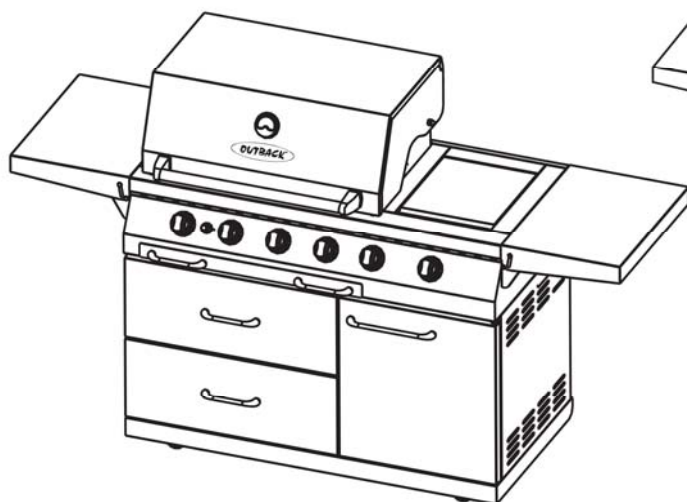
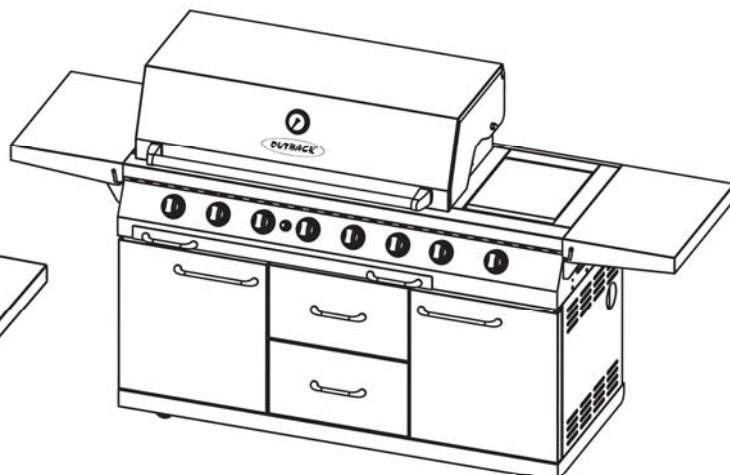




Assembly and Operating Instructions for Outback® Signature 4 and Signature 6 Burner BBQ



Signature 4 Burner



Signature 6 Burner

Drawings are not to scale.
Specifications subject to change
without prior notice.

CE 0063



WARNING

- For outdoor use only. Not for commercial use.
- Read instructions before using the appliance. Failure to follow instructions could result in death, serious bodily injury, and/or property loss.
- Warning: accessible parts may be very hot. Keep young children and pets away.
- Do not move the appliance during use.
- Turn off the gas supply at the gas bottle after use.
- Any modification of the appliance, misuse, or failure to follow the instructions may be dangerous and will invalidate your warranty. This does not affect your statutory rights.
- Retain these instructions for future reference.
- Leak test annually, and whenever the gas bottle is removed or replaced. Check that the hose connections are tight and leak test each time you reconnect the gas bottle.
- For Flare-up control please refer to the 'OPERATION' section of this manual.

FOR YOUR SAFETY

If you smell gas:


1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. Open barbecue lid or hood.
4. If odour continues, discontinue use and contact your local dealer.

FOR YOUR SAFETY

1. Do not store or use petrol or other flammable vapours or liquids in the vicinity of this or any other appliance.
2. A gas bottle not connected for use must not be stored in the vicinity of this or any other appliance.

Technical Information

Appliance Name		Outback® Signature 4BurnerBBQ		 0063
Model No.		OUT370591		
Appliance Category		I3+(28-30/37)		
Type of gas		Butane	Propane	
Gas Pressure		28-30mbar	37mbar	Identification code: 0063 BS7111
Total Heat Input (Hs)		21.2 KW	21.2 KW	<ul style="list-style-type: none">*Use outdoors only*Read the instructions before using the appliance*WARNING: accessible parts may be very hot. Keep young children away*This appliance must be kept away from flammable materials during use*Do not move the appliance during use*Turn off the gas supply at the gas cylinder after use*Do not modify the appliance
		1535.64 g/h	1502.91 g/h	
Injector	Main grill	0.93mm	0.93mm	
	Side grill	1.02mm	1.02mm	
	Rear grill	1.02mm	1.02mm	
Serial No.				
Outback International UK Ltd Unit 4, Sigeric Business Park Fordshill Road, Hereford, HR2 6NS				

Appliance Name		Outback® Signature 6 Burner BBQ		 0063
Model No.		OUT370592		
Appliance Category		I3+(28-30/37)		
Type of gas		Butane	Propane	
Gas Pressure		28-30 mbar	37 mbar	Identification code: 0063BS7111
Total Heat Input (Hs)		27.6 KW	27.6 KW	<p>*Use outdoors only</p> <p>*Read the instructions before using the appliance</p> <p>*WARNING: accessible parts may be very hot.</p> <p>Keep young children away</p> <p>*This appliance must be kept away from flammable materials during use</p> <p>*Do not move the appliance during use</p> <p>*Turn off the gas supply at the gas cylinder after use</p> <p>*Do not modify the appliance</p>
		1999.23 g/h	1956.62 g/h	
Injector	Main grill	0.93mm	0.93mm	
	Side grill	1.02mm	1.02mm	
	Rear grill	1.02mm	1.02mm	
Serial No.				
Outback International UK Ltd Unit 4, Sigeric Business Park Fordshill Road, Hereford, HR2 6NS				

IGNITION: Battery operated multi shot ignition unit (Battery not included)

IMPORTANT:

Read the following instructions carefully and be sure your barbecue is properly installed, assembled and cared for. Failure to follow these instructions may result in serious bodily injury and/or property damage.

If you have any questions concerning assembly or operation, consult your dealer or LPG Gas Company.

Never store a spare cylinder under the barbecue shelves or inside the trolley housing. Any LPG cylinder not attached to the BBQ for use should be stored outdoors and well away from this appliance.

WARNING

This appliance is not intended for use on recreational vehicles or a marine environment.

CLEARANCE TO COMBUSTIBLES

Always maintain 915mm minimum clearance to combustible materials at the rear and sides of the BBQ.

Do not use this BBQ under overhead combustible surfaces.

Tips for a Safe BBQ

Before Using Propane and Natural Gas Fired Barbecues

- Purchase only approved barbecues--check for the label.
- Carefully follow the manufacturer's instructions when assembling a newly-purchased barbecue. If you have difficulty with the assembly, contact a qualified service person. Many stores which sell barbecues offer a free assembly service. Ask.
- Store the instruction manual for the barbecue in a safe place to have on hand for future reference.
- If the barbecue has not been used in a while or whenever the propane tank is changed or refilled, remove the sear plates to check that the burner holes and tubes connected to the burners are rust and debris free (orange does not mean rust on a burner, we are talking about missing pieces of metal). If it looks fine, fire up the barbecue and check for an even flame throughout the burner. If the flame is not even, replace the burner.
- Periodically, check all of your barbecue connections and supply lines for leaks. Using ordinary dishwashing liquid mixed with water, spread the solution over all fittings. This means the cylinder valve on the hose, too. There is a leak if bubbles appear. NEVER use an open flame to test for leaks. After tightening or replacing the leaking hose or valve, retest for leaks.

Lighting A Propane Barbecue.

- Open the lid BEFORE lighting the barbecue as a leaking or open valve may cause the accumulation of propane under the lid or in the basin. This could cause an explosion when lit.
- Have a match or barbecue lighter ready before the propane is turned on. If the barbecue does not ignite, turn the control valves off, then wait five minutes before trying again. KEEP THE LIGHTER AND MATCHES OUT OF THE REACH OF CHILDREN!

Using the Barbecue.

- Never leave a lit barbecue unattended.
- Never move a lit barbecue.
- Use long-handled utensils and fire-resistant oven mitts.
- Wear short sleeves or tight-fitting clothing as loose clothing could catch fire. Never bbq with a tie.
- The barbecue should rest on a solid surface and be located away from shrubbery, foot traffic and overhangs. Remember, the barbecue stays hot even after being turned off and can burn someone if they bump into it. Stay by the bbq until it is cool.
- Ideally, the barbecue should be 3 metres (10 feet) away from the house or anything else that could catch fire. The area surrounding the barbecue needs to be free of any obstructions that could block airflow for ventilation and combustion.
- Never use the barbecue indoors or in a garage.
- Only open the propane tank a quarter to a one-half turn--the necessary gas required to operate the barbecue. This also makes it much easier to shut off should a problem arise. This doesn't apply when using a clip on regulator.

