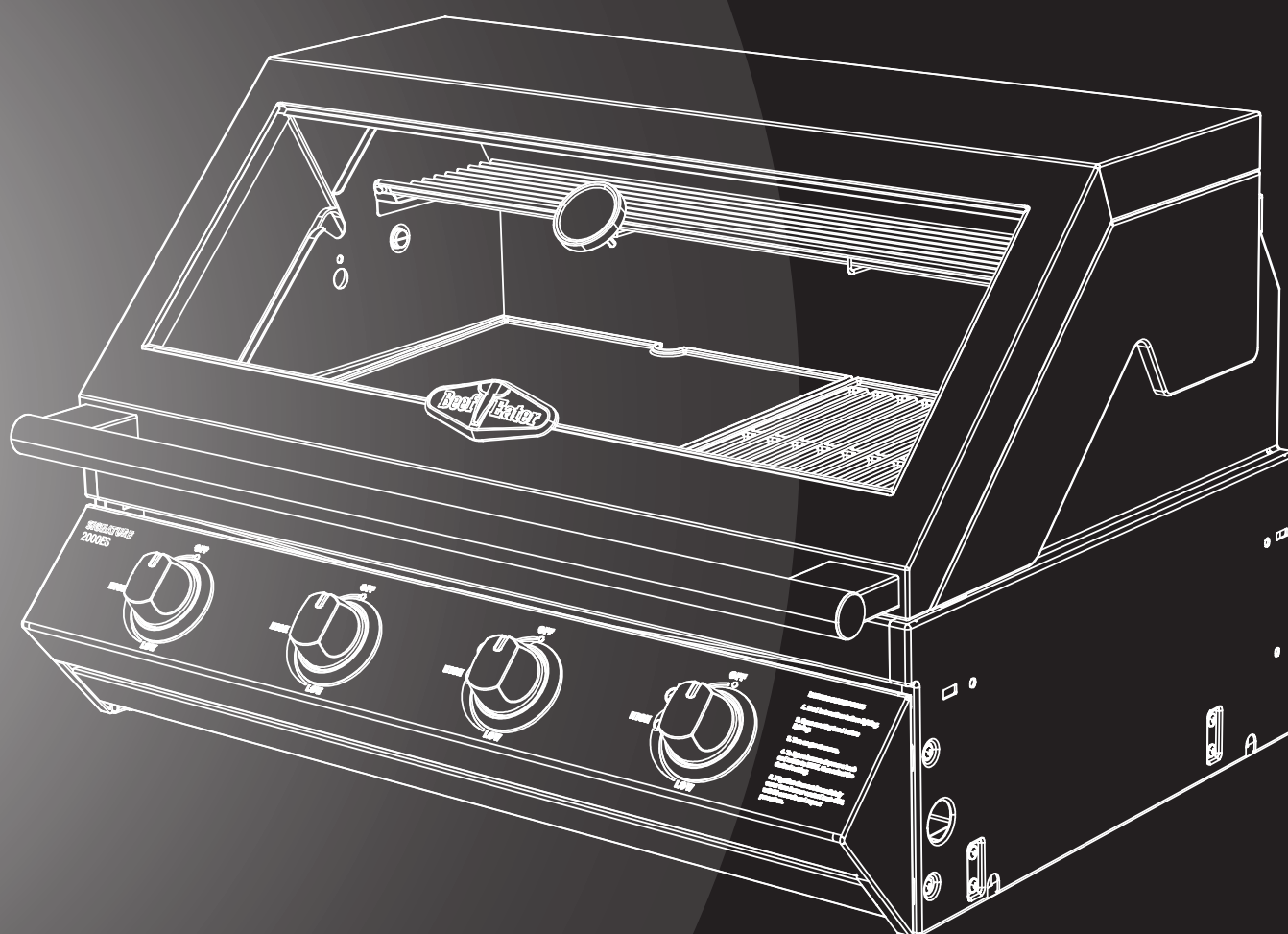




Assembly and Operating Instructions

# SIGNATURE SERIES

2000ES, 2000E  
BUILT IN



<b>BSB2040BA</b>	4 BURNER BBQ (BLACK HIGH TEMPERATURE, UV STABILIZED)
<b>BSB2040SA</b>	4 BURNER BBQ (STAINLESS STEEL)
<b>BSB2050BA</b>	5 BURNER BBQ (BLACK HIGH TEMPERATURE, UV STABILIZED)
<b>BSB2050SA</b>	5 BURNER BBQ (STAINLESS STEEL)

FOR OUTDOOR USE ONLY

BMAN\_SignatureSeries2000\_Built In\_EU\_Feb19



EUROPE

Dear Customer,

Congratulations and thank you for choosing our barbecue. We are sure you will find it a pleasure to use. Before you use the barbecue, we recommend that you read through the relevant sections of this manual, which provide a description of your appliance and its functions.

To avoid the risks that are always present when you use an appliance, it is important that the appliance is installed correctly and that you read the safety instructions carefully to avoid misuse and hazards.

We recommend that you keep this instruction booklet for future reference and pass it on to any future owners.

After unpacking the appliance, please check it is not damaged. If in doubt, do not use the appliance but contact your local customer care centre.

This appliance complies with requirements of EN 498:2012 & EN484:2017.

### Conditions of use

**These important notes apply to your appliance, failure to adhere to these conditions of use may affect your ability to make a claim under the manufacture's warranty.**

- This appliance must be serviced only by a qualified licenced person.
- This product is intended for personal, domestic or household use only, not commercial use.
- This product is intended for outdoor use only.
- This product must be installed, operated and maintained as per the instructions.

**Please ensure you read the instruction manual fully before you call for service, or a full service fee could be applicable.**

Record model and serial number here:

Model number: .....

Serial number:.....

PNC:.....

General warnings .....	3
Product description .....	4
Product dimensions .....	6
Gas specifications.....	7
Natural gas installation.....	8
Installation warnings.....	10
Mounting enclosure guidelines.....	11
Assembling the barbecue .....	12
Operating instructions .....	15
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Cleaning and care.....	17
Troubleshooting.....	18
Warranty .....	19

Please read the user manual carefully and store in a handy place for later reference.

The symbols you will see in this booklet have these meanings:



### WARNING

This symbol indicates information concerning your personal safety.



### CAUTION

This symbol indicates information on how to avoid damaging the appliance.



### IMPORTANT

This symbol indicates tips and information about use of the appliance.



### ENVIRONMENT

This symbol indicates tips and information about economical and ecological use of the appliance.

### IMPORTANT INFORMATION THAT MAY IMPACT YOUR MANUFACTURER'S WARRANTY

Adherence to the directions for use in this manual is extremely important for health and safety. Failure to strictly adhere to the requirements in this manual may result in personal injury, property damage and affect your ability to make a claim under the BeefEater manufacturer's warranty provided with your product. Products must be used, installed and operated in accordance with this manual. You may not be able to claim on the BeefEater manufacturer's warranty in the event that your product fault is due to failure to adhere this manual.

Please read the user manual carefully and store in a handy place for later reference.



## IMPORTANT

### Important – check for any damages or marks

If you find the barbecue is damaged or marked, you must report it within 7 days if you wish to claim for damage/marks under the manufacturer's warranty. This does not affect your statutory rights.



## ENVIRONMENT

### Information on disposal for users

- Most of the packing materials are recyclable. Please dispose of those materials through your local recycling depot or by placing them in appropriate collection containers.
- If you wish to discard this product, please contact your local authorities and ask for the correct method of disposal.



## WARNING

This appliance must be serviced only by a qualified licensed person.

Improper installation, adjustment, alteration or maintenance can cause injury or property damage and may affect your ability to claim under the manufacturer's warranty.

Please contact your nearest BeefEater Service Department for additional information or assistance for an approved installer.

### Note to the installer

This manual must remain with the owner for future reference.



## WARNING

- Do not lean over barbecue when lighting.
- Do not leave the barbecue unattended when alight.
- Do not delay lighting once the gas has been turned on.
- Do not store or use aerosol cans in the vicinity of the barbecue.
- Do not store or use flammable liquids or flammable materials in the vicinity of this barbecue.
- Do not use caustic or abrasive based cleaners on the barbecue.
- Do not attempt to dismantle or adjust the control valves.
- Do not attempt to dismantle or adjust the regulator.
- Do not test for leaks with a naked flame.
- Do not modify the construction of this appliance or modify the injector orifice size.
- Do not place articles on or against this appliance

- Do not obstruct any ventilation of the barbecue.
- Do not allow children to operate or play near the barbecue.

Failure to adhere to the above warnings may cause injury or property damage and affect your ability to make a claim under the manufacturer's warranty.



## CAUTION

This appliance is set up for Universal LPG and is labelled accordingly. A natural gas conversion kit is available as an accessory if required. Conversion of this unit to natural gas must be carried out by a qualified licensed person and a Certificate of Compliance must be issued to the owner at the completion of the installation and conversion.



## IMPORTANT

BeefEater Barbecues are approved for OUTDOOR USE ONLY and must not be used in a building, garage or any other enclosed area.

- BeefEater Barbecues must not be used inside recreational vehicles or boats.
- Read instructions thoroughly before operating this Barbecue.
- Save this manual for future reference.
- Always use the Barbecue on a flat, level surface.
- Some foods produce flammable fats and juices. Regular cleaning is essential.
- Attend an operating barbecue at all times. Damage caused by fat & grease fires is not covered by warranty.
- When not in use keep Barbecue dry and covered.



## WARNING

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open hood.
4. If odour continues, immediately call your gas supplier or your fire department.

