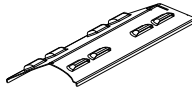
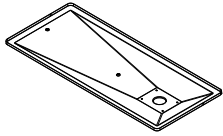
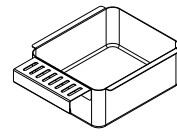
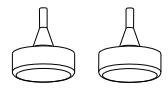
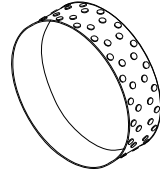


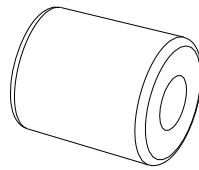

Before connection, ensure that there is no debris caught in the head of the gas cylinder, regulator, burner and burner ports. Spiders and insects can nest within and clog the burner/venturi tube at the orifice. A clogged burner can lead to a fire beneath the appliance.

Clean burner holes if necessary with a heavy-duty pipe cleaner.

Disconnect the regulator from the gas cylinder when the barbeque is not in use. Do not disconnect the hose at the barbeque. If the hose is replaced, fit the new hose to the appliance using two spanners (one to hold the connection firm, the other to tighten the hose onto the connection). Check for leaks.

Refer to page 10 and onwards for more details on gas connections.

Contents list. Carefully unpack the carton and check all the parts:

1. One Firebox & Hood Assembly	2. Two Mounting Brackets	3. Two Drip Tray Rails	4. One Warming Rack	5. One Cooking Grill
				
6. One Hot Plate	7. Two/ Three Flame Tamers	8. One Grease Channeling Tray	9. One Grease Cup	10. Two Rubber cushions (spare)
				
11. Four/ Six Blue Rings for Knobs				
				
Bolt Pack included:				
A. Eight M6*35mm Screws	B. Four M6*16mm Screws	C. Eight Bakelite Insulators	D. Four M6 Washers	
				

Before you start, check that you have all the contents as above. Remove all items, including any packing materials from the firebox and hood assembly. Dispose of all packing materials only after assembly is complete.

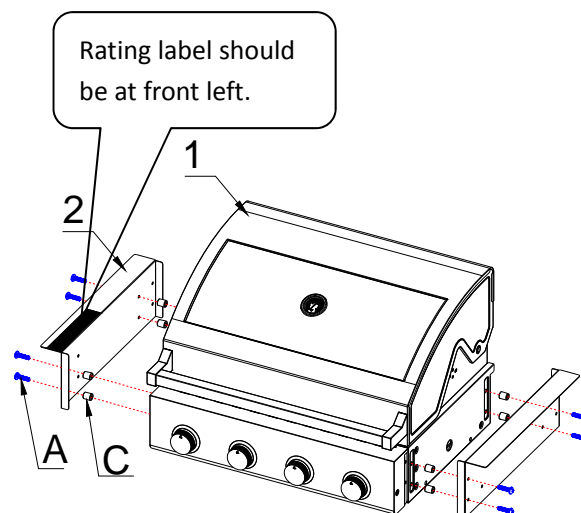
Assembly instructions

STEP 1: Attach the Firebox.

WHAT YOU NEED:

- Eight x M6*35mm screws (A)
- Eight x Bakelite Insulators (C)
- Two x Mounting Brackets (2)

Use Eight M6*35mm screws (A), Eight Insulators (C) to attach the Two Mounting Brackets (2) onto the left and right side of the Firebox & Hood Assembly (1) respectively as shown.

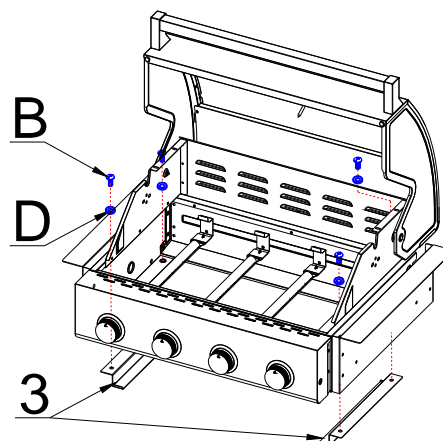


STEP 2: Attach Drip Tray Rails.

WHAT YOU NEED:

- Four x M6*16mm screw (B)
- Four x M6 washer (D)
- Two x Drip Tray Rail (3)

Use Four M6*16mm screws (B), Four M6 washers (D), Attach the Two Drip Tray Rails (3) onto the bottom of the Firebox & Hood Assembly (1) respectively as shown.

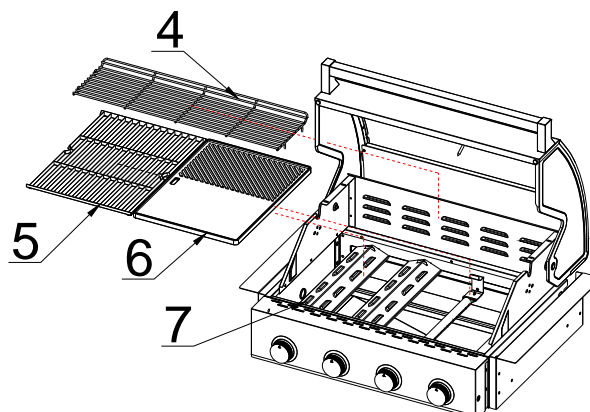


STEP 3: Attach Warming Rack, Cooking Grill, Hot Plate, Two Flame Tamers.

WHAT YOU NEED:

- One x Warming Rack (4)
- One x Cooking Grill (5)
- One x Hot Plate (6)
- Two x Flame Tamers (7) (Three for 6B)

Attach the Warming Rack (4), One Cooking Grill (5), One Hot Plate (6), Two (or Three for 6B) Flame Tamers (7), onto the Firebox & Hood Assembly (1) respectively as shown.