-
- A certain amount of fat does drip onto the heat source while cooking, causing flaring. Some flaring is fine as it adds to the barbecue flavour. Excessive flaring, however, is not acceptable. Food should be moved to another spot on the grill and/or the heat turned off. Trim fat from meat cuts to avoid excessive flaring and, every so often clean the fat tray and sear plates, fat fires are dangerous and can ruin the appliance, outback cannot be held responsible for a fat fire that ruins equipment, it will be deemed as user recklessness.
 - Do not operate the barbecue's rotisserie in damp or wet weather as it is connected to an electrical outlet.
 - When finished with the barbecue, turn the knob valves off first, then the bottle. This allows the gas in the lines to burn off.
 - After the barbecue has cooled off, cover it to protect it from the weather.
 - Keep a fire extinguisher close by. Never use water on a grease or fat fire as it only causes the flames to spread. If fire surrounds the propane tank, leave the area immediately (to a distance of at least 200 metres from the tank) and call the fire department.
 - In case of a grease fire, leave the barbecue lid open and turn off the burners if you are able. If not, turn off the gas supply at quick connect or the shut-off valve.

Transporting and Storing Portable Propane Tanks.

- Store propane tanks standing upright in a well-ventilated area outside or in a well-ventilated shed. A leaking tank creates a potential fire hazard. Never store a propane tank in the house. An explosion can be easily set off by a spark of static electricity, the flip of a light switch or a pilot light.
- NEVER smoke near a propane tank.
- Make sure the tank is stored out of the reach of children.
- Do not refill a tank that is leaking, is corroded or has any other signs of damage. Ask your propane distributor to inspect the tank for signs of deterioration before it is refilled.
- Replace propane tanks every 10 years.
- When transporting a propane tank, make sure it remains in an upright position. Milk cartons work well for this as they are just the right size to hug the tank securely. The best place for the tank to travel is in the trunk of the car; secure the trunk lid so it remains slightly open for ventilation. The tank can also be placed on the rear floor of the passenger side of the car; leave the rear windows open for ventilation.
- When transporting a tank, use a plastic plug in the gas outlet for greater safety.
- Have the tank filled only by qualified personnel.

Grill Preparation and Safe Cooking.

- Use hot, soapy water to clean all surfaces and utensils before and after preparing meats or poultry products. Rinse well after washing.
- To prevent food from sticking to the grill, brush the BBQ lightly with oil or spray with a nonstick product.
- Always use the proper utensils--long-handled--and oven mitts, if required.
- If the weather is cool or damp or if it is windy, cooking time on the BBQ may be longer.
- To reduce cooking time for meats and poultry, marinate them first. Marinating tenderizes the meat, too. Try low-fat Italian dressing and soy sauces. These work well for indoor cooked meals, too.
- The BBQ should be preheated before starting to cook.

-
- Keep the natural juices inside the meat or poultry. Turn with tongs or a spatula rather than stabbing with a fork.
 - Use glazes or BBQ sauce during the last 15-20 minutes of cooking only. This will help prevent burning.
 - When juices run clear from the meat and poultry, it can be removed from the grill.
 - Bon appetit!

WARNING

NB: THE GAS PIPE/HOSE MUST BE ATTACHED TO THE APPLIANCE CORRECTLY (USING A SPANNER OR WRENCH, SCREWDRIVER IS 100% NECESSARY) , A FINGER TIGHTENED GAS HOSE/PIPE IS NOT SAFE AND WILL CAUSE FIRE. BE VERY CAREFUL WHEN TIGHTENING HOSE ONTO BBQ AS CROSS THREADING CAN OCCUR IF THE USER IS RECKLESS. CROSS THREADING CAN CAUSE GAS LEAKS AND WILL LEAD TO FIRE. ANY GAS FIRE CAUSED BY THE ABOVE TWO POINTS WILL BE CONSIDERED CUSTOMER ERROR AND WILL NOT BE GUARANTEED BY OUTBACK. OUTBACK WILL NOT BE HELD LIABLE FOR ANY GAS FIRE CAUSED BY INCORRECT HOSE ASSEMBLY. OUTBACK WILL NOT BE HELD LIABLE FOR ANY PERSONAL INJURY OR PROPERTY DAMAGE IF THE FIRE IS CAUSED BY CUSTOMER NEGLIGENCE.

NB: ALWAYS MAKE SURE THAT THE HOSE IS NOT RESTING ON THE BOTTOM OF THE APPLIANCE, IE: DO NOT LET THE HOSE REST AGAINST THE FAT TRAY, THE TRAY IS HOT AND WILL MELT THE HOSE CAUSING A LEAK AND POTENTIALLY A FIRE. IF THE HOSE IS BURNT IN SUCH MANNER AND DAMAGES THE APPLIANCE AND OR ANYTHING AROUND THE APPLIANCE INCLUDING PERSONAL INJURY, OUTBACK WILL NOT BE HELD LIABLE AS THIS IS AVOIDABLE AND IS CUSTOMER ERROR.

ALWAYS MAKE SURE THAT THE BBQ KNOBS ARE IN THE "OFF" POSITION WHEN CONNECTING THE REGULATOR TO THE GAS BOTTLE.

ALWAYS MAKE SURE THAT THE BBQ KNOBS ARE IN THE "OFF" POSITION WHEN DISCONNECTION THE GAS BOTTLE.

ALWAYS CARRY OUT A LEAK TEST (PLEASE SEE LEAK TEST DETAILS IN USER MANUAL)

PLEASE MAKE SURE THAT THE SIDE BURNER IS CONNECTED AND TIGHTENED BEFORE USING THE BBQ, FAILURE TO CONNECT ALL HOSES WILL CAUSE A BUILD-UP OF GAS AND AN EXPLOSION. OUTBACK WILL NOT BE HELD LIABLE FOR PERSONAL INJURY OR PROPERTY DAMAGE IF THE USER HAS NOT CONNECTED THE HOSE CORRECTLY.

CARE AND CLEANING OF STAINLESS STEEL

Stainless steel parts of this appliance are made from 304 & 430 grade stainless steel. To preserve the appearance and to prevent corrosion of the stainless steel material regular cleaning is required. Although stainless steel does not rust in the same manner as steel it can still exhibit 'corrosion' blemishes that look similar to rust and detract from the appliances appearance. Unlike steel, the corrosion of stainless steel is mostly confined to the surface and in most cases can be removed by cleaning, returning the surface to almost like new.

The most common form of corrosion that affects stainless steel is what is known as 'Tea Staining'. This shows up as brown spots on the surface, hence the confusion with rusting. This is most common in coastal areas but depending on the environment can also occur in inland areas. If the 'Tea Staining' marks are not regularly cleaned from the material surface they can penetrate into the material and become very difficult to remove, the application of a metal polish would then be required.

If the appliance is located near swimming pools careful attention to cleaning is required. Pool chemicals contain chlorides which can affect the stainless steel. This also applies to salt water pools as they contain salt, namely sodium chloride.

The use of bleaches containing chlorine should not be used to clean the stainless steel surfaces. If the residues are not completely rinsed away they can cause heavy pitting of the material. Pitting corrosion eats deep into the surface and is not easily removed. Heavy polishing is required.

Routine Care

After each use allow the appliance to cool then wipe over with a soft, damp, soapy cloth. (DO NOT USE CLEANERS CONTAINING CHLORIDE). Finally wipe over with soft, damp cloth. Be sure to wipe off food particles and cooking residues, some marinades and oils can be acid and therefore attack the metal surface. Also, cooking residues that are not removed after each use bake into the surfaces during subsequent uses and become more difficult to remove. There are a number of stainless steel cleaners available that can be safely used on this appliance. Read the directions carefully before using

DO NOT USE STEEL WOOL as particles can become embedded in the surface and then rust resulting in small brown specs on the surface. If scouring is required to remove stubborn cooking residues use a soft nylon pad (non abrasive). DO NOT USE ABRASIVE CLEANING COMPOUNDS, use cream type.

If the appliance is used on an irregular basis it is advised to still clean regularly and keep it covered from the elements, either by using a purpose BBQ cover or under a covered porch. Dirt and dust contain corrosive particles from the environment that can attack the surface. Stainless steel surfaces retain their best resistance to corrosion when kept clean. Even if the appliance is protected with a purpose BBQ cover check regularly, condensation underneath the cover may be corrosive due to the local environment and cause damage to the metal surface.

After cleaning applying a thin coating of 'light oil', for example baby oil, will also help protect the stainless steel surface from the elements.