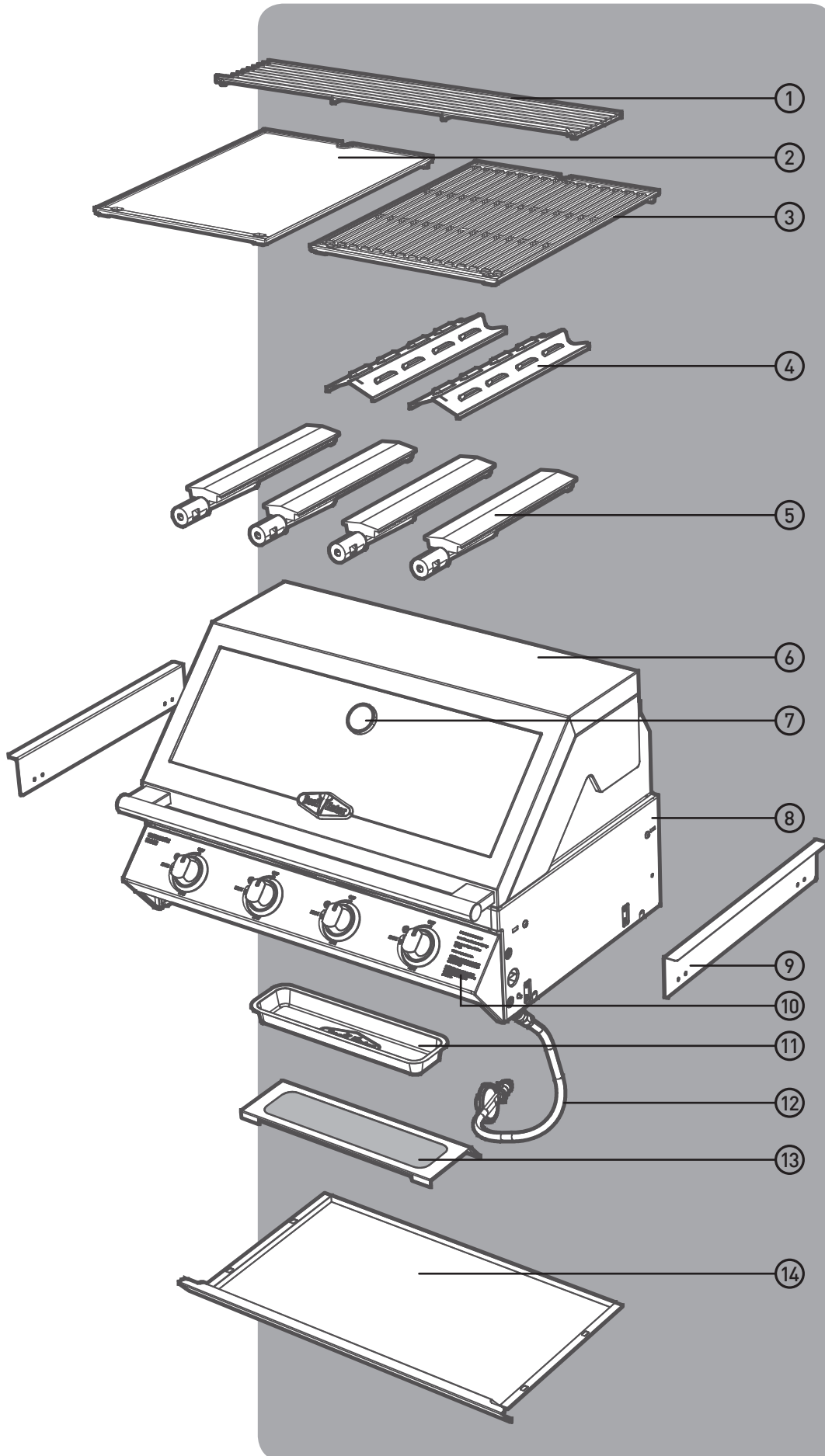
For your safety

1. Do not store or use gasoline or other flammable vapours or liquids in the vicinity of this or any other appliance.
2. An LPG cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.

# PRODUCT DESCRIPTION

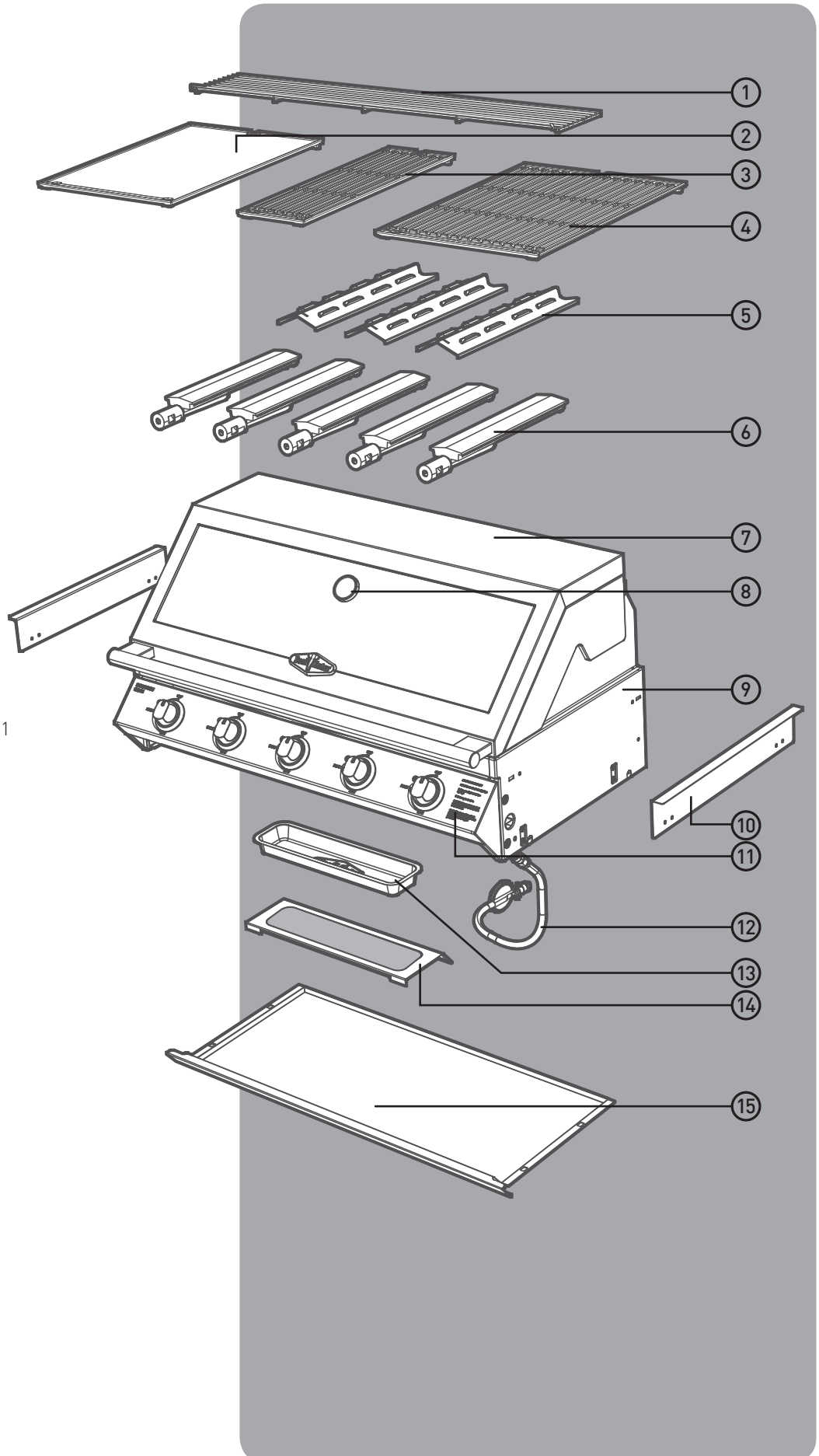
## 4 Burner built-in barbecue

- ① Warming rack x 1
- ② Cast iron hotplate x 1
- ③ Cast iron Grill x 1
- ④ Vaporiser x 2
- ⑤ Burner x 4
- ⑥ Roasting hood x 1
- ⑦ Thermometer x 1
- ⑧ Burner Box x 1
- ⑨ Support bracket and fasteners x 2
- ⑩ Control Panel x 1
- ⑪ Disposable drip pan  
Extras can be purchased as an accessory
- ⑫ LPG hose and regulator x 1
- ⑬ Drip pan carrier x 1
- ⑭ Grease tray x 1