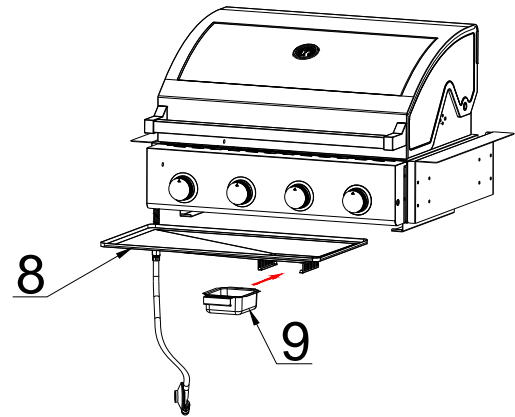
STEP 4: Attach Grease Channelling Tray and Grease Cup.

WHAT YOU NEED:

One x Grease Channelling Tray (8)

One x Grease Cup (9)

Insert the One Grease Channelling Tray (8) onto the Drip Tray Rails, then put the Grease Cup (9) onto the brackets which are under the Grease Channelling Tray.



Checking the gas type and supply

Before assembling your barbeque, you should ensure your barbeque is suited to the type of gas which you are going to use. This is a low pressure barbeque and must only be used with propane gas only using the hose and regulator supplied. Your barbeque is manufactured for use with 4kg or 9Kg refillable propane cylinders. The cylinder should be filled by a reputable gas supplier and visually inspected at each filling.

LPG, also known as Propane or Universal LPG:

This barbeque is suited to Universal LPG (Propane with any proportion of Butane) and has a red sticker on the side saying “**UNIVERSAL LPG**”. This is most commonly supplied as propane in a portable 4 kg or 9 kg gas cylinder, which can be refilled or swapped at petrol stations or your place of purchase when empty. Follow the assembly instruction steps for how to fit and connect your portable gas cylinder.

Some homes have twin 45 kg LPG cylinders permanently installed near an outside wall. These cylinders supply LPG gas to multiple appliances in the home via copper pipes, and are filled as required by the gas supply company.

For Fixed LPG Supply:

Barbeques which are connected to twin 45 kg LPG cylinders must be installed by a licensed gasfitter, in accordance with the requirements of AS 5601, and local gas authority requirements.

Natural Gas:

This is piped to your home in a similar fashion to water, so there are no cylinders to refill. You will need to contact your local gas company to determine if Natural Gas is available in your area.

To Change the Gas Type of Your Barbeque

Your barbeque is manufactured to operate from LPG (Propane). It can be connected to LPG (Propane) without any alteration. If you wish to connect your barbeque to natural gas, it must be converted beforehand using the appropriate conversion kit (code: NGCJALF2) available at your nearest Barbeques Galore store. This conversion must be done by a licensed gasfitter or an authorised person. It is extremely dangerous to use the barbeque with the wrong type of gas. Fire or explosion may result. Conduct a leak test before use.

There are two approaches to where the gas supply is reticulated (plumbed) to the barbeque :

(1) Permanent Piped Connection: Your barbeque may be permanently connected to LPG cylinders or to the mains Natural Gas lines via copper pipe. This must be done entirely by the gasfitter, in accordance with requirements of AS 5601, and local gas authority requirements. Your gasfitter will ensure that your barbeque is permanently connected to the supply via copper pipe, the gas pressure in the lines is adequate, pipe sizes are correct, all connections are secure, and that all necessary components (such as secondary regulators and manual shutoffs) are included where regulations require them. Once this is done, the barbeque cannot be moved. It is a permanent fixture of the property. The gas fitter must issue a certificate of compliance. Keep this certificate in case of any service or warranty issues.

Checking the gas type and supply (continued)

(2) Bayonet Point: Alternatively, you can have the gas fitter terminate the gas line using a “bayonet point”. This allows you to connect and disconnect the barbeque using a special hose and bayonet termination. For LPG installations, an appropriate hose is available from most barbeque retailers.

For Natural gas a bayonet hose and appropriate pressure governor is provided in the Natural Gas Conversion Kit (code: NGCK250VQ). Follow the instructions supplied with the kit to complete the connection. Natural Gas injectors to suit this unit will also be required (code: NGCJALF2).

Even if your barbeque area already has a bayonet point, you will still need to call upon a gas fitter to ensure gas pressure is sufficient for your barbeque, and to ensure your barbeque functions correctly before leaving. Where a gas fitter is required, the gas fitter must test the safety and operation of the appliance before leaving, including gas pressure, ignition and burner operation and conduct a leak test before use. A certificate of compliance must be issued. Keep that certificate in case of any service or warranty issues.

To the installer: You must instruct the consumer on safe operation, and ensure these instructions are left with the consumer before leaving the site.

Connecting to gas and Checking for gas leaks

Always keep the gas cylinder in an upright position. Always close the gas cylinder valve when the barbeque is not in use.

Do not subject the cylinder to excessive heat.

NEVER STORE YOUR GAS CYLINDER INDOORS.

If you store your barbeque indoors, ALWAYS disconnect the gas supply first and store it safely outside. Propane cylinders must be stored out doors in a well-ventilated area out of reach of children, and must not be stored in a building, garage or any other enclosed area.



Do not connect your barbeque to an LPG gas cylinder exceeding 9kg capacity. Never connect an unregulated LPG gas cylinder to your barbeque. Use only the hose and regulator supplied.



Never operate this barbeque without the correct regulator.



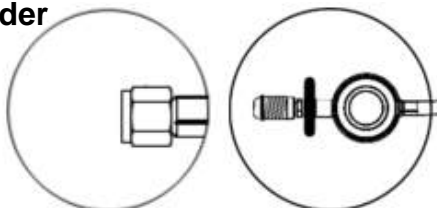
Ensure the barbeque is meant for the type of gas being used.