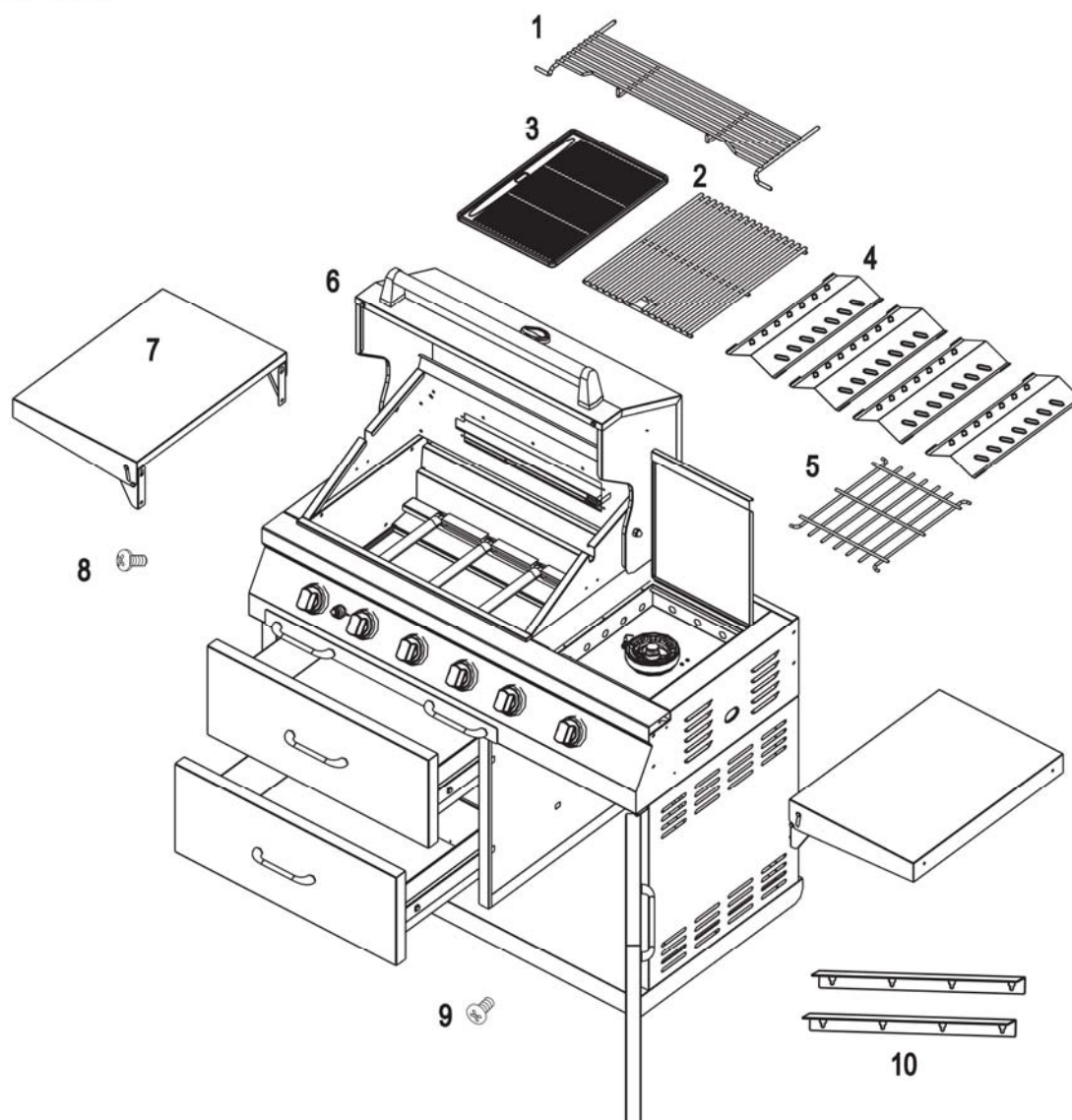
Stubborn Stains and Corrosion Spots

Stubborn stains, discolouration, 'Tea Staining' can occur from insufficient cleaning, excessive spillage from cooking, severe environmental conditions and extreme cooking conditions.

There are propriety stainless steel cleaners available that are designed for such instances. Read the instructions carefully before using.

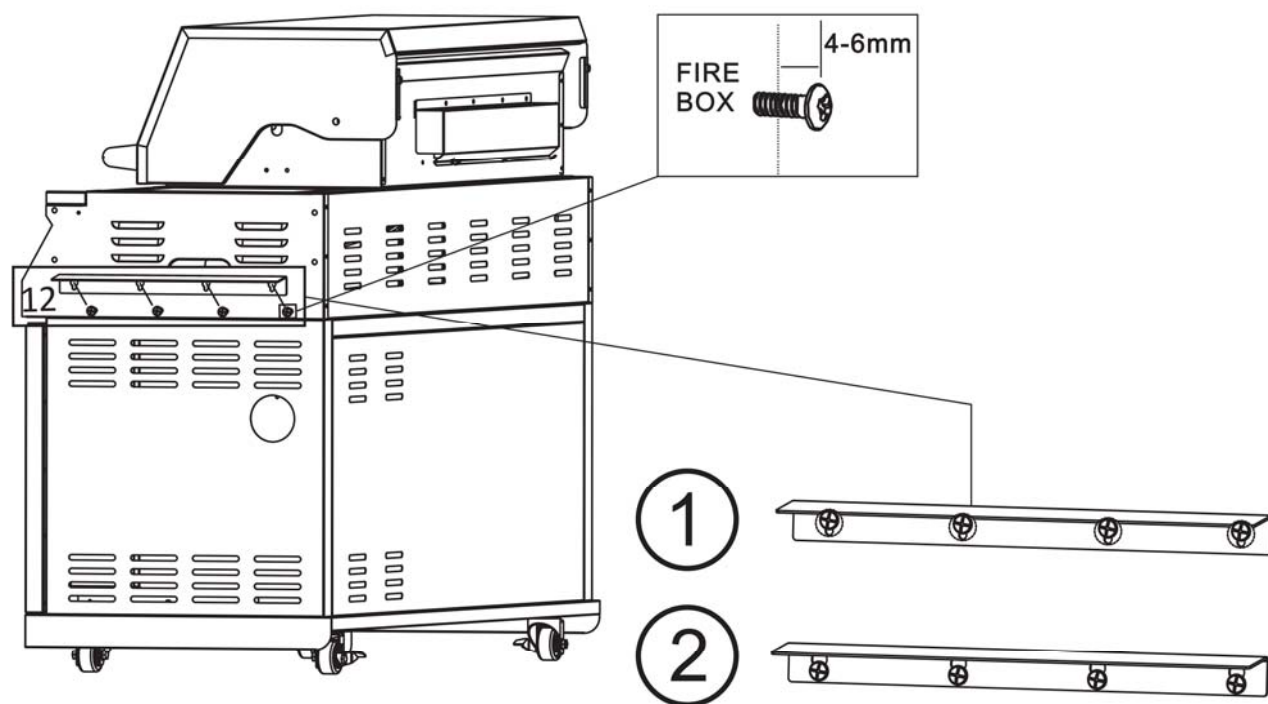
- Always rub or wipe in the direction of the surface grain or original polish lines.
- Some stainless steel cleaners may damage painted or plastic surfaces, read the directions carefully.

Expanded View

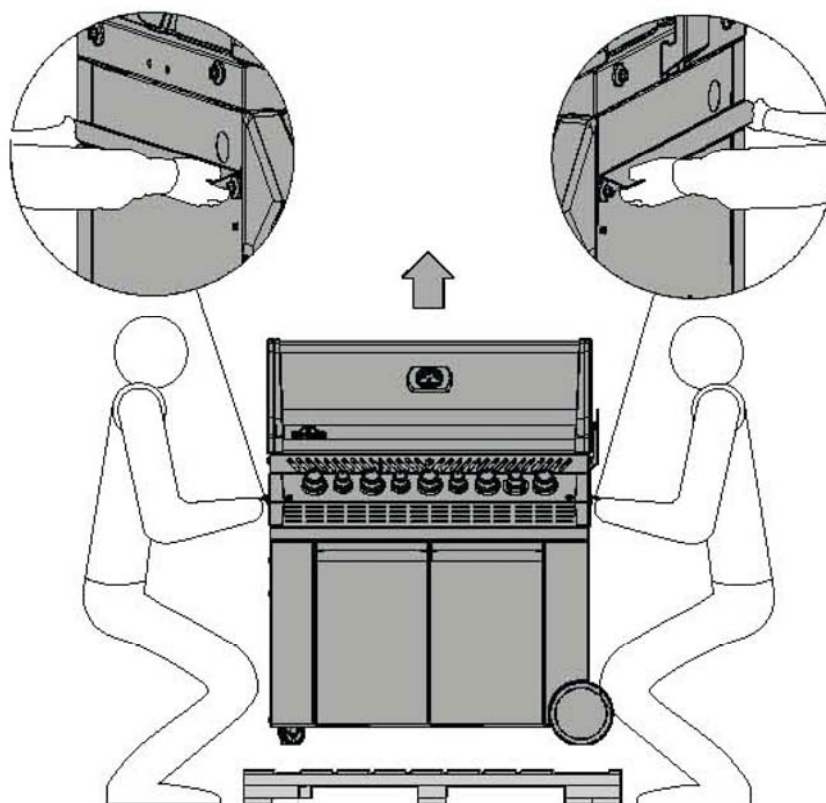


Key	Description	Outback® Signature 4 Burner BBQ	Outback® Signature 6 Burner BBQ
1	Warming rack	1	1
2	Cooking grid	1	2
3	Cooking plate	1	1
4	Flame tamer	4	6
5	Side burner grid	1	1
6	Main body	1	1
7	Side shelves	2	2
8	M6*12 screw	4	4
9	M5*10 screw	2	2
10	Handles	2	2

Assembly the handles (No.10) on the side panel.