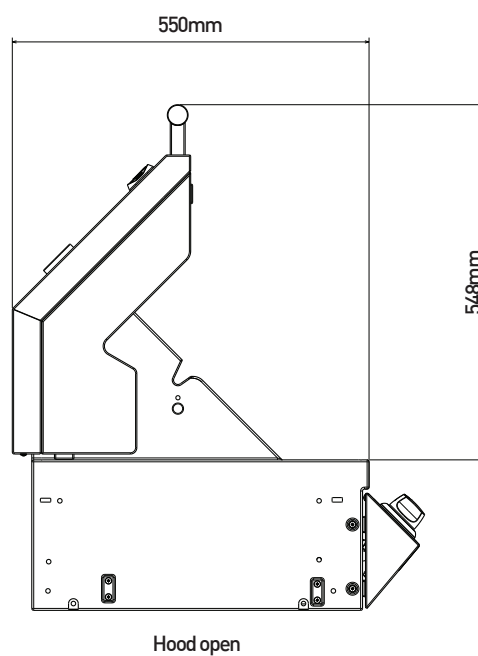
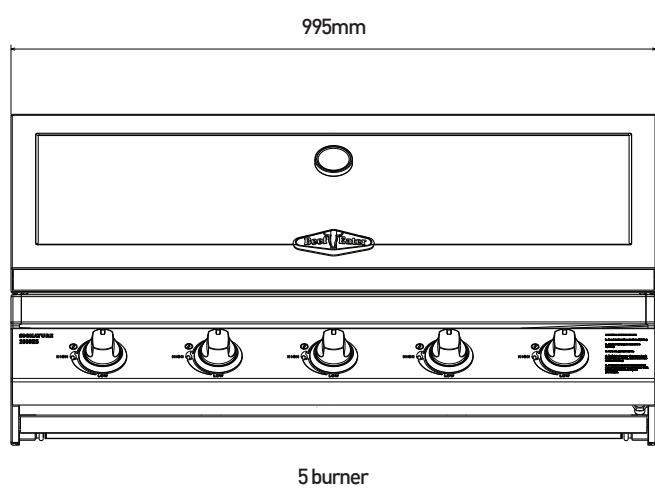
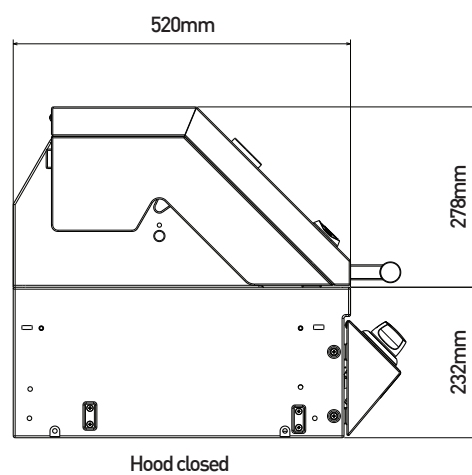
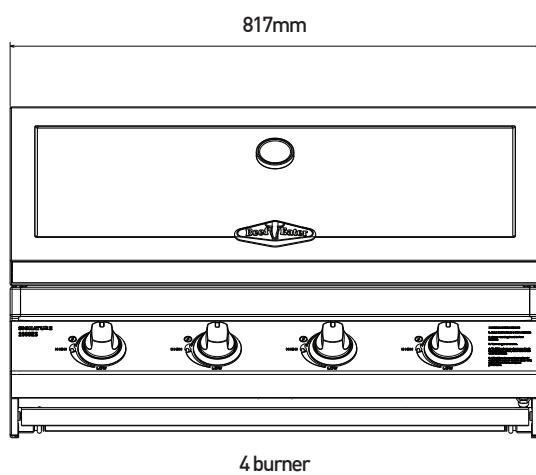


**5 Burner built-in barbecue**

- ① Warming rack x 1
- ② Cast iron hotplate x 1
- ③ Small cast iron Grill x 1
- ④ Large cast iron Grill x 1
- ⑤ Vaporiser x 3
- ⑥ Burner x 5
- ⑦ Roasting hood x 1
- ⑧ Thermometer x 1
- ⑨ Burner Box x 1
- ⑩ Support bracket and fasteners x 2
- ⑪ Control Panel x 1
- ⑫ LPG hose and regulator x 1
- ⑬ Disposable drip pan  
Extras can be purchased as an accessory
- ⑭ Drip pan carrier x 1
- ⑮ Grease tray x 1



# PRODUCT DIMENSIONS



GAS TYPE	4 BURNER	5 BURNER	4 BURNER	5 BURNER
	UNIVERSAL LPG	UNIVERSAL LPG	NATURAL GAS	NATURAL GAS
Maximum gas consumption	68 MJ/h	85 MJ/h	68 MJ/h	85 MJ/h
Injector onifice diameter	ø1.15 mm	ø1.15 mm	ø1.90 mm	ø1.90 mm
Number of injectors	4	5	4	5
Regulator pressure	2.75 kPa	2.75 kPa	1.0 kPa	1.0 kPa

**NOTES:**

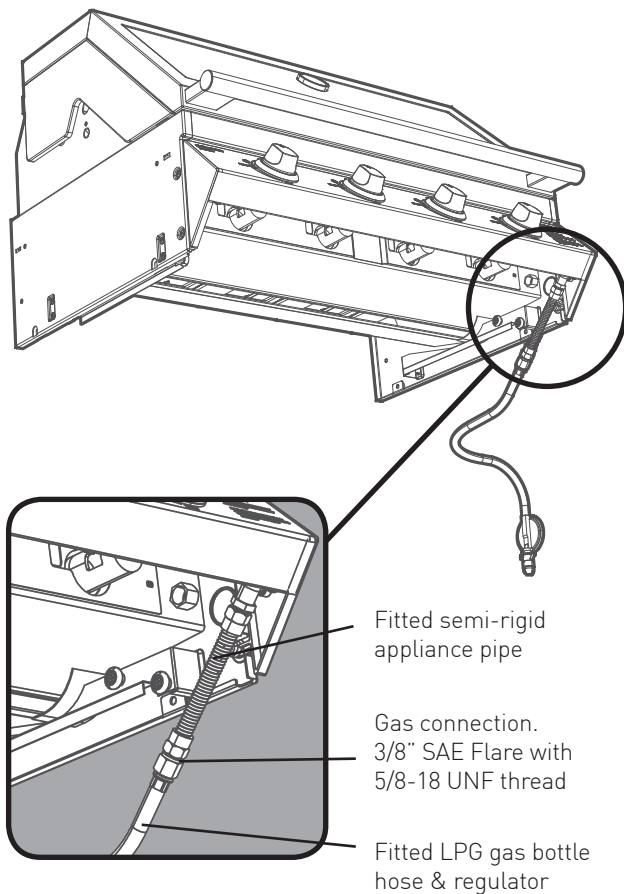
- This appliance **MUST** be installed and serviced only by a qualified licensed person.
- This product is intended for outdoor use only.

**Connecting the appliance to an LPG supply**

This barbecue is set up for LPG supply and is labelled accordingly. A Natural gas conversion kit is available as an accessory if required.

The appliance may be supplied LPG from either

- A 9kg portable cylinder, or
- A remote supply via fixed pipe work.



**Connecting the appliance to a LPG gas cylinder**

- The appliance has a 9kg gas bottle regulator and hose already fitted.
- Connect the POL fitting of the inlet of the regulator to the valve on the LPG cylinder.
- Carry out a leakage check.

**Gas bottle safety information**

- This appliance, when connected directly to an LPG cylinder, the cylinder capacity shall be 9kg(20lbs).
- The gas cylinder must be made and marked in accordance with specifications for LPG cylinders.
- It is recommended to turn off the cylinder valve when the appliance is not in use.
- Gas cylinders must be stored in an approved housing out of reach of children.
- When disconnecting the gas bottle ensure that all the control valves are in the 'OFF' position.
- Remove the bottle from any housing in which it may be stored before disconnection.
- When reconnecting the hose to the bottle, ensure that all connections are tight before replacing in the storage compartment.
- Carry out a leakage check.

**Connecting to a remote supply of LPG**

- The appliance shall be installed in accordance with EN 498:2012 & EN484:2017 gas installations and any relevant local gas fitting rules.
- Remove the gas bottle hose and regulator from the appliance pipe.
- Connect the consumer supplied fixed LPG pipework to the appliance pipe.
- Carry out a leakage check on all connections.

# TECHNICAL INFORMATION

## SIGNATURE SERIES 2000E BUILT IN 4 BURNER BBQ (BLACK HIGH TEMPERATURE, UV STABILIZED)

COUNTRY	BE,CH,CY,CZ, ES,FR,BG,GR, IE,IT,LT,LU, LV,PT,SK,SI		BE,CY,DK,EE, FR,GB,HU,IT, LT,NL,NO,SE, SI,SK,RO,HR, TR,BG,IS,LU, MT,FI		AT,CH,DE,SK		AT,CH,CZ,DK, EE,ES,FI,FR, GB,GR,HU,IE, IT,LT,LV,NL, NO,PT,RO,SE, SI,SK		DE,LU, PL,RO	
GAS CATEGORY	<b>I<sub>3+</sub>(28-30/37)</b>		<b>I<sub>3B/P</sub>(30)</b>		<b>I<sub>3B/P</sub>(50)</b>		<b>I<sub>2H</sub></b>		<b>I<sub>2E</sub></b>	
GAS TYPE	G30 BUTANE	G31 PROPANE	G30 BUTANE	G31 PROPANE	G30 BUTANE	G31 PROPANE	G20 METHANE			
GAS INLET PRESSURE [mbar]	28 - 30	37	30	30	50	50	20			
INJECTOR Ø [mm]	1.00				0.85		1.40			
TOTAL HEAT INPUT	<b>16kW</b> G30:1163g/h, G31:1143g/h, G20:1.693m3/h									



### CAUTION

READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE, USE OUTDOORS ONLY.

**WARNING:** ACCESIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY.

## SIGNATURE SERIES 2000ES BUILT IN 4 BURNER BBQ (STAINLESS STEEL)

COUNTRY	BE,CH,CY,CZ, ES,FR,BG,GR, IE,IT,LT,LU, LV,PT,SK,SI		BE,CY,DK,EE, FR,GB,HU,IT, LT,NL,NO,SE, SI,SK,RO,HR, TR,BG,IS,LU, MT,FI		AT,CH,DE,SK		AT,CH,CZ,DK, EE,ES,FI,FR, GB,GR,HU,IE, IT,LT,LV,NL, NO,PT,RO,SE, SI,SK		DE,LU, PL,RO	
GAS CATEGORY	<b>I<sub>3+</sub>(28-30/37)</b>		<b>I<sub>3B/P</sub>(30)</b>		<b>I<sub>3B/P</sub>(50)</b>		<b>I<sub>2H</sub></b>		<b>I<sub>2E</sub></b>	
GAS TYPE	G30 BUTANE	G31 PROPANE	G30 BUTANE	G31 PROPANE	G30 BUTANE	G31 PROPANE	G20 METHANE			
GAS INLET PRESSURE [mbar]	28 - 30	37	30	30	50	50	20			
INJECTOR Ø [mm]	1.00				0.85		1.40			
TOTAL HEAT INPUT	<b>16kW</b> G30:1163g/h, G31:1143g/h, G20:1.693m3/h									



### CAUTION

READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE, USE OUTDOORS ONLY.