Hose and Regulator Safety

The LPG regulator and hose assembly supplied with the barbeque is suitable for propane only. The gas regulator adjusted to have an outlet pressure of 2.75kPa and is supplied for connection to the LPG cylinder. Hose diameter 8mm. Only the pressure regulator and hose assembly supplied with the barbeque must be used. Replacement pressure regulators and hose assemblies must be those specified by the barbeque manufacturer.

Connecting to the Gas Cylinder

BARBEQUE CONNECTION TO REGULATOR HOSE 3/8' SAE (5/8" UNF) RIGHT HAND THREAD.



GAS BOTTLE CONNECTION TO REGULATOR POL FITTING LEFT HAND THREAD.

If you are using a portable LPG gas cylinder, place the LPG cylinder into the left side of the cabinet, so that it sits inside the round cut out in the base panel. Take the hose that came with the barbeque, check that it has a rubber seal on the regulator end of it, and connect this end of the hose to the gas cylinder. You won't need a spanner here, just turn the fitting in an anticlockwise direction and hand tighten as much as you can. This should seal it sufficiently. Ensure the gas cylinder is secure. When connecting the hose and regulator assembly to the gas cylinder, take care to avoid unnecessary twisting or kinking of the flexible hose. After the assembly has been secured, turn on the gas cylinder and check for leaks by brushing a soap and water solution over all connections as follows:

BEFORE USE CHECK FOR LEAKS

Never check for leaks with a naked flame, always use a soapy water solution.

TO SAFELY CHECK FOR LEAKS:

Make 100ml of leak detecting solution by mixing one part washing up liquid with 3 parts water. Ensure all the barbeque control valves are "OFF". Connect the regulator to the gas cylinder, ensure the connections are secure then turn ON the gas.

Brush the soapy solution onto the hose and all joints. If bubbles appear you have a leak which must be rectified before use. Retest after fixing the fault. Turn "OFF" at the gas cylinder after testing.

If leakage is detected and cannot be rectified by tightening the connections then do not attempt to fix the leak but consult your store of purchase.

LIGHTING INSTRUCTIONS

After confirming there are no leaks:

1. Open the hood of the barbeque while lighting the main burners.
2. Turn all the control knobs clockwise to “**OFF**” position.
3. Connect the regulator to the gas bottle. Turn the gas supply “**ON**” at the gas cylinder.
4. Push **IN** selected burner control knob and keep pressing **IN** whilst turning anti-clockwise to the “**HIGH**” position (a clicking sound is heard). This should light that burner. Observe if the burner is lit, if the burner is not lit, turn the knob clockwise to “**OFF**” and repeat this step once.
5. If the burner has not lit after retrying once, turn the control knob “**OFF**” (clockwise) wait five minutes and repeat step 4.
6. If the burner still does not light, light the appliance with a lit match held next to the burner, consult your store of purchase if necessary to service the ignition.

Warning: If the burner completely fails to ignite, turn the control knob clockwise to “**OFF**” and also turn the cylinder valve “**OFF**”. Wait five minutes before attempting to relight with ignition sequence from STEP 1.

CONTROLLING THE MAIN BURNER FLAMES

Adjust the heat by turning the knob between the “**HIGH**” and “**LOW**” positions.

Light individual main burners in the same way as above.

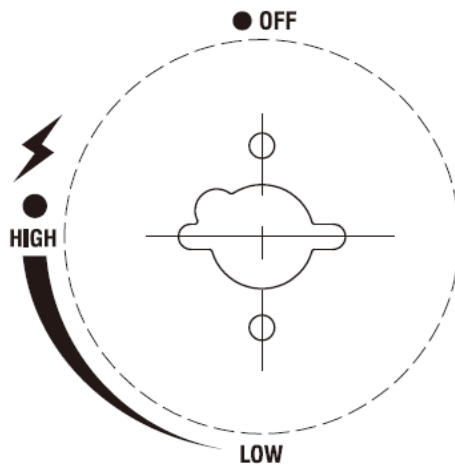
To turn the complete barbeque “**OFF**”, turn the cylinder valve or regulator switch to the “**OFF**” position and then turn all the control knobs on the appliance clockwise to the “**OFF**” position.

Before cooking for the first time, operate the barbeque for about 15 minutes with the hood closed and the gas turned on “**LOW**”. This will “heat clean” the internal parts and dissipate odour from the initial “burn in”.

Controlling the Flames

CONTROLLING THE FLAMES

The knobs have three basic positions “**OFF**”, “**LOW**” & “**HIGH**”. You can achieve any flame height between “**LOW**” and “**HIGH**” by rotating the knob between these two positions.



Checking the Flames:

Look underneath the barbeque so that you can see the flames.

They should be a soft blue colour with yellow tips. If the flame appears too yellow or smoky, you should consult your retailer before further use.

Special note: “Blowback” is a situation where the flame burns inside the burner, towards the front. It can be recognised by a sharp roaring sound coming from the burner. It is not dangerous unless it is allowed to persist. If this occurs, simply turn the burner clockwise to **OFF**, wait a few seconds, then relight.

Turning OFF:

When you’ve finished cooking, leave the burner controls on “**HIGH**” for a maximum of five minutes to burn off any spillage from the flame tamers and other surfaces. To turn the barbeque off, it is best to turn **OFF** the cylinder first, and allow all the gas left in the hose to burn off. This will only take a couple of seconds. Then turn **OFF** all burner controls. It is okay to leave the cylinder connected to your barbeque while it’s not in use, but it is much safer to turn the gas cylinder **OFF** when it is not in use.

If your barbeque is connected to piped Natural Gas or LPG, you can simply turn the burner controls **OFF**. If you have a hose connection with a shut off valve, it is much safer to turn the gas supply **OFF** when the barbeque is not in use.

Note carefully: Failure to follow these shutdown procedures correctly can lead to a hazardous condition.