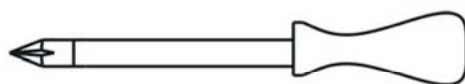
**WARNING: THE BARBECUE IS EXTREMELY HEAVY.
TWO PERSONS OR MORE ARE REQUIRED TO LIFT UNIT FROM PALLET.
FAILURE TO DO SO COULD RESULT IN PERSONAL INJURY AND DAMAGE
TO YOUR BARBECUE!**



ASSEMBLY INSTRUCTIONS.

Tools Required:

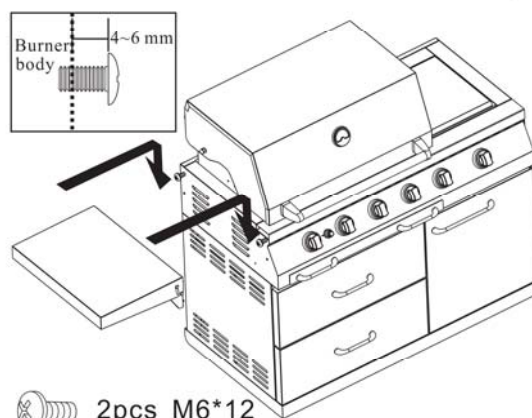
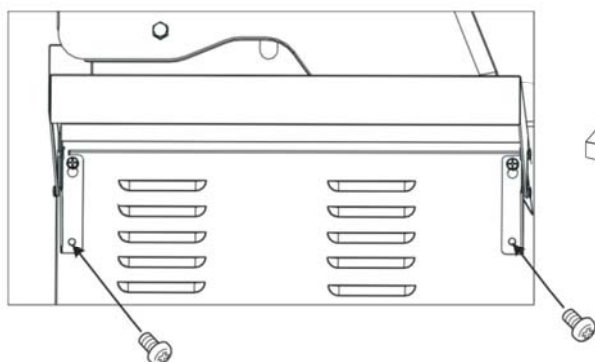
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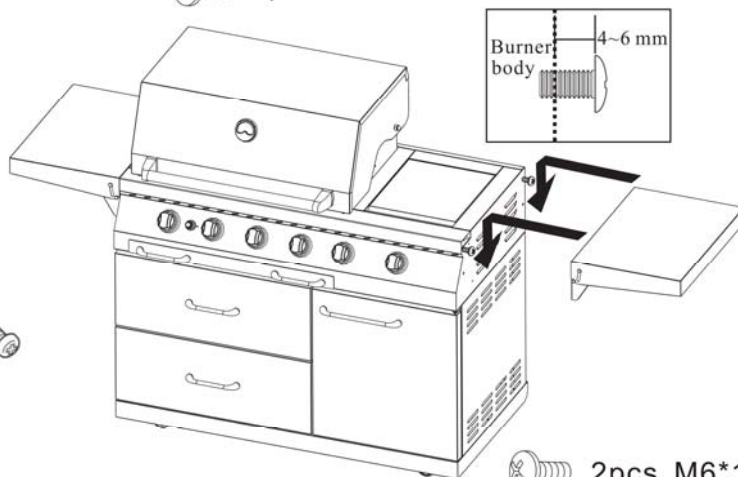
Philips head screwdriver

1. Assembly side shelves (No.7)

- * There are 2 screws already pre- assembled on each side.
- * Hand the side shelf on these 2 screws on each side.
- * Assembly 2 M6X12 screws on like photo shows on each side.
- * Tighten all screws.