**WARNING:** ACCESIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY.



## SIGNATURE SERIES 2000E BUILT IN 5 BURNER BBQ (BLACK HIGH TEMPERATURE, UV STABILIZED)

COUNTRY	BE,CH,CY,CZ, ES,FR,BG,GR, IE,IT,LT,LU, LV,PT,SK,SI		BE,CY,DK,EE, FR,GB,HU,IT, LT,NL,NO,SE, SI,SK,RO,HR, TR,BG,IS,LU, MT,FI		AT,CH,DE,SK		AT,CH,CZ,DK, EE,ES,FI,FR, GB,GR,HU,IE, IT,LT,LV,NL, NO,PT,RO,SE, SI,SK		DE,LU, PL,RO	
GAS CATEGORY	<b>I<sub>3+</sub>(28-30/37)</b>		<b>I<sub>3B/P</sub>(30)</b>		<b>I<sub>3B/P</sub>(50)</b>		<b>I<sub>2H</sub></b>		<b>I<sub>2E</sub></b>	
GAS TYPE	G30 BUTANE	G31 PROPANE	G30 BUTANE	G31 PROPANE	G30 BUTANE	G31 PROPANE	G20 METHANE			
GAS INLET PRESSURE [mbar]	28 - 30	37	30	30	50	50	20			
INJECTOR Ø [mm]	1.00				0.85		1.40			
TOTAL HEAT INPUT	<b>20kW</b> G30:1454g/h, G31:1429g/h, G20:2.112m <sup>3</sup> /h									



### CAUTION

READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE, USE OUTDOORS ONLY.

**WARNING:** ACCESIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY.

## SIGNATURE SERIES 2000ES BUILT IN 5 BURNER BBQ (STAINLESS STEEL)

COUNTRY	BE,CH,CY,CZ, ES,FR,BG,GR, IE,IT,LT,LU, LV,PT,SK,SI		BE,CY,DK,EE, FR,GB,HU,IT, LT,NL,NO,SE, SI,SK,RO,HR, TR,BG,IS,LU, MT,FI		AT,CH,DE,SK		AT,CH,CZ,DK, EE,ES,FI,FR, GB,GR,HU,IE, IT,LT,LV,NL, NO,PT,RO,SE, SI,SK		DE,LU, PL,RO	
GAS CATEGORY	<b>I<sub>3+</sub>(28-30/37)</b>		<b>I<sub>3B/P</sub>(30)</b>		<b>I<sub>3B/P</sub>(50)</b>		<b>I<sub>2H</sub></b>		<b>I<sub>2E</sub></b>	
GAS TYPE	G30 BUTANE	G31 PROPANE	G30 BUTANE	G31 PROPANE	G30 BUTANE	G31 PROPANE	G20 METHANE			
GAS INLET PRESSURE [mbar]	28 - 30	37	30	30	50	50	20			
INJECTOR Ø [mm]	1.00				0.85		1.40			
TOTAL HEAT INPUT	<b>20kW</b> G30:1454g/h, G31:1429g/h, G20:2.112m <sup>3</sup> /h									



### CAUTION

READ THE INSTRUCTIONS BEFORE USING THE APPLIANCE, USE OUTDOORS ONLY.

**WARNING:** ACCESIBLE PARTS MAY BE VERY HOT. KEEP YOUNG CHILDREN AWAY.

# NATURAL GAS INSTALLATION

## WARNING

Conversion of this unit to natural gas must be carried out by a qualified licensed person and a Certificate of Compliance must be issued to the owner on completion of the installation and conversion. Conversion of this barbecue by unlicensed persons may result in improper functioning of the appliance, injury, property damage and may affect your ability to make a claim under the manufacturer's warranty.

### Converting the unit to natural gas

This barbecue is set up for LPG and is labelled accordingly. A natural gas conversion kit is available as an accessory if required.

The components in the kit are:

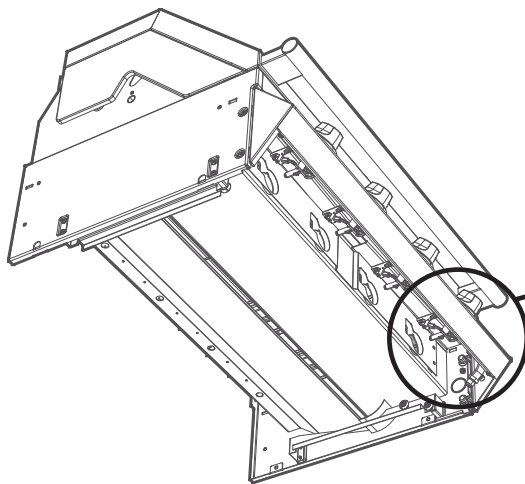
- 6 x brass injectors (natural gas)
- 700mm hose with 1/2" male pipe thread at one end and 3/8" SAE Flare with 5/8-18 UNF female thread at the other end
- Natural gas regulator with 1/2" female pipe threads on inlet and outlet
- 1500mm hose with 1/2" male pipe thread at one end and quick connect at the other end
- 2000mm tether (mobile use only)
- Natural gas sticker

### 1. Replace 'gas type' sticker

- Locate LPG gas sticker located on the lower face of the control panel and remove it. Put natural gas sticker in its place

### 2. Change the injectors

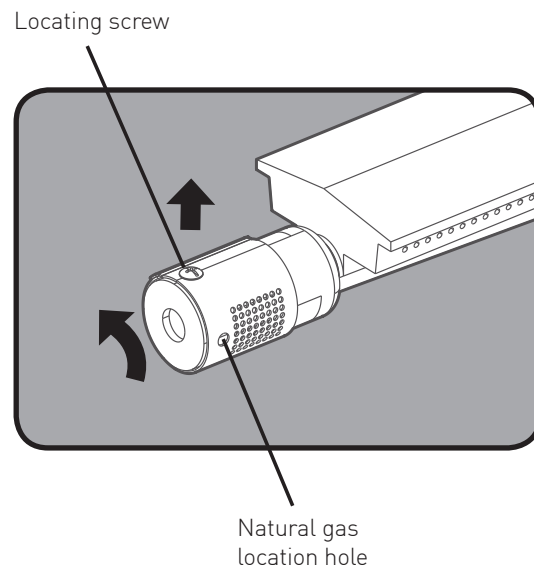
- Remove the burners and grease tray from the appliance to gain access to the injectors



- Unscrew the LPG injectors and replace with natural gas injectors on all valves. All injectors are marked with the orifice size
- Do not overtighten injectors

### 3. Change the aeration shutter

- Remove the burners from the appliance
- Remove the locating screw from the aeration shutter
- Slide the aeration shutter off the burner and then refit using the Natural gas location hole
- Repeat this procedure on all burners and then reinstall back into the appliance



Remove LPG injector and install injector for natural gas.

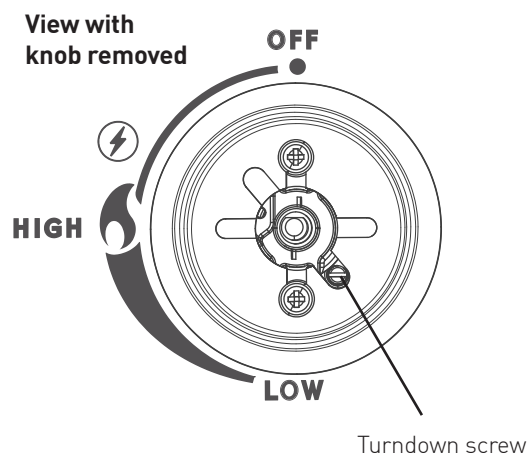
## 5. Connecting the appliance to a natural gas supply

- The appliance shall be installed in accordance to EN 498:2012 & EN484:2017 gas installations and any relevant local gas fitting rules.
- Remove the fitted LPG gas bottle hose and regulator from the adaptor mounted to the semi-rigid appliance pipe
- Connect the conversion kit hoses and natural gas regulator. Ensure the flow arrow on the regulator points towards the appliance
- Carry out a leakage check on all connections

## 4. Adjust the turndown setting on the valve

NOTE: The final step in the conversion of the barbecue to natural gas is the adjustment of the turndown setting.

- Light each burner and rotate the control knob to the lowest setting, then remove the knob from the valve shaft.
- Using a small flat-blade screwdriver adjust the turndown adjustment screw to achieve a small steady flame on the burner.



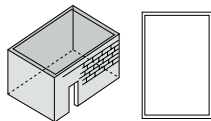
- Replace the knob.
- Recheck the operation of the burner at the maximum and turndown.
- Repeat procedures for all valves.