First time use

The main cooking surfaces: The grill and optional hotplate are cast iron with a fused on matt vitreous enamel finish. No “curing” is required, but you should give these and the warming rack a thorough wash with regular dishwashing detergent and rinse well with fresh water before first use. For ongoing protection of the cooking surfaces, follow the procedures in the Cleaning, Storage and Maintenance sections.

Grease Management:

This barbeque is equipped with a two stage grease drainage system. Food residue drops down to the grease channelling tray, then falls through the hole into the grease cup. It is a good idea to line the main grease channelling tray with aluminium foil to assist with cleaning.

Ensure there is a hole in the foil to allow fats and oils to drip through into the grease cup below. Also, placing fat absorbent material into the grease cup will avoid splashing and overflowing when the container starts to fill. Suitable fat absorbent material is available from your local Barbeques Galore store.

The grease channelling tray and grease cup should be emptied, cleaned and refitted regularly. If not emptied, eventually a fat fire is likely to occur. Fat fires are dangerous and not covered under warranty. If a fat fire occurs, do not try and extinguish it with water. Shut the gas supply off and close the hood if safe to do so. Call the Fire Brigade if necessary.

Preparing to cook

Lightly coat the cooking surfaces with oil. This will reduce issues with food sticking. Light the burners, close the hood and leave on **HIGH** for about 5 minutes to warm the barbeque up. Once the barbeque is warmed up, you should set the burners to your desired cooking temperature. You're now ready to start cooking up a feast.

Controlling flare up

Flare-ups are caused by juices and oils from the food igniting in sudden bursts of flame that come up over the grill. A little bit of flare up as well as the resulting smoke is a good thing. It's what gives barbequed food that unique outdoor flavour. But if it happens too often, or if the flame lasts more than a couple of seconds, your food will char, so you need to control it.

Some tips that help minimise flare ups:

- Trim excess fat off your meat.
- The burner controls may be up too high, turning them down **BEFORE** flare ups occur will usually prevent it happening in the first place.
- Moving the meat away from the flare up will also reduce the problem. Note that when all burners are on, the area of grill closest to the hotplate will be the hottest part of the grill.
- Some very fatty foods can only be cooked on a hotplate or indirectly with the hood closed (see later information on indirect cooking).
- **NEVER** use more than half the cooking surface as hotplate. That can be very dangerous.
- Clean your barbeque after each use. **DO NOT** use abrasive or flammable cleaners, as it will damage some parts of the product and may start a fire. Clean with warm soapy water.

Cooking hints

It's easy to keep your food moist and succulent on a barbeque by following these guidelines:

- Use tongs instead of a fork when turning meat and poultry. A fork pierces the flesh and causes the juice to seep out.
- Resist the temptation to keep turning meat over. Juices tend to rise to the top of a piece of meat and then settle. Each time you turn the meat over, the juices are lost. It's better to quickly sear the meat on **HIGH** each side (about half a minute) then with the burner controls down near **LOW**, leave the meat cook on one side at a time, turning once only before serving.
- If you like salt with your food, try adding it at the end instead of before or during cooking. Salt draws the natural moisture out of the food and dries it out.
- Baste food with light marinade or canola oil a couple of times while cooking, though watch out for excessive flare-up if too much oil is used.
- Using the roasting hood as outlined later in these instructions is an excellent way to preserve moisture and succulence and takes the hard work out of barbeque cooking.
- Although cooking on the optional hotplate looks easier, cooking on the grill gives you a more authentic barbeque flavour. Natural juices drip onto the flame tamer and then vaporise, with the vapours penetrating back into the food.
- As an alternative to simply grilling, try marinating your meat, fish, poultry or vegetables first. The longer you leave the food to stand in the marinade, the more thoroughly the flavor will soak through. Several pre-made marinades are available and good recipes are easy to come by. It is best to leave food standing in the refrigerator.
- If you use a tomato or sugar based sauce for basting, apply it in the last 5-10 minutes of cooking. Using these sauces over a longer period of time will result in over-browning.
- To prevent meat from curling, slash the remaining fat at roughly 5cm intervals, taking care not to cut into the meat.
- Avoid burning or charring food as this has been shown to be unhealthy. Don't leave cooked food standing for too long before eating.

Covered cooking

With the hood closed, once preheated for maximum 10 minutes, **NEVER** run hotter than maximum 4 burners on **LOW** setting or 2 burners on **HIGH** setting.

Cooking with the Hood Closed:

Using the roasting hood traps heat, moisture and flavour that is normally lost on an open top barbeque. For covered cooking, there are two basic ways to cook: (A) Direct Cooking and (B) Indirect Cooking.

(A) Direct Cooking Method:

This is when you place the food directly over the lit burners, either on the grill or the hotplate. This method is great for frying, searing and grilling, especially with thinner cuts and foods that require shorter cooking time. Cooking takes less time than with the hood open, and the results are more tender and juicy.

Covered cooking (continued)

Preheat the barbeque with all burners on **HIGH** and the hood closed for 5 to 10 minutes. Once the barbeque is pre-heated and the hood is closed, heat is trapped around the food, so the burners may only need to be on **LOW** and in some cases, some of the burners **OFF**. Heat from the lit burners will circulate all through the hood cooking quite evenly. Quite close attention needs to be paid to the food, and the burners frequently reset to **LOW** or **OFF** as required to prevent overheating.

Don't be afraid to open the hood often to check progress. You are in control of the temperature by turning burners higher, lower or **OFF** as required. The gas burners will respond instantly and powerfully to your control. Most importantly, use the hood thermometer as a warning guide that the barbeque is too hot. For grilling most foods, aim to keep the thermometer below 200°C to avoid burning.

NEVER let the hood thermometer temperature exceed 250°C or the barbeque can dangerously overheat and burn your food. A separate probe thermometer is available as an accessory from all Barbeques Galore stores. This takes the guesswork out of knowing when your food is cooked.