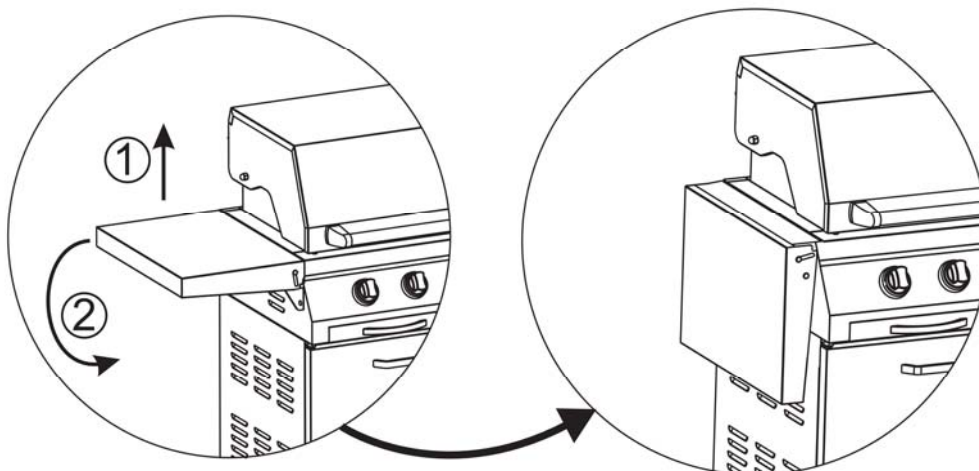


2pcs M6*12

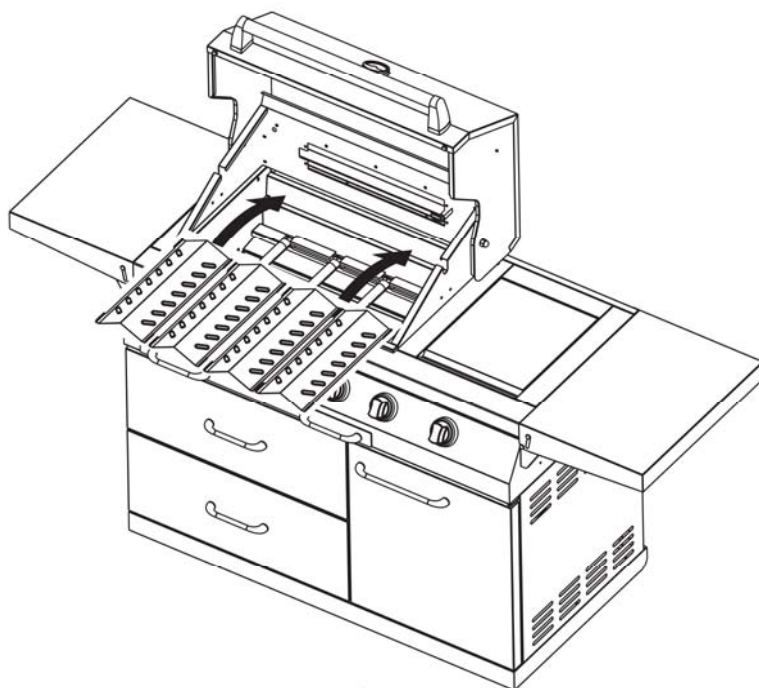


2pcs M6*12

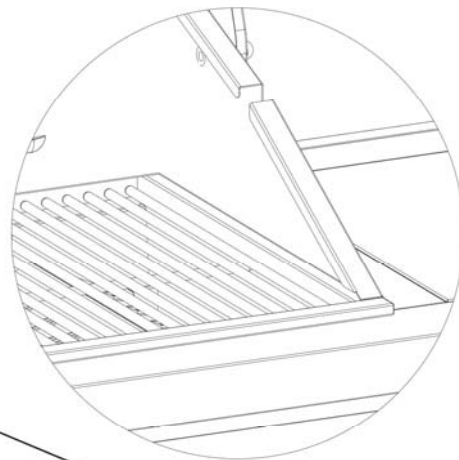
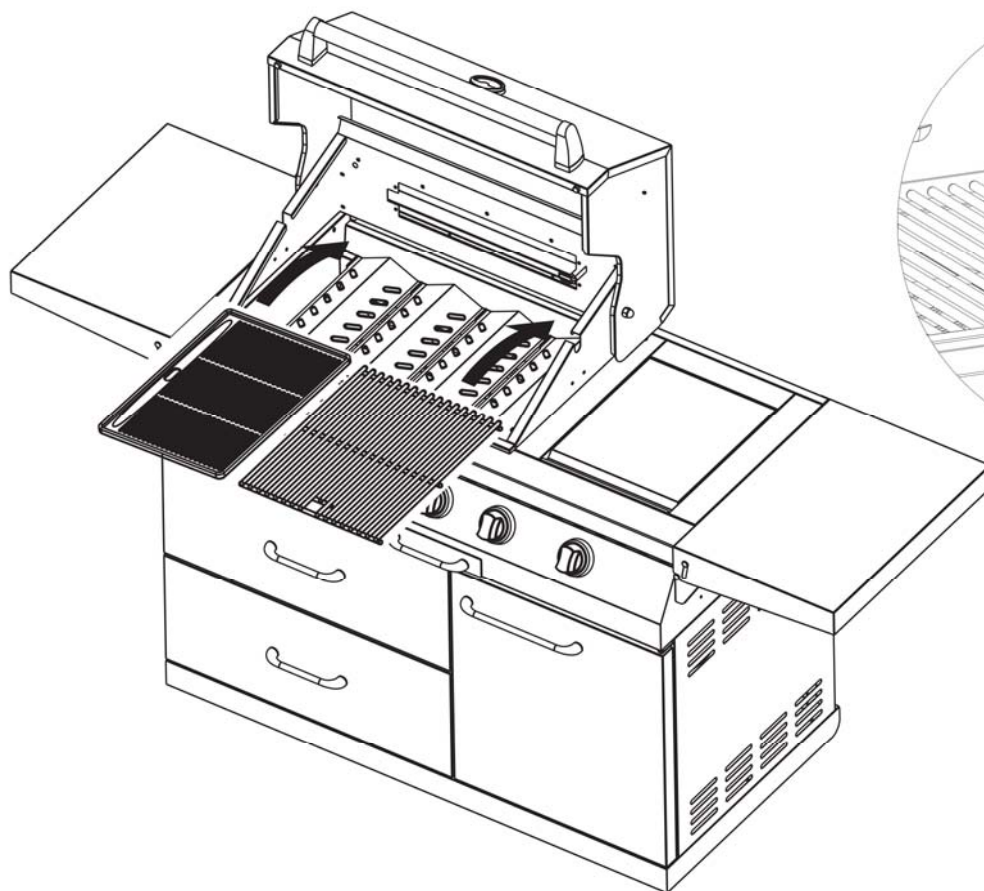
2. Side shelves can be folded down as shown.



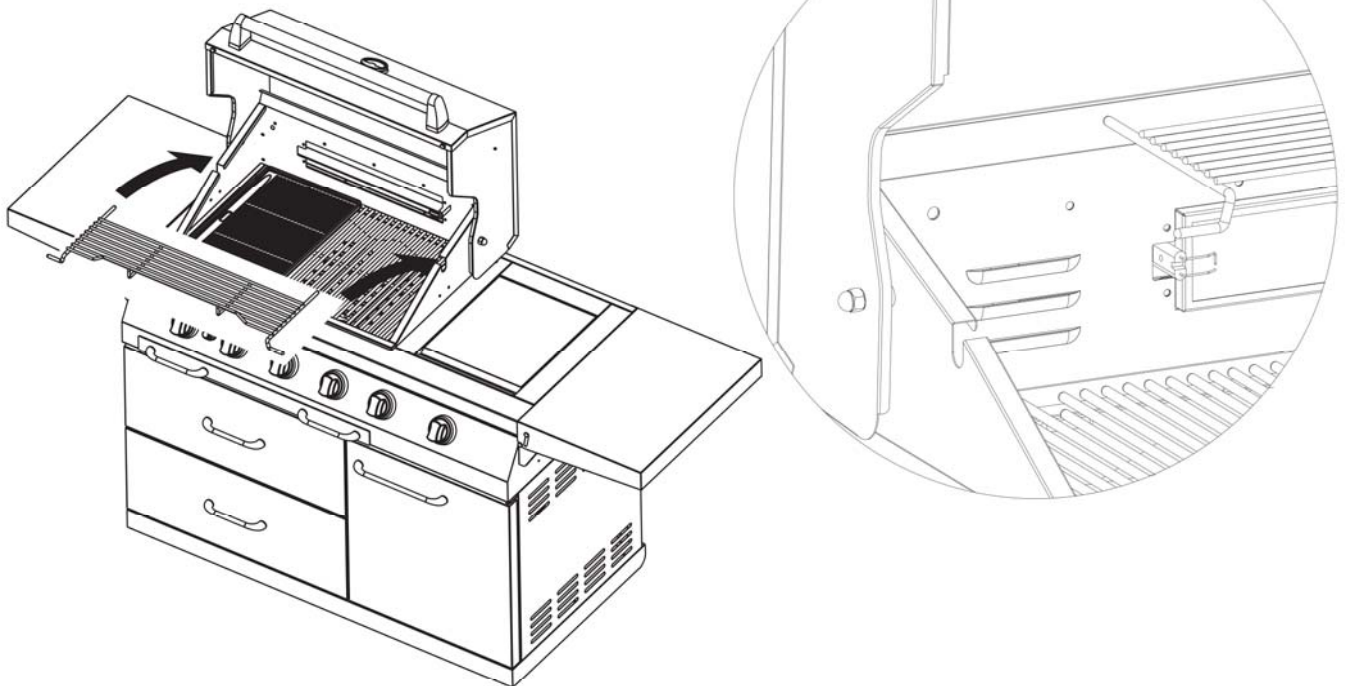
3. Add flame tamers (No.4) above the burners.



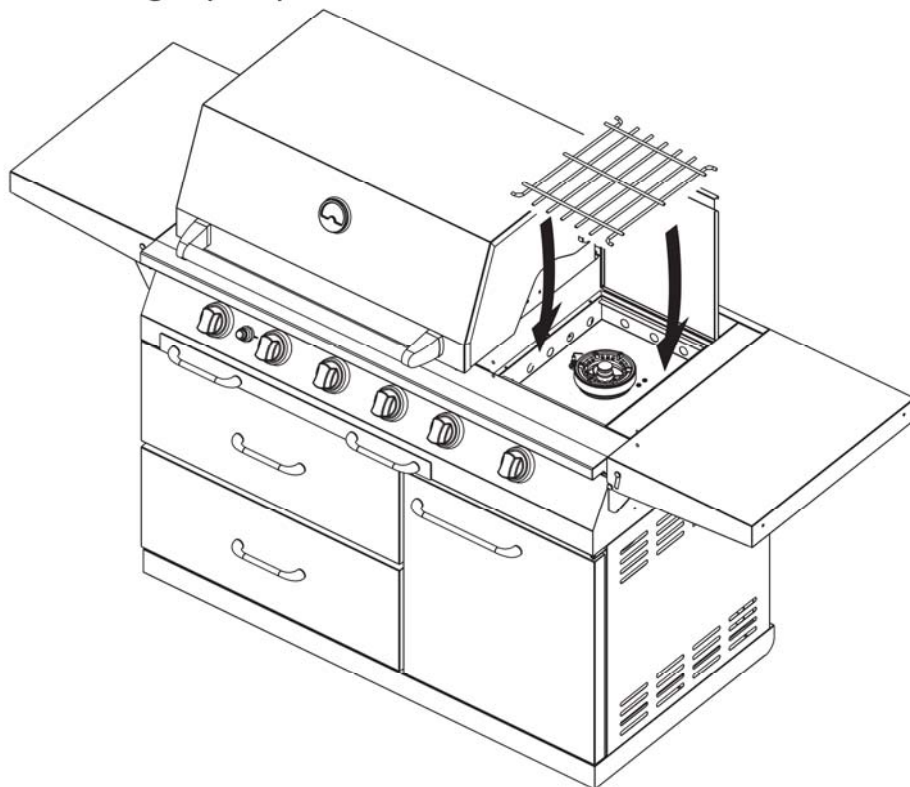
4. Place the cooking grids into the unit (No. 2) and (No. 3)



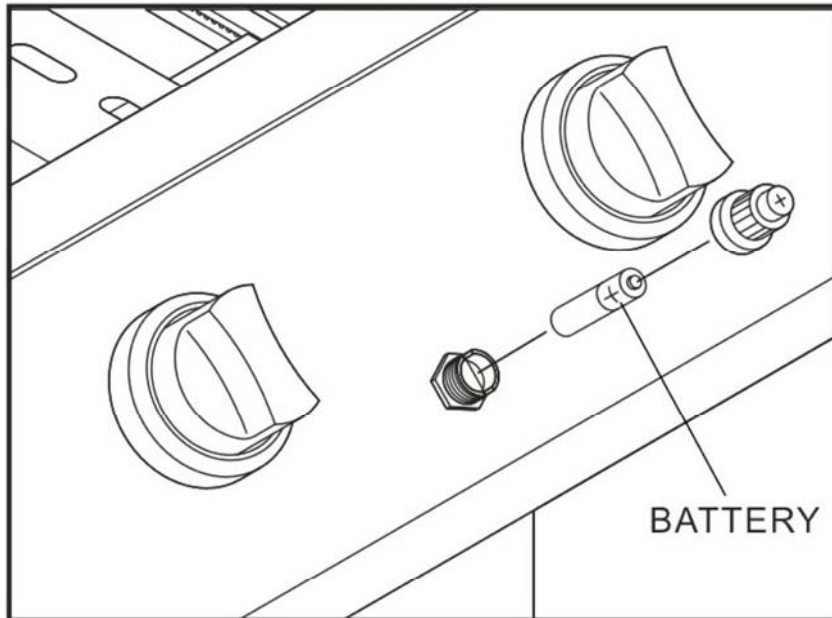
5. Put in the warming rack using the holes provided (No.1).