# INSTALLATION WARNINGS

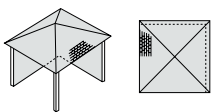
## WARNING

- This appliance shall only be used in an above ground, open air situation with natural ventilation without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind or natural convection. This barbecue has been designed for outdoor use only. Failure to adhere to these installation instructions may cause injury or property damage and affect your ability to make a claim under the manufacturer's warranty. Refer to diagrams below.
- Never install this barbecue inside any building, garage, shed or breezeway or inside a boat, caravan or recreational vehicle. This is to prevent the possibility of fire or carbon monoxide poisoning or asphyxiation.
- Any enclosure in which this appliance is installed shall comply with one of the following:
  - An enclosure with walls on all sides, but at least one permanent opening at the ground level and no overhead covering
  - Within a partial enclosure that includes an overhead cover and no more than 2 walls
  - Within a partial enclosure that includes an overhead cover and more than 2 walls, the following shall apply:
    - At least 25% of the total wall area is completely open and at least 30% of the remaining wall area is open and unrestricted
- 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.

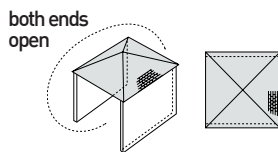
Outdoor area example 1



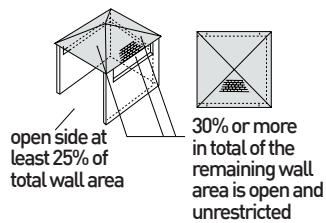
Outdoor area example 2



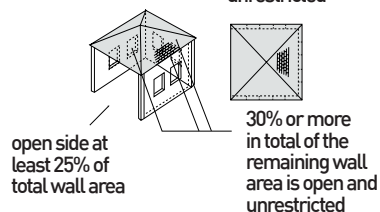
Outdoor area example 3



Outdoor area example 4



Outdoor area example 5



## Choosing a location

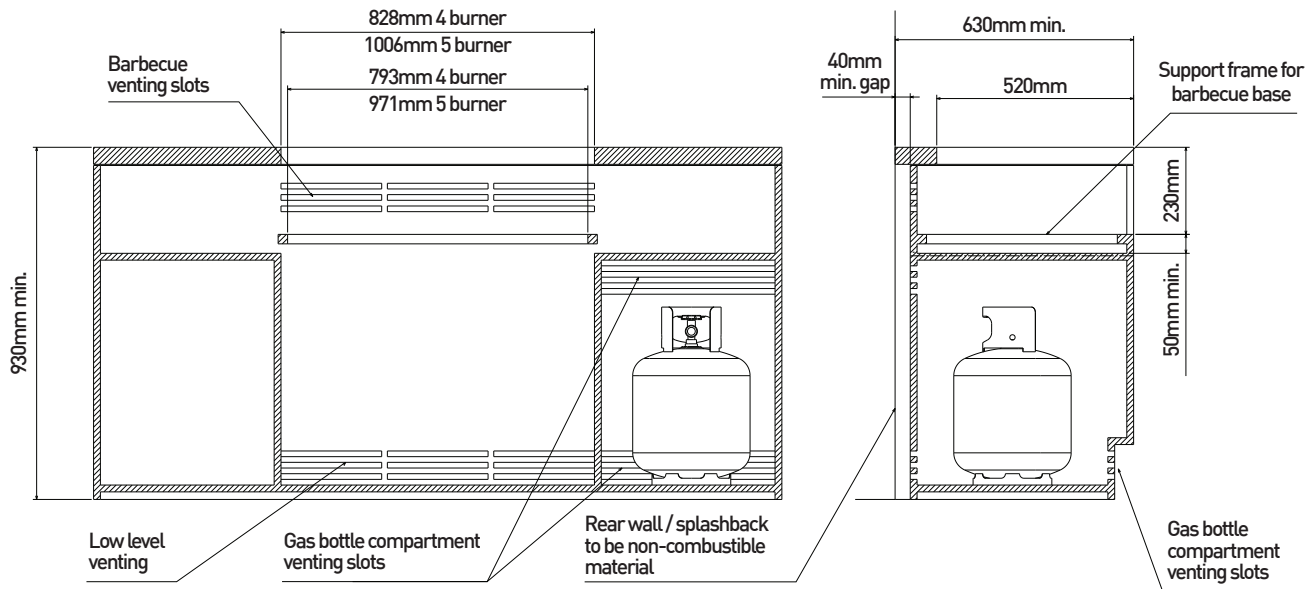
When planning the location and preparing the installation structure for this appliance note the following:

- This appliance must be installed in accordance with EN 498:2012 & EN484:2017 and in accordance with local authority.
- Requirements in these instructions for clearances to combustible materials also apply to combustible materials that have non-combustible materials attached to their surface.
- The minimum clearance from combustible construction materials to all sides of the appliance is 450mm.
- The minimum clearance to a vertical wall above bench level that is made from combustible material is 450mm.
- The vertical clearance above the cooking surface to any combustible materials must be at least 1000mm.
- When using LPG in an enclosure ventilation must be provided. Gas is highly explosive and can cause serious injury and damage to property if allowed to accumulate and then be ignited.
- Avoid windy positions as this will affect cooking performance and burner efficiency. If this situation cannot be avoided some shielding may be necessary.

## Natural gas requirements

- The enclosure must be constructed so that access can be gained to the natural gas regulator at all times.

## Mounting enclosure (gas bottle compartment adjacent)



### Enclosure construction

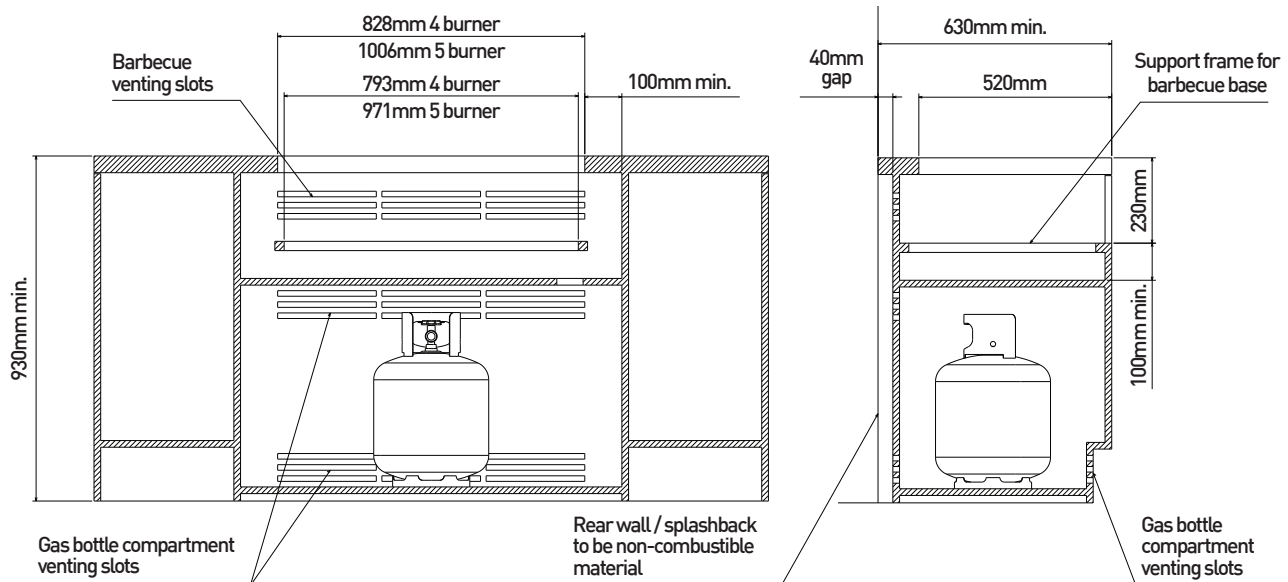
- All materials used for the construction of the enclosure and gas bottle compartment must be non-combustible.
- A 40mm min. gap between the enclosure and rear wall is required. This allows for venting of both the barbecue and gas bottle compartment. Vents should also be positioned at the front of the enclosure.
- The appliance can be supported by either hanging from the benchtop (hanging brackets supplied) or sitting the appliance on a support frame that is built in to the enclosure.

### Enclosure ventilation requirements

EN 498:2012 & EN484:2017 ventilation requirements for 9kg cylinder storage are:

- Where of sheet metal or similar impervious construction there shall be ventilation openings at the top and bottom of the enclosure or recess, each opening providing a free area of at least 200cm<sup>2</sup> for every cylinder enclosed.
- For LPG installations having enclosed cabinetry below the separation panel that does not contain a gas bottle, low level venting must be installed. This is to allow the gas which is heavier than air to escape from the enclosure in the situation where there may be a leak. A minimum opening of 200cm<sup>2</sup> is required.