(B) Indirect Cooking Method:

This is when you place the food only above burners that are **OFF**. The other burners are adjusted in combinations of **LOW** and **OFF** to maintain constant lower roasting temperatures.

This method is ideal for thicker cuts of meat, legs of lamb, pork, shoulders of beef, whole chickens and whole fish. Moist, hot air rises from the lit burners and circulates around the food, trapping juices and flavour. Even cakes and breads can be cooked in your barbeque this way. Cooking low and slow allows the food to cook completely through without burning on the outside, yet remaining juicy and tender on the inside. Best results are achieved by placing your roast in a rack and that rack in a drip pan. The roast is elevated to allow heat to circulate all the way around, and water, wine, juices, herbs can be added to the drip pan to help flavour the roast and make a baste or gravy.

Preheat the barbeque with all burners on **HIGH** and the hood closed for 5 minutes. Importantly, once the barbeque is pre-heated and the hood is closed, heat is trapped around the food, so normally some of the burners will need to be turned **OFF** or to **LOW**. Heat from the lit burners will circulate all through the hood cooking quite evenly.

On this barbeque, half the burners on **HIGH** and half the burners **OFF** is usually the best setting for roasting. The roast on its rack in the drip pan is best positioned onto the hot plate above the **OFF** burners. Check the temperature every 15 minutes and adjust the burners if necessary.

The roast may need to be rotated 180 degrees half way through cooking to brown evenly.

Contrary to some beliefs, the slower and lower (temperature) the food is cooked, the more even, tender and juicier the results will be. Importantly, use the hood thermometer as a warning guide that the barbeque is too hot.

Covered cooking (continued)

For roasting most foods, aim to keep the thermometer around 180°C to avoid burning. Note that the temperature at the roasting rack may be higher than the temperature measured at the hood thermometer and most foods will quickly burn over 180°C.

For smoking, lower temperatures and longer cooking times will result in more intense smoke flavour and more tender meats. Aim for around 125°C. Note that temperature at the roasting rack may be higher than the temperature measured at the hood thermometer. Always use a probe thermometer to ensure that the meat has cooked all the way through to the right temperature.

Great chefs will tell you that most meats need to “rest” away from the heat of the barbeque before carving or serving for several minutes to allow the moisture pushed to the surface to redistribute. If you don't rest the meat, moisture that has pooled near the surface will run out and the rest of the roast may be quite dry.

Use the few minutes while resting the meat to open the barbeque hood, turn all burners to **HIGH** for 5 or 10 minutes to burn off food residue. After 10 minutes, turn the barbeque **OFF**. While the cooking surfaces are still hot, take a long handled brush or scraper and remove remaining oil and food residue. You should use an oven mitt to avoid burns. 10 minutes cleaning now will save 60 minutes next barbeque.

NEVER let the hood thermometer temperature exceed 250°C or the barbeque can dangerously overheat and burn your food. A separate probe thermometer is available as an accessory from all Barbeques Galore stores. This takes the guesswork out of knowing when your food is cooked.

Always remember to switch the barbeque **OFF** once you are finished cooking.

Internal meat temperatures

To obtain correct temperature use an instant-read meat thermometer in the thickest part of the flesh, careful not to touch any bone.

Beef

Preference Meat Probe Temperature

Rare 140°F / 60°C

Medium 150°F / 66°C

Well Done 170°F / 77°C

Veal

Preference Meat Probe Temperature

Rare not advised

Medium 155°F / 70°C minimum safe temperature

Well Done 165°F / 75°C

Lamb

Preference Meat Probe Temperature

Rare 140°F / 60°C

Medium 150°F / 65°C

Well Done 165°F / 75°C

Pork

Preference Meat Probe Temperature

Rare not advised

Medium 150°F / 65°C minimum safe temperature

Well Done 160°F / 70°C

Poultry

Preference Meat Probe Temperature

Rare not advised

Medium 170-175°F / 75-80°C minimum safe temperature

Well Done not advised; poultry tends to dry out over 175°F / 80°C

Cooking times

Beef

Thermometer Temperature: Rare = 60°C, Medium = 66°C, Well = 77°C

Cut of Meat	Weight or Thickness	Barbecuing Method	Approx. Cooking Time
Roasts	2 kg	Indirect	50 min per kg (rare)
Steaks (T-bone, New York, Porterhouse, Round, Sirloin)	2.5 cm	Direct	5-6 min per side (rare)
Rump Steak	3.5 cm	Direct	5-7 min per side (med. rare)
Minute Steaks	0.5 cm	Direct	1.5-2 min per side (rare)
Ground Beef Patties	2.5 cm	Direct	4-5 min per side (rare) 5-6 min per side (med.rare) 6-7 min per side (well rare)

Cooking times (continued)

Poultry

<i>Cut of Meat</i>	<i>Weight or Thickness</i>	<i>Barbecuing Method</i>	<i>Approx. Cooking Time</i>
Chicken (whole)	2 kg	Indirect	70-80 min
Chicken (halved or quartered)	2 kg total	Indirect	55-65 min
Chicken (breasts, boneless)	150 g ea	Direct or Indirect	12-15 min (Direct) 23-25 min (Indirect)
Wings	120 g ea	Direct or Indirect	23-30 min (Direct) 35-40 min (Indirect)
Cut Up Legs and Wings	2 kg	Direct or Indirect	10 min (Direct) 40 min (Indirect)
Boneless Cubes (For Kebabs)	2.5cm	Direct	12-15 min total
Turkey (Whole)	4.5 kg	Indirect	2-3 hours

Seafood

Fish is done when flakes easily when prodded with a fork or knife in the thickest part. Frozen fillets should not be thawed before barbecuing. Cooking times will be approximately double that of fresh fish.