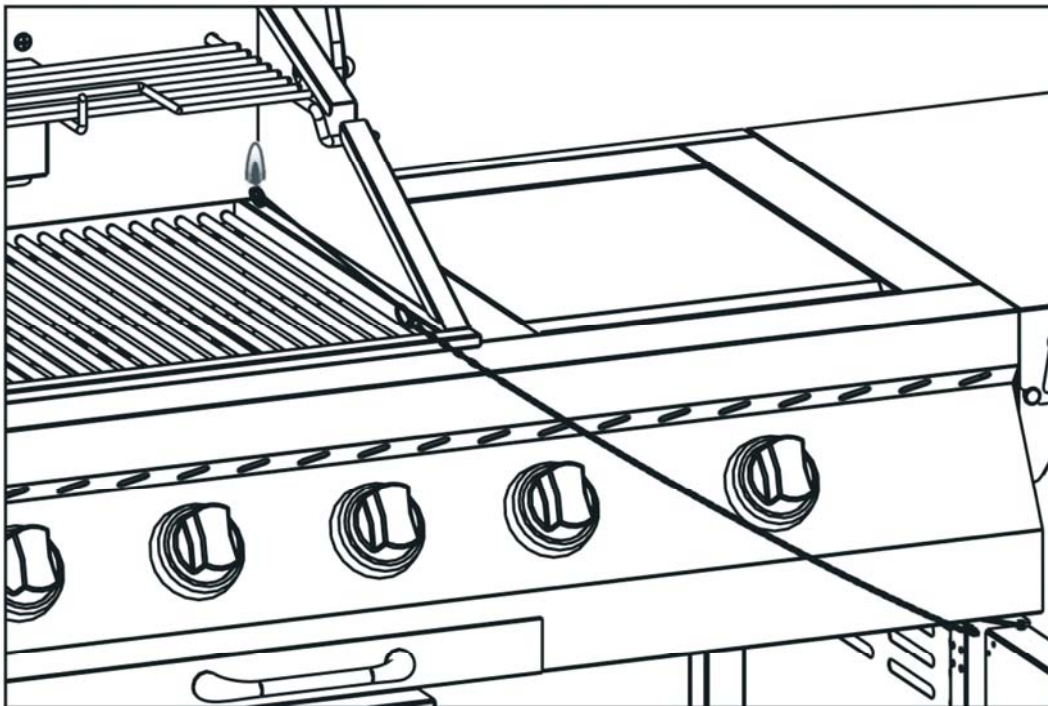
6. Place the side burner grid (No.5).



-
- 7.** Unscrew ignition cap and place a Battery (Size: AA) into place with the (+) end facing outwards. Screw cap back on. Upon pressing the ignition button, a clicking sound will be heard. This is the ignition spark that can be heard.



-
- 8.** For Manual Ignition, use match placed onto end of match holder.



9.

Replacing the Igniter.

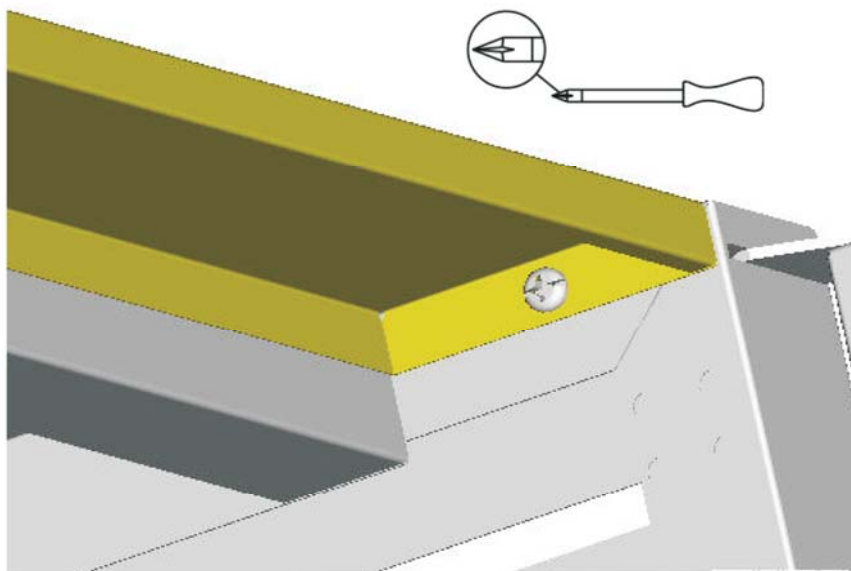
Disassemble the cabinet top plate (small) No. 7

After replacing the igniter, re-assemble the ignition button.

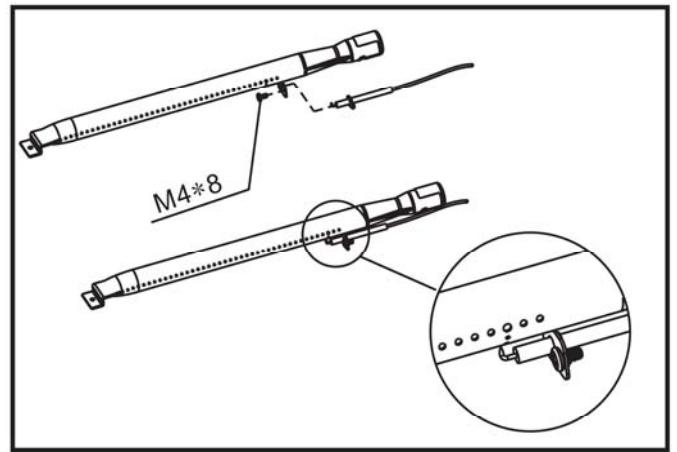
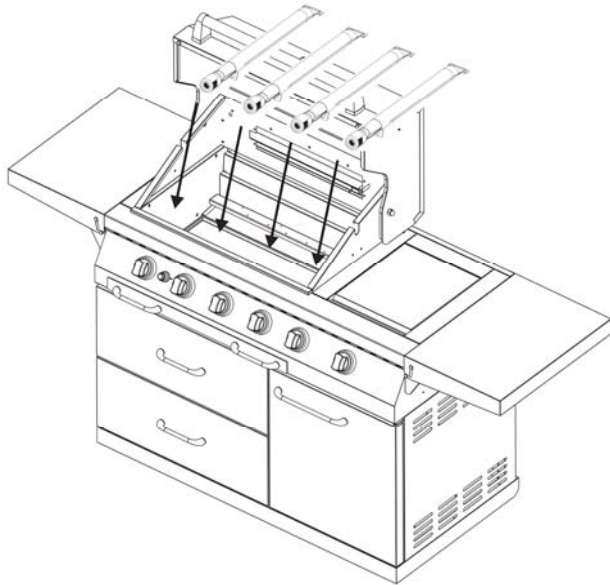
After the BBQ has cooled down, remove the grease tray.

Unscrew the battery cap and plastic nut on the igniter at the front of the control panel.

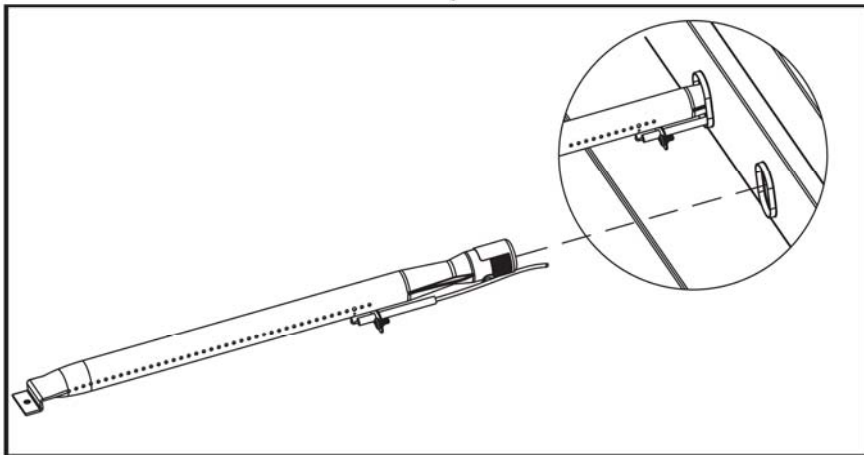
Put your hand inside the Space between control panel And cabinet to remove the Igniter box from the rear of the control panel.