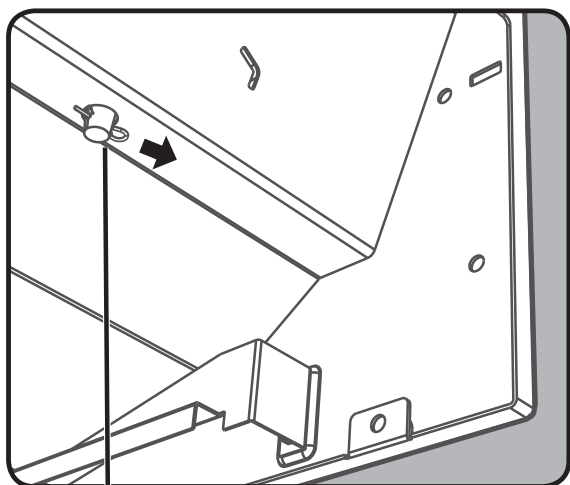
## Mounting enclosure (gas bottle compartment underneath)



## ASSEMBLING THE BARBECUE

### Check the Burners and remove the clips

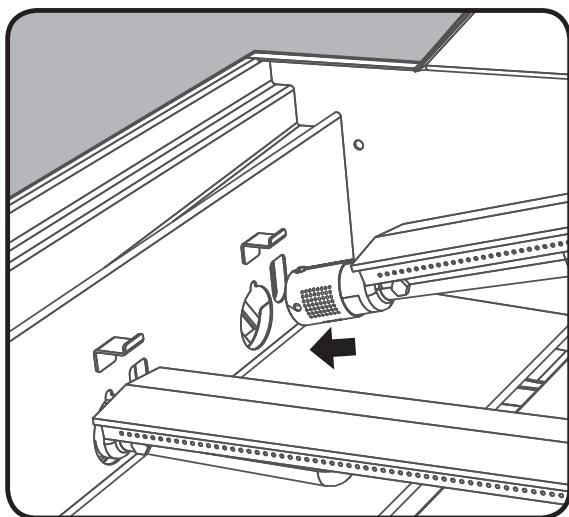
The burners should already be fitted to the barbecue. There may be transportation clips though, that need to be removed from the back of the burners before placing the barbecue in the installation. (see diagram below)



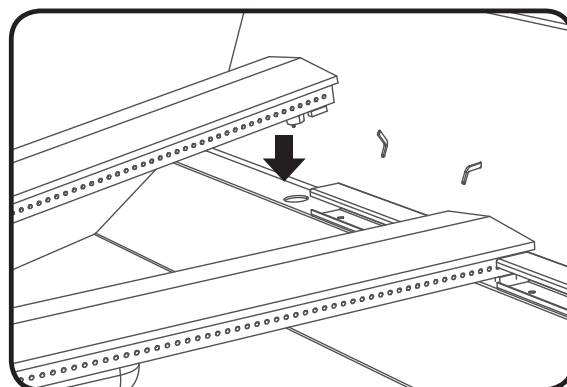
Remove clip from every burner

- **Fitting the burners**

When the burners need to be refitted, position the open end first, over the stem of the control valves at the front of the barbecue.



- Lower the other end of the burner so the lug locates into the corresponding hole at the rear of the barbecue.

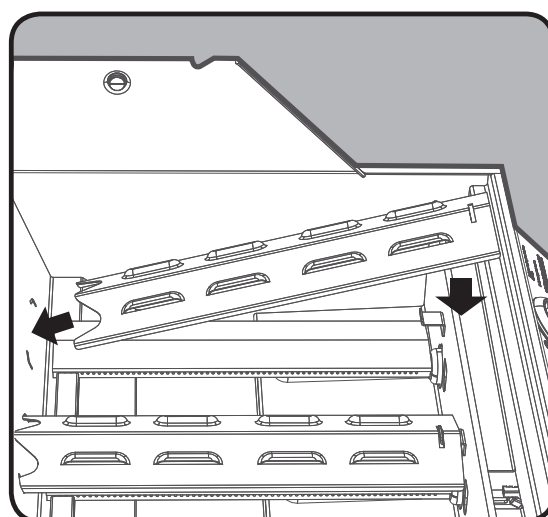


- **Fitting the vaporizers**

The vaporizers are designed to vaporize fats and juices from your food. The Vaporizers reduce flare-ups and help to add that great barbecue flavour.

To install the Vaporiser, remove cardboard packaging material and place the Vaporizes into position. (see diagram).

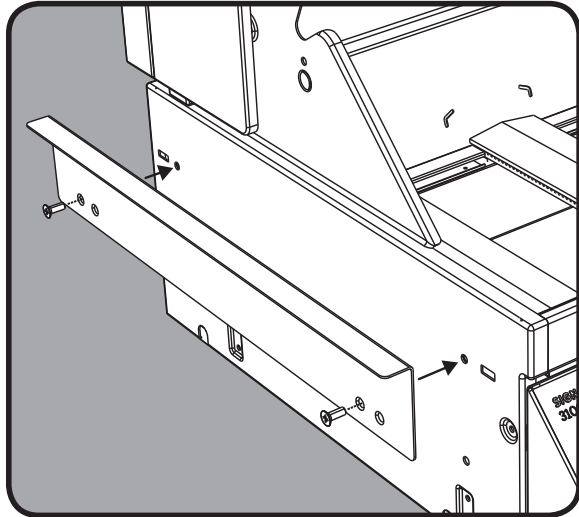
Fit 3 vaporizers for a 5 burner model or 2 vaporizers for a 4 burner model. The vaporizes must be fitted to the same side of the barbecue as the open grill. They will not work if fitted under the solid plate.



## Fit the hanging brackets

The appliance can be supported in the enclosure either by sitting directly on the base or by hanging the appliance from the benchtop.

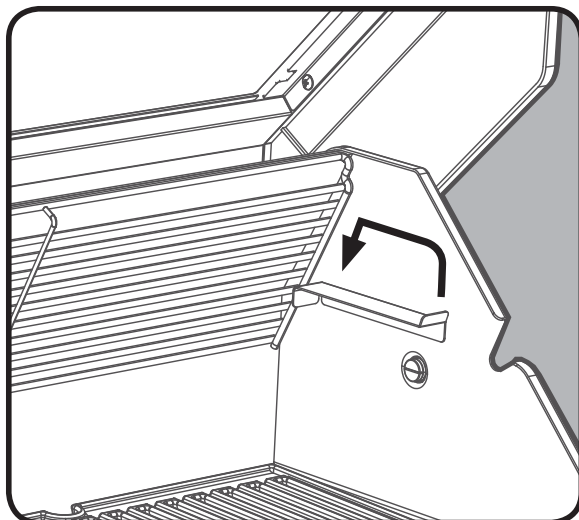
If the hanging option is preferred, mount the supplied hanging brackets to the sides of the burner box with the supplied bolts and nuts.



## Warming rack

Position the warming rack onto the 2 burner box side wall brackets.

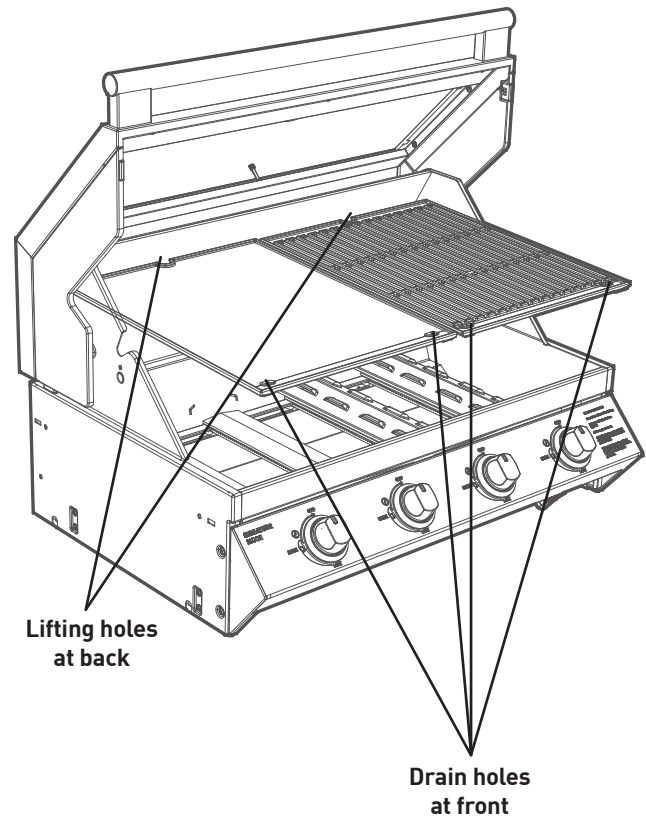
NOTE: When not required the rack can be positioned vertically out of the way behind the brackets. (see diagram)



## Fit the cooking plate and grills

Position the cooking plate and grills in the configurations you require ensuring though, that the grills are always positioned above the vaporizers.

To allow for oil from the cooking plate and grills to flow into the oil collection trough the drain holes must be positioned at the front of the barbecue.



## Horizontal hotplate option

If the cooking plate is needed to be horizontal, position the drain holes to the back of the barbecue.

This option may be preferable when cooking eggs.

NOTE: Oil flow will not occur in this configuration.

## Non-recommended hotplate configuration



### WARNING

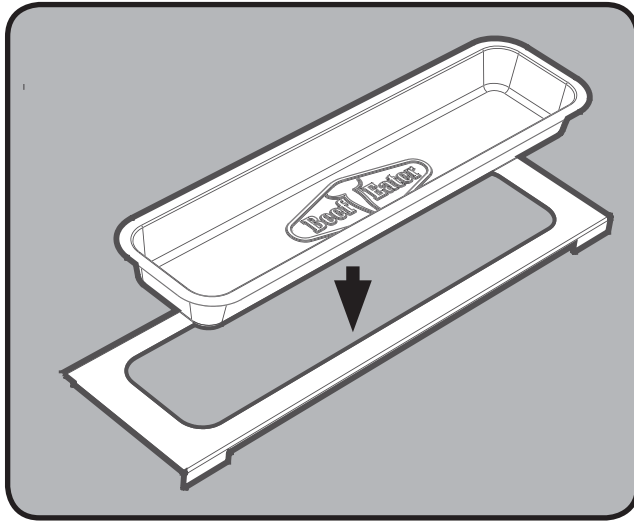
Having 2 hotplates together may cause damage to the appliance as well as excessive temperatures in surrounding surfaces.