<i>Cut of Meat</i>	<i>Weight or Thickness</i>	<i>Barbecuing Method</i>	<i>Approx. Cooking Time</i>
Whole Fish (with or without head and tail)	2 kg	Indirect	30-35 min total
Steaks & Fillets	2 cm	Direct	3-4 min per side
Prawns	medium sized	Direct	1.5-2 min per side
Lobster Tails	300 g	Direct	9-13 min

Care and maintenance

Cleaning your barbeque:

Your barbeque will look better and last longer if you keep it clean. Follow these simple steps.

The cooking surfaces: While the cooking surfaces are still hot, take a long handled brush and a scraper and remove remaining oil and food scraps. Use an oven mitt to avoid burning yourself.

The burners: Occasionally the burner holes may get clogged with grease and food particles. Leaving the burners **HIGH** on for a maximum of 10 minutes with the hood open after you've finished cooking will remove most of this. However, you should check the burners periodically for any sort of blockage. In particular, you should ensure that the aeration vents are free of insect nests and spider webs. To clean the burners, let them cool down, then inspect them. If any of the holes are clogged, use a wire brush or pin to unclog the holes.

The barbeque body: Grease and spillage can build up on the body of the barbeque. Simply clean it off with hot water and mild detergent. Do not use oven cleaner as this will damage the surface coating.

The grease channeling tray and grease cup: You should change the fat absorbent material regularly. Also, keep the grease channeling tray itself clean to prevent a build-up of grease. If you don't do this, a fat fire can result. This can be quite dangerous, and will void the warranty on your barbeque. If a fat fire occurs, do not try and extinguish it with water. If safe to do so, turn the gas supply and control knobs **OFF** and close the hood. Call the Fire Brigade if necessary.

Storing Your Barbeque:

Your barbeque is designed to be installed and used outdoors. However, just like a car, you will prolong the life of the appliance if you store it out of direct exposure to the elements when not in use. This can be done in a couple of ways:

- Place a waterproof cover over it. These are available from most barbeque retailers. Use a ventilated cover, or add a couple of sponges between the cover and the barbeque to promote ventilation and reduce condensation.
- If you don't intend to use it for a few months, lightly spray all surfaces with canola oil. This will help protect against corrosion.

Servicing Your Barbeque:

- Apart from cleaning, your barbeque is a fairly low maintenance item. A couple of things are worth looking at though. Remember to turn off and disconnect the gas cylinder before any maintenance is carried out.
- If your barbeque uses a flexible hose to connect to the gas, check the rubber O-ring on the regulator end of the hose assembly at least once a year. If it appears worn or cracked, have it replaced.
- We recommend having your barbeque checked by an authorised service agent every 5 years. This is to ensure there are no leaks and that all components are still functioning correctly.

Care and maintenance (continued)

- If you use a portable LPG gas cylinder, you will need to have the gas cylinder serviced or replaced every ten years. The date of the last service should be stamped on the neck of the gas cylinder.
- As you can see, it's easy to keep your barbeque in great shape so it can give you years of trouble free enjoyment.

Replacing the hose:

If there are any signs of wear or cracking in the barbeque hose(s), you need to replace them immediately. Ensure you replace only with the correct hose and regulator purchased from Barbeques Galore to ensure proper gas connection compatibility.

Connect the nut of the hose to the same gas inlet of the barbeque that the old one was connected. Use two spanners to tighten it properly, one to hold the inlet, one to turn the hose nut. Do not use sealing tape. The connection is designed to seal properly without it. Perform a leak test as explained on page 12 before use.

Replacing the burners:

Occasionally you will need to remove your burners for cleaning or adjustment.

To replace the burner, place the open end of the burner over the gas jet at the front of the barbeque. Then, lower the plug on the other end of the barbeque into the locating hole and fix back into place with the "R" pin.