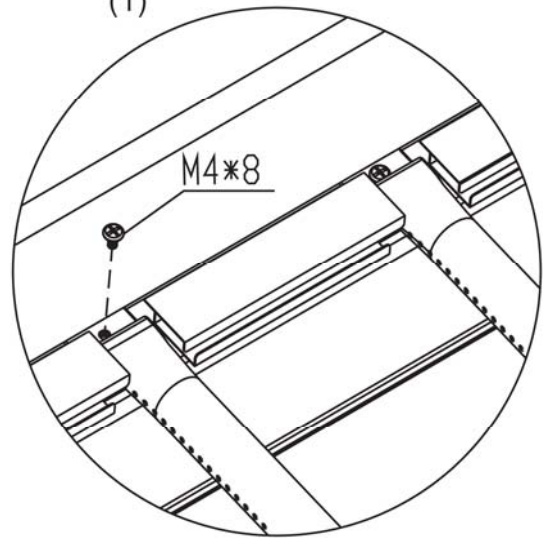
10. Maintenance instruction for replacing main burners.



(1)



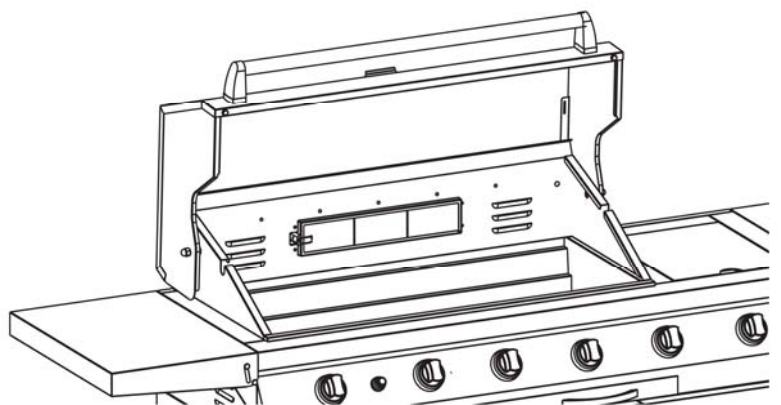
(2)



(3)

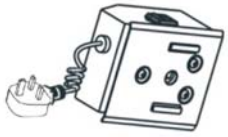




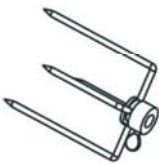

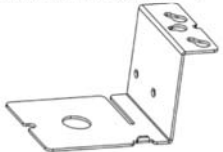


11. For rear burner:

- * Rear burner is only set for high position. Can not adjust high and low flame.
- * while the rear burner is lit, continue to push and hold the control knob for 30 seconds.
- * Do not use rear burner with other grill burners at the same time.

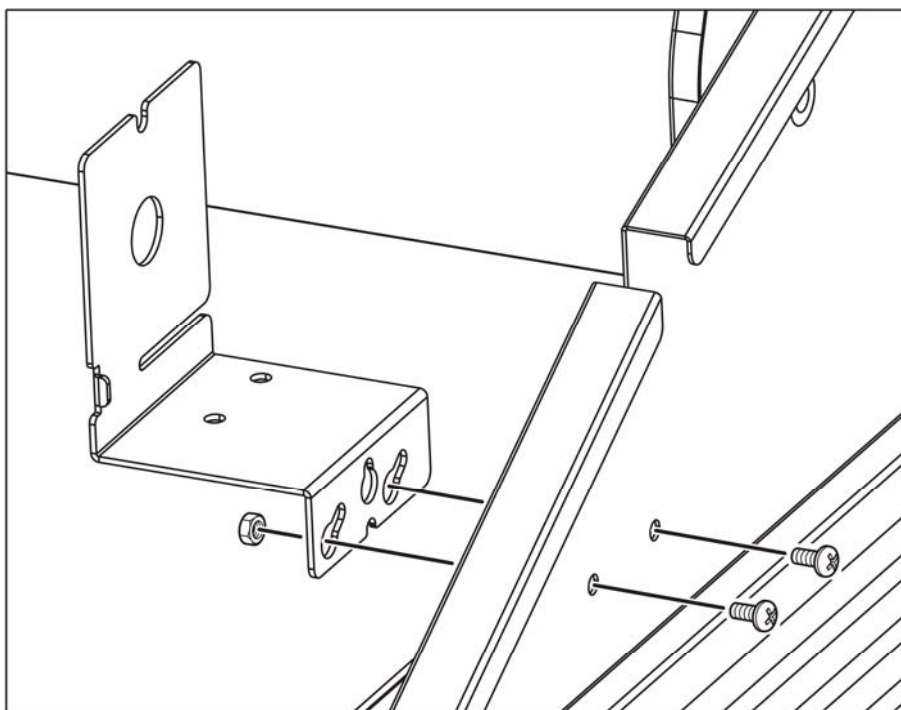


12. Assemble the rotisserie kit:

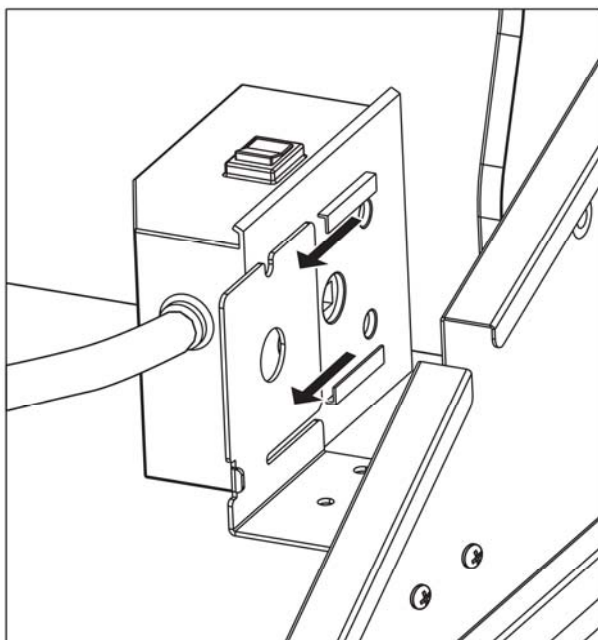
1) Contents:

A. AC Motor / DCMotor 	D. Spit Rod collar×1 	G. Collar ×1 	I. Handle ×1 
B. Bolt and Nut×2 	E. 4-Sprong Meat Fork×2 	H. Weight Balance ×1 	
C. Motor Bracket ×1 	F. Spit Rod ×1 	J. Washer×2 	

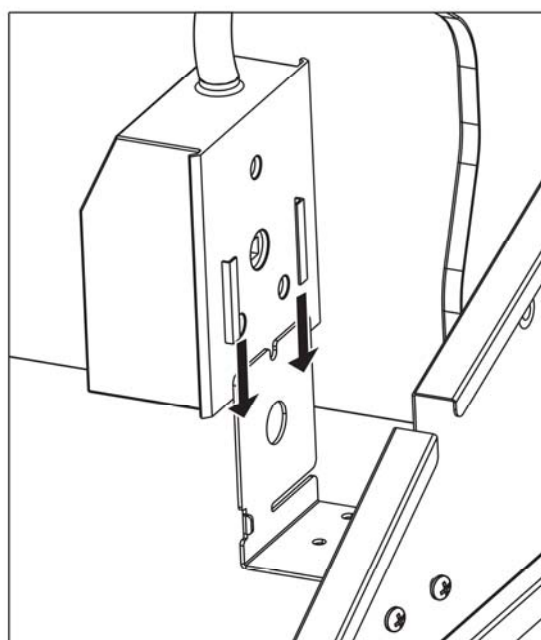
2) Assemble the motor bracket with the screws and nuts:



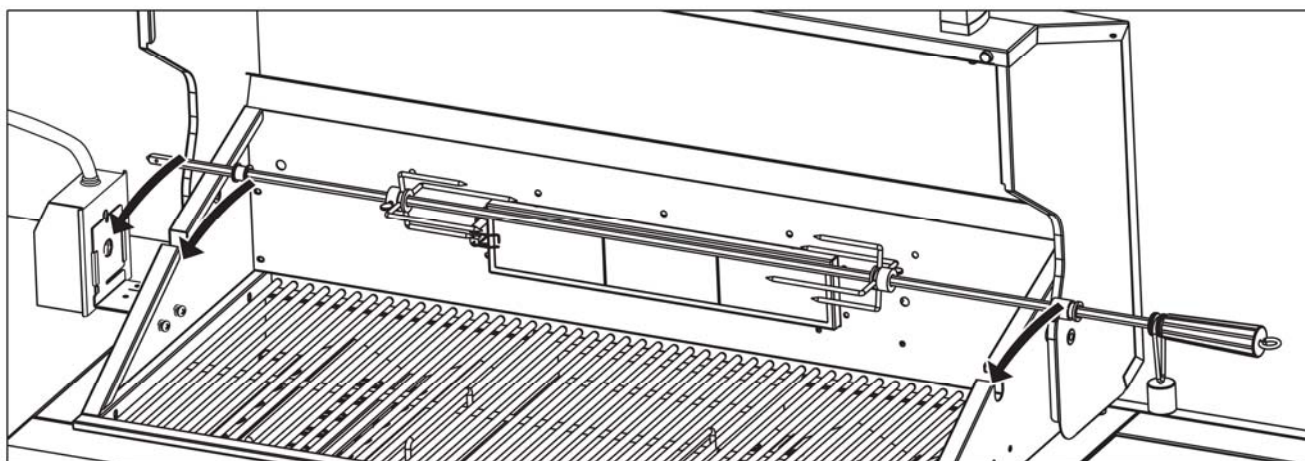
3) Slide the motor over the bracket

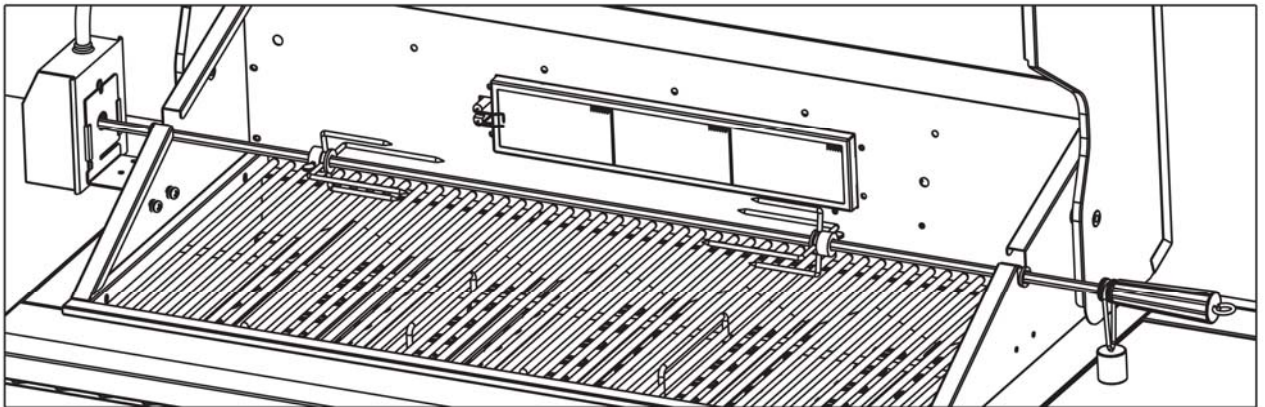
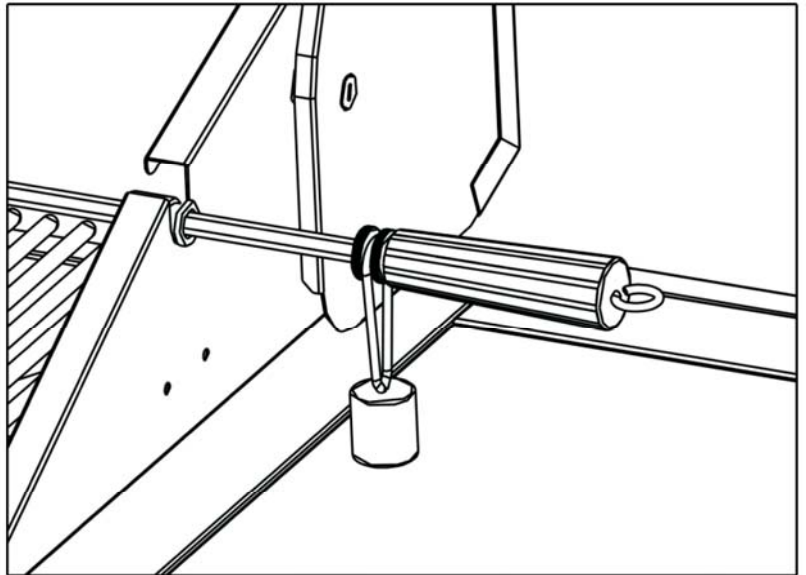
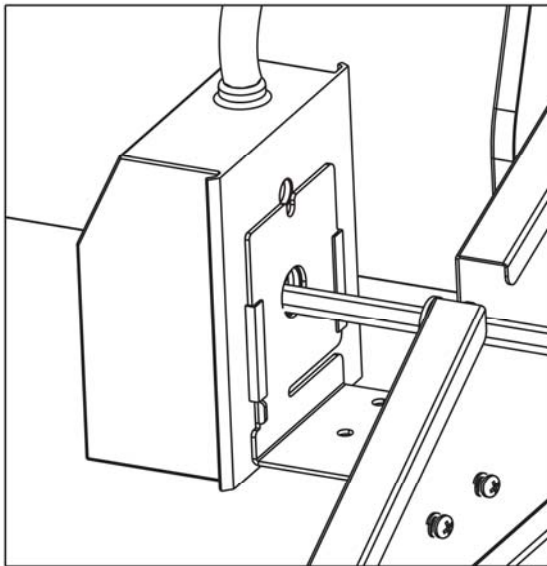


OR



4) Assemble the forks, nuts, and weight balance onto the pole, and then put the rotisserie pole on the fire box.





5) Using the Rotisserie burner.

(Also see your grill instruction manual.)

Plug the unit into an electrical outlet. Slide one of the meat prongs onto the rod (prongs toward the food). Centre the food to be cooked on the rod, followed by the thumbscrews. It may also be necessary to wrap food with string, (never use nylon or plastic string) to secure loose portions.

Once the food is secure, insert the pointed end of the rotisserie rod into the motor assembly and rest the other end on the support on the right hand side of the grill. If needed remove the cooking grates for more room.

Turn the power switch to the "ON" Position to start the rotisserie motor.

Notes: When using the rotisserie burner, make sure all main burners are off.

When using the rotisseries burner, it is not recommended to use side burners as injury may result from burning.

6) CARE AND MAINTENANCE.

Turn off, unplug and remove the rotisserie kits when not in use. After using, clean all metal parts using a dry cloth to avoid rusting. Do not immerse any parts in water. Store in a cool, dry place.

7) TROUBLESHOOTING

If the rod is not rotating at a constant speed, reposition the meat on the forks and rod to adjust the weight so that it is balanced. The rod also can be balanced by adjusting the Counterweight.

USE AND CARE

<u>DO</u>	<u>DO NOT</u>
<ul style="list-style-type: none"> ● Use spanner to tighten all gas fittings. ● Check gas hose and line connection for damage, cuts or cracks before using the appliance. ● Always leak test with soapy water. ● Check main burners regularly for insect nests such as spiders, ants, etc. Nests are dangerous and need to be fully removed before use. ● Use the appliance in well ventilated areas. ● Cool the appliance before replacing any lid or cover. ● Accessible parts maybe very hot. Always keep children away from the appliance. ● Have the gas cylinder filled by an authorized Propane supplier. ● Always wear protective gloves when handling hot components. ● Close the gas cylinder valve after each use. ● Clean the grease tray regularly. ● Keep the appliance away from combustible material, gasoline, flame liquids or vapours. ● "Burning off" the barbecue after every use (for approx 15 minutes) will keep excessive food residue to a minimum. 	<ul style="list-style-type: none"> ● Lean over appliance when lighting. ● Leave cooking food unattended. ● Store combustible material, gasoline or flammable liquids or vapors within vicinity of barbecue. ● Use appliance with any cover on. ● Use plastic or glass utensils on the barbecue. ● Use the appliance in strong winds. ● Dismantle control valves. ● Test for gas leaks with a naked flame. ● Store spare gas cylinders in the cabinet. ● Lay the gas cylinder down (always keep upright). ● Use appliance indoors. ● Modify the constructions of the appliance or the size of any burner, injector orifice or any other components. ● Move the appliance during use. ● Obstruct any ventilation of the appliance. ● Allow the flexible gas supply hose or any electrical cord to come in contact with any heated surface of the appliance. ● Use charcoal or any other solid fuel in this appliance. ● Disconnect any gas fittings while the appliance is in use. ● Use a rusty or dented gas cylinder with a damaged gas valve.

WARNING

- Should the burners extinguish for any reason, turn off all control knobs and the cylinder gas valve. Wait 5 minutes before attempting to relight the appliance.
- If a grease or fat fires occur, turn off at all control knobs and gas cylinder valve immediately until the fire is out.
- A leak test must be carried out prior to using the appliance for the first time or each time the gas cylinder is refilled or each time the gas hose and gas regulator being disconnected from the gas cylinders or appliance.



Gas