# ASSEMBLING THE BARBECUE

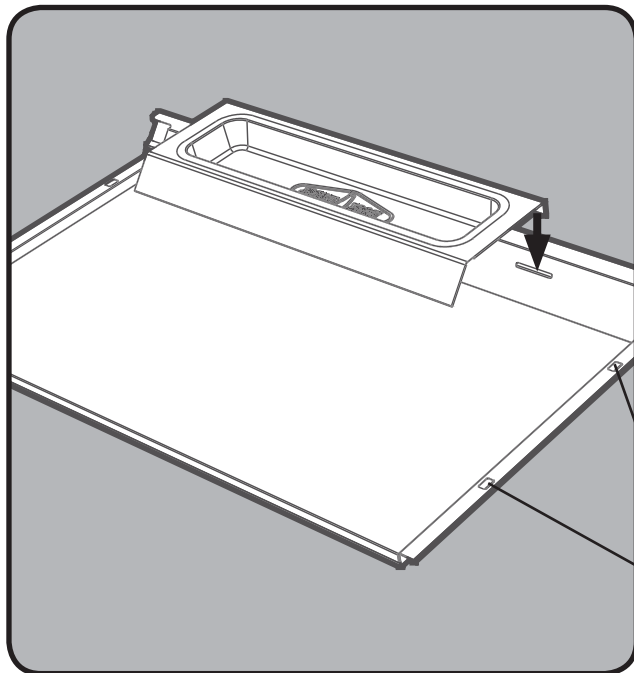
## Setting up the grease tray

Position one of the disposable drip pans into the drip pan carrier.

NOTE: Use this carrier for support when disposing of a full drip pan.

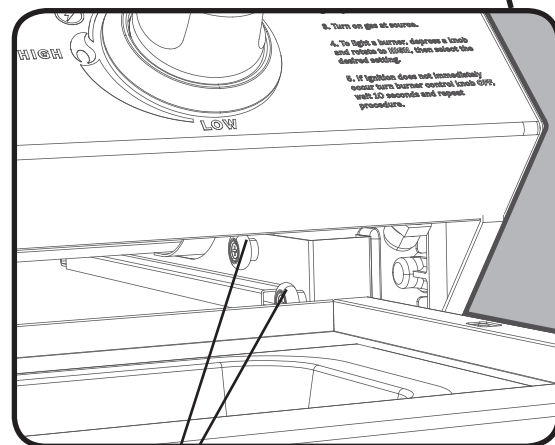
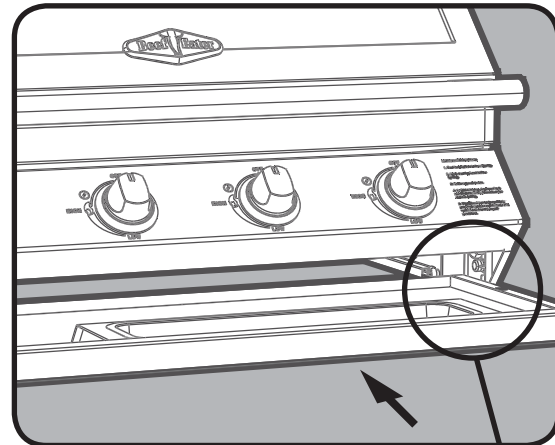


Position the carrier onto the front of the grease tray by locating the 2 tabs into the corresponding slots on the grease tray.



Locate the grease tray into the barbecue by positioning the tray between the 2 rollers on each side. (see diagram)

Push all the way in.



Rollers

NOTE: There are 2 stops on the grease tray, which will locate the tray in the closed and open positions.



## Control functions

Before lighting the barbecue:

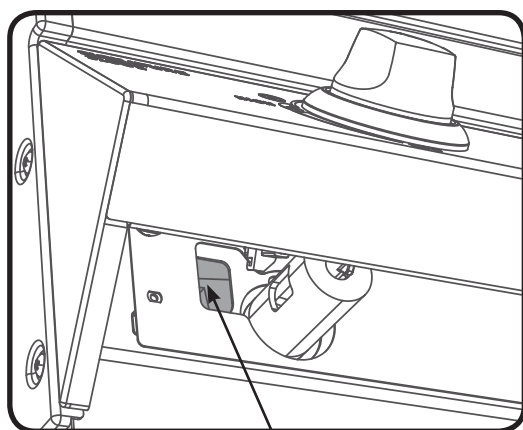
- Check that all hoses and gas fittings are tight.
- Open the roasting hood.
- Check all control knobs are in the 'OFF' position.
- Ensure that the cooking surfaces are clean.
- Turn the gas isolation valve 'ON'.

## Lighting instructions

- Do not attempt to light burners with the cooking surfaces covered.
- Read instructions before lighting.
- To light a burner, depress the knob and rotate to ⚡. The starter mechanism will click and the burner will light.
- If burner did not light, depress knob and turn back to the 'OFF' position.
- Allow several minutes for gas to disperse then repeat lighting procedure.
- Once ignited, the knob can then be turned to the desired heat setting. The knob does not need to be pushed in while selecting the heat setting.

## Manual lighting

- If, in the event of the automatic ignition system not working, the barbecue can be lit manually.
- To light manually, firstly slide out the grease tray to get access to the lighting hole. Pass the manual ignitor through the lighting hole and up towards the burner. Then rotate the knob to ⚡ to ignite. If ignition fails, turn the knob to 'OFF' and allow several minutes for the gas to disperse before attempting to light again.
- Once alight, repeat for other burners as required.



Manual lighting hole

## To turn the burners off

- When the cooking is complete, push the knob in and rotate clockwise back to the 'OFF' position.

## Preheating

For best cooking results it is recommended to preheat the barbecue prior to cooking.

- This barbecue is fitted with high power burners. In most conditions it will only be necessary to preheat the barbecue for 5 minutes before cooking can commence.
- As with most things, experience will familiarise you with the time required to achieve the desired cooking temperature.
- If the unit does not operate correctly refer to troubleshooting section.

## Cooking methods:

### Direct Cooking Method

Commonly used for traditional barbecuing. Place food over the lit grill section. Excess flaring may occur, so care must be taken while cooking. Check inside the roasting hood regularly. The direct cooking method is recommended for steaks, chops, sausages, and hamburgers.

### Indirect Cooking

This method of cooking applies only if you have a roasting hood.

Indirect cooking involves little or no heat directly underneath the food. Instead, the food is placed on the grill, the burners below the food are turned off or Low, and burners on either side are used. The hood is closed to trap heat and moisture. With this method, heat circulates around the food, cooking by convection. By trapping the vapour inside your "outdoor oven", the cooking vapour will fall back on the food on all sides, not just from underneath. The food cooks more evenly, and stays moist in the process.

Indirect cooking is similar to using a conventional oven and is recommended for rotisserie cooking, roasts, poultry, casseroles, vegetables and whole fish.

When cooking a roast, it is a good idea to use a roast holder and baking dish. Always use a baking dish with a depth greater than 35mm. Shallower trays may fill quickly and overflow, which may cause a fat fire.

## INDIRECT COOKING / ROASTING

### Position the grill plate

To achieve the best heat circulation around the food, it is best to remove the hotplate from the barbecue and position just a single grill plate in the centre. This will give unrestricted heat circulation from the 2 outside burners.

### Preheating your Barbecue

Like an oven, preheating your barbecue before cooking produces better results. Because your hood retains heat so efficiently, preheating your barbecue is quicker with the hood down.

Turn the outside two burners to high. Close the hood, and allow to preheat for about 8 minutes. Then reduce the burner settings to achieve and maintain the required temperature, by following these guidelines.

### Maintain the right cooking temperature

#### CAUTION

Do not exceed the temperature warning on the temperature gauge. Operating the barbecue above this temperature may cause damage to the appliance. Your hood is designed to keep the heat in, so requires constant monitoring.

These two charts tell you how hot and how long to cook various types of meat, and the approximate burner settings to help you achieve these results.

MODEL	BURNERS
Four burner	Two inside burners off Two outside burners to medium
Five burner	Three inside burners off One outside burner to high Other outside burner to medium

You may find it useful to purchase a meat thermometer to help take the guess work out of cooking.

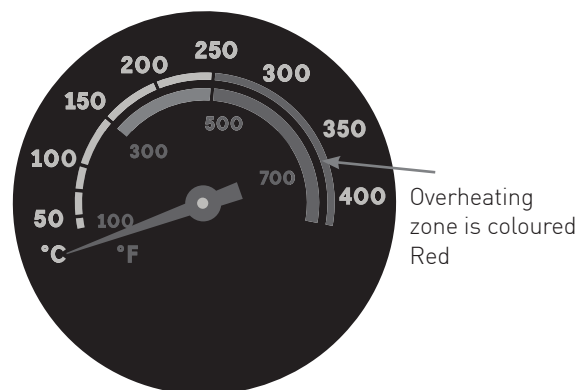
Meats such as beef, lamb, veal and pork should be about 70°C/160°F when medium. Chicken and turkey should be 85–90°C/185–195°F.

Most importantly, do not allow your barbecue to overheat. Your hood is designed to keep the heat in, and also requires constant monitoring.

Do not use more than 2 burners on high at any one time.

During cold or windy conditions, more heat is required.

Finally, resist the temptation to keep opening the hood while cooking. This will help to maintain a constant temperature, and minimise cooking time.



#### CAUTION

Do not allow your barbecue to overheat, as this may damage some components.

TYPE OF MEAT	COOKING TEMPERATURE	APPROXIMATE COOKING TIMES	
Beef	180°C/355°F	45–55min per kg	20–25min per lb
Lamb	180°C/355°F	45–55min per kg	20–25min per lb
Pork	170°C/340°F	55–60min per kg	25–30min per lb
Veal	160°C/320°F	40–50min per kg	18–23min per lb
Poultry	180°C/355°F	40–50min per kg	18–23min per lb
Seafood	150°C/300°F	20–30min per kg	9–15min per lb

The cleaning and care instructions are essential for the proper functioning and operation of your appliance over time. Failure to adhere to these care instructions may affect your ability to make a claim under the manufacturer's warranty.