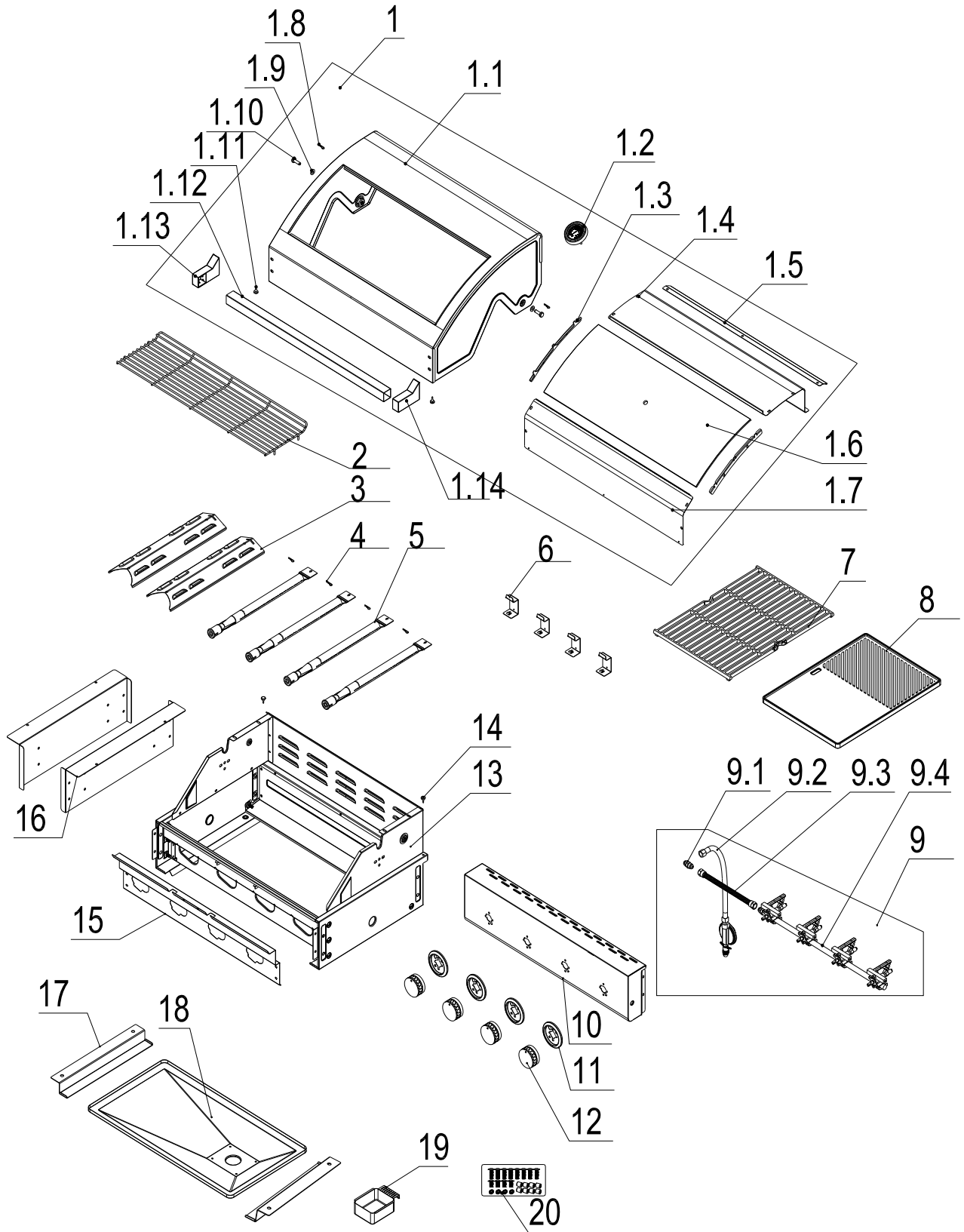
Troubleshooting guide

Problem	Possible Cause	Prevention / Solution
Burner will not light	No gas flow Obstructed gas flow Burner not over the valve Spider webs in the burner Burner ports blocked	Check cylinder contents- refill Check burners and hose Engage burner over the valve Clean the burners Clean the burner ports
Sudden drop in gas flow or reduced flame height	Out of gas	Check supply / cylinder
Irregular flame pattern or flame does not run full length of burner	Burner ports blocked	Clean burner ports
Flame yellow or orange	Residue on burner Spider webs in burner Burner not over the valve	Burn clean for 5 minutes on HIGH Clean burner Engage the burner onto the valve
Flame blows out in wind gusts	Too windy Low on gas Excess grease build up	Shelter or move the bbq Replace or refill the cylinder Clean the bbq
Persistent grease fire	Grease trapped by food build-up around the burner and grease channeling system	Turn burners OFF . Turn gas OFF . Leave hood closed and let the fire burn out. Once cooled, remove and clean all parts. Do not use the unit until it has been professional serviced.
Blowback (fire burning inside the burner)	Burner and or burner tubes may be blocked.	Switch OFF and re-light. If problem persists, remove and clean the burners.
Inside of hood peeling like paint.	Baked on grease build up has carbonised and is flaking.	Clean regularly to avoid. Clean thoroughly to resolve.
<p>If a service is required for your barbeque, contact your local Barbeques Galore store</p> <p>Phone 1 800 978 555</p>		

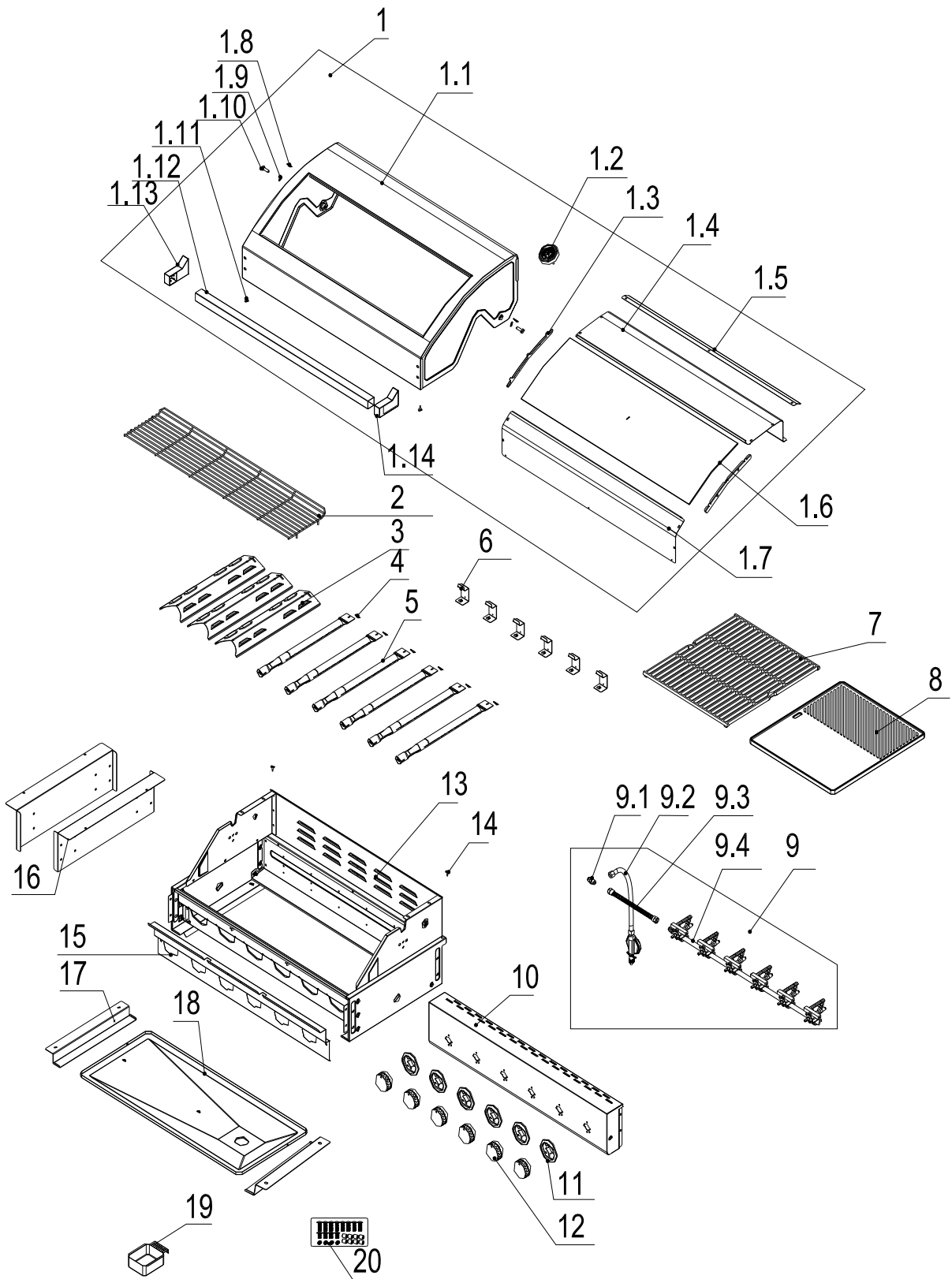
SERVICING

Your gas barbeque should be serviced annually by a competent registered person. For any queries or assistance call your store of purchase.

Exploded Drawing - Part List for G4ALF2BI



Exploded Drawing - Part List for G6ALF2BI



Exploded Drawing - Part List for G4ALF2BI/ G6ALF2BI

PART NUMBER	PART CODE for G4ALF2BI	PART CODE for G6ALF2BI	DESCRIPTION	QTY PER G4ALF2BI	QTY PER G6ALF2BI	QTY PER SPARE PART PACK
1	CP9153117	CP9153149	Hood assembly	1	1	1
1.1	CP9153110	CP9153144	Hood outer panel	1	1	1
1.2	CP9153122		Thermometer	1	1	1
1.3	CP9153081		Glass retainer	2	2	2
1.4	CP9153113	CP9153147	Rear hood inner panel	1	1	1
1.5	CP9153112	CP9153146	Rain guard	1	1	1
1.6	CP9153111	CP9153145	Glass	1	1	1
1.7	CP9153114	CP9153148	Front hood inner panel	1	1	1
1.8	CP9153116		R pin	2	2	2 sets
1.9			Flat washer	2	2	
1.1			Hood axis	2	2	
1.11 / 14	CP9153090		Rubber cushion	4	4	2
1.12	CP9153109	CP9153143	Hood handle	1	1	1
1.13	CP9153118		Hood left handle bezel	1	1	1
1.14	CP9153115		Hood right handle bezel	1	1	1
2	CP9153071	CP9153132	Warming rack	1	1	1
3	CP9153096		Flame tamer	2	3	1
4	CP9153127		R pin	4	6	1 set
5			Main burner	4	6	
6	CP9153101		Burner support	4	6	1
7	CP9153098	CP9153139	Cooking grill	1	1	1
8	CP9095845	CP9153138	Hot plate	1	1	1
9.1	CP9153055		Regulator connector	1	1	1
9.2	CP9155883		Hose and regulator assembly	1	1	1
9.3	CP9155882		Corrugated tube	1	1	1
9.4	CP9153129	CP9153152	Main gas valve assembly	1	1	1
10	CP9155884	CP9155885	Control panel	1	1	1
11	CP9155886		Knob bezel	4	6	1
12	CP9153123		Burner knob	4	6	1
13	CP9153100	CP9153141	Firebox assembly	1	1	1
15	CP9153089	CP9153136	Heat shield	1	1	1
16	CP9155887		Mounting Bracket	2	2	1
17	CP9155888		Grease Plate Rail	2	2	1
18	CP9155889	CP9155890	Grease Channeling tray	1	1	1
19	CP 9153251		Grease cup	1	1	1
20	CP9155891		Bolt pack	1	1	1

The serial number starting with “AF” is unique for each unit and can be found on the Data Plate on the Mounting Bracket as shown below.



Chant Kitchen Equipment (H.K.) Ltd										
ALFRESCO ISLAND BARBEQUES										
DO NOT REMOVE AUSTRALIAN AND NEW ZEALAND GAS SAFETY CERTIFICATION	IAPMO-R&T OCEANA Gas Mark IAPMO No GMK 10197	Model	Code	Gas Type	Main Burner Injector Size	Main Burner Gas Consumption per Burner	Test point pressure	Total Gas Consumption	Date of Manufacture	Serial Number
		BG2294B-GB	G4ALF2BI	Propane (AU) / ULPG (NZ)	0.95mm	12MJ/Hr	2.75 kPa	48MJ/Hr		
				Natural Gas	1.54mm	12MJ/Hr	1.00kpa	48MJ/Hr		
		BG2296B-GB	G6ALF2BI	Propane (AU) / ULPG (NZ)	0.95mm	12MJ/Hr	2.75 kPa	72MJ/Hr		
				Natural Gas	1.54mm	12MJ/Hr	1.00kpa	72MJ/Hr		
Warning: For Storage and Cylinder Exchange, disconnect hose at the cylinder only, do not disconnect hose from the appliance.					Minimum clearances from combustible surfaces: Side of appliance - 600mm; Back of appliance - 600mm; Vertical above appliance cooking surface - 1200mm					
FOR OUTDOOR USE ONLY										

Serial Number:
See actual barbeque data plate for details.

Need More Information?

Call your local Barbeques Galore store where barbeque experts will be happy to help you.

Phone 1 800 978 555

Or visit us online at: www.barbequesgalore.com.au

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G4ALF2BI, G6ALF2BI -SERIES 0520