### Protecting your barbecue

Near the ocean or a salt water environment, wash regularly, rinse and dry before covering. Covering a salt sprayed stainless steel product, while still wet will allow salt deposits to form, causing rust to form, even on high grade stainless steel (Rust is not covered by warranty).

'Tea staining' is very common in coastal environments but does not affect the structural integrity of the barbecue. This can be easily removed with a metal polish. Please note it is important not to wipe in a circular motion. Only wipe/brush in the same direction of the stainless steel grain.

### Cleaning Enamel burner box

Although porcelain enamel will keep its lustrous finish even under adverse conditions, it still needs regular cleaning. After the appliance has been used, wash down the surfaces with hot soapy water. Caustic cleaners should be avoided. For barbecues near the ocean or salt-water environment, more frequent cleaning and servicing should be conducted. Wash regularly, rinse and then dry before covering. (In a salt water or marine environment, more rapid deterioration can be expected which is not covered by warranty).

### Cleaning Plates and Grills

Many food acids, marinades, juices and sauces contain highly acidic elements that will slowly attack the surface of the plates and grills if not removed after cooking.

- At the end of cooling whilst plates are hot and the Hood is up, remove remaining food residue and wash with white vinegar. Once cooled coat the grill plates with a layer of cooking oil.
- After use, remove all solid material from the cooking surfaces using a brass bristle brush or plastic scourer. Brushes specifically designed for this purpose can be purchased from your BeefEater retailer. Wipe off remaining residue with a paper towel.
- Wash the surface of the grills with a soft sponge and a solution of hot water and a mild dishwashing liquid. Do not use highly caustic, harsh or abrasive chemical cleaners to clean the cooking grills. Always check the manufacturer's recommendations for the cleaner prior to use.
- Coat the grills with a layer of cooking oil. This will help protect the surfaces between uses.

### Cleaning the grease tray

Never remove the grease tray while the barbecue is hot. Always remove and clean the grease tray after the unit has cooled down.

Replace aluminium foil drip tray and clean grease tray at regular intervals to prevent grease build-up. Otherwise, a grease fire could result and void the barbecue warranty.

### Cleaning the control panel and hood

Wash the surfaces of the control panel and hood with a soft sponge and a solution of hot water and a mild dishwashing liquid. Do not use highly caustic, harsh or abrasive chemical cleaners or scouring pads as these will damage the surface of the panels.

### Cleaning the hood glass

- Baked on fat on the inside of the hood glass can be removed by using a razor blade scraper. It is best to do this when the glass is still warm but not hot. Finish cleaning with dishwashing detergent on a damp cloth.

### Cleaning the Burners

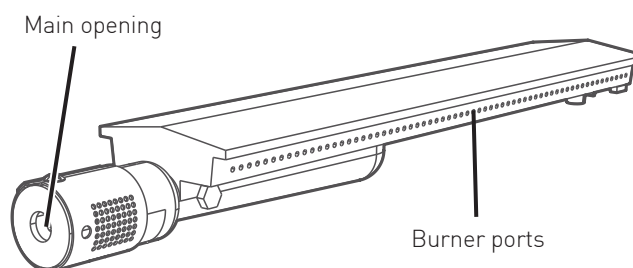
- Check main opening of burner regularly for insect nests (eg. wasp, ants or spiders). Nests are dangerous and must be cleaned out thoroughly.
- Remove burners periodically and scrub clean with soapy water and a wire brush making sure that the ports are free of obstructions.

Replace burners in the correct position and dry by lighting each one to avoid subsequent corrosion.



### CAUTION

A clogged burner can lead to a fire beneath the grill.



## CLEANING AND CARE

### Inspecting the hose and Regulator Assembly and Cylinder

- Inspect the hose and regulator assembly for abrasion, aging or any damage that may result in a gas leak at periodic intervals, at least once a year, and whenever replacing a cylinder.

Replace the assembly if necessary to ensure safe operation.

After connecting the assembly to a cylinder always carry out a leak check.

Only connect the appliance to cylinders that are current according to the date marking on the cylinder.

### Storing your Barbecue

When storing barbecue for extended periods, be certain all controls and cylinder valves are turned off.

Gas cylinders must be stored outdoors, out of reach of children and must not be stored in a building, garage or any other enclosed area.

The barbecue should be covered and stored away from the elements when not in use.

A barbecue cover is available as an accessory.

The gas cylinder supply valve must be turned off when the appliance is not in use.



#### **WARNING**

**Note: For storage and cylinder exchange, disconnect hose at the cylinder only, do not disconnect hose from appliance.**



PROBLEM	CAUSE	CHECK
Barbecue will not light	Ignition system not working	Check to see visible spark at starter probe - if no spark is present when control knob is turned then the unit may need to be serviced or replaced. Contact your BeefEater dealer. Check that there is a visible flame coming from the pilot ignition tube. Check that the pilot ignition tube is not blocked by spider webs or insect nests.
	Turning on gas control too quickly	Allow at least 5 seconds for gas to flow through burner before ignition.
	No gas flow	Check that valve on gas cylinder is turned on. Check that burner ports are free of obstructions. Check that all gas injectors are clean and free of obstructions.
	Burners not assembled correctly	Check that burners are correctly positioned in the barbecue frame.
	Burner ports or throat blocked	Check that the burner ports are not blocked by spider webs or insect nests. Clean out as required.
Barbecue lights but goes out soon after starting	Fuel supply turned off	Turn on gas valve at cylinder.
	Gas cylinder low or empty	Replace cylinder and carry out a leak check.
	Kink in gas hose	Check that the gas line is not kinked or twisted.
	Wind or breeze affecting operation	Ensure that the appliance is located out of the way of wind.
Burners will not cross light from one to the other		Check that cross light channel is in place. Check that burner ports are free of obstructions.
Low flame level or low heat output	Burners will not cross light	Check you are running on correct gas Check gas injector size is correct.

## Gas Consumption

LPG	BTU/hr	MJ/hr	kW	g/hr
4 Burners	64,451	68	18.89	1,371
5 Burners	80,564	85	23.62	17,714

NG	BTU/hr	MJ/hr	kW
4 Burners	64,451	68	18.89
5 Burners	80,564	85	23.62

# WARRANTY



FOR SALES IN EUROPE  
APPLIANCE: BEEFEATER INTEGRATED BARBECUE

**Should any part fail due to defective workmanship or faulty materials within the specified period from the date of purchase, BeefEater or its distributor will repair or, (at distributors option), replace the defective part free of charge.**

- **LP / Propane Gas Cylinder**

The cylinder manufacturer is responsible for the materials, workmanship and performance of the gas cylinder. Contact your dealer or the cylinder manufacturer in respect of all warranty claims or service.

- **Warranty Administration**

In Australia, warranty is administered by BeefEater Barbecues. In other countries, contact your authorised BeefEater retailer for details of your BeefEater distributor.

- To ensure speedy processing of your warranty service claim, ensure that you record all specific details about your appliance in the space provided. Keep this information handy for future reference.

**Not covered**

Exposure of the barbecue appliance to the elements should be minimised. Once the unit has cooled and is cleaned, store the barbecue under cover. Polyester/Vinyl barbecue covers are an optional accessory that will ensure years of trouble free operation.

This warranty does not cover the purchaser or any other person for damage, malfunction or loss due to the following:

- Lack of maintenance, abuse, neglect, misuse, accident or improper installation of this appliance.
- Scratches, dents, corrosion or discolouring caused by heat, abrasive or chemical cleaners or chipping on porcelain parts.
- Corrosion or damage caused by exposure to the elements, grease fires, insects, weather or hail. Note: Barbecues must be covered when not in use.
- Cleaning and normal wear and tear. Service calls of this nature are chargeable.
- Rusting of cast iron plates, grills and burners. Note: Rust should be removed by a scrub pad and the surface coated with cooking oil. See owners manual – Caring for cast iron cooking surfaces. Cooktops must be covered when not in use.
- Commercial use of the barbecue.
- Unauthorised repairs during the warranty period
- Removal or re-installation costs.

**Conditions of Warranty**

1. The appliance is delivered to the BeefEater distributor's service department or authorised service agent and freight charges both ways are paid by the owner. No liability is accepted for loss or damage during transit.
2. The appliance is operated and maintained in accordance with the instructions supplied. Repairs or service must be carried out by an authorised person.
3. Installation must conform to the applicable Gas, Electrical and Building standards laid down by the local codes for your country or region.
4. No alterations or repairs have been carried out without obtaining the distributors prior consent. Such repair or any replacement does not extend the warranty period.
5. Proof of purchase together with the warranty card must be provided to verify purchase date and establish the warranty period. Only the original purchaser is covered under this warranty.
6. The warranty period is calculated from the date of purchase only.
7. Where this warranty is inconsistent with any state laws, the statutory rights of the purchaser shall prevail.
8. Parts installed from other manufacturers' products will void this warranty.

**Service assistance**

To assist you when contacting your after sales service contact to arrange a service call please complete the following details and have them ready when you call. You do not need to register your warranty. However, you must retain your receipt or proof of purchase. When claiming warranty for this appliance you must provide a copy of your proof of purchase receipt. No claims for warranty will be accepted without proof of purchase.

TERMS OF WARRANTY (YEARS)	
Barbecue	
Stainless Steel burner box	25
S/S burners	5
Cast iron cooktops	3
Valves	2
Ignition system	2
All other parts	2
Hood	
Hood	2
Cast alloy parts	2
All other parts	2

For more information on all Beefeater products,  
or for dimension and installation information,  
call into your retailer, phone or email our customer  
care team or visit our website:

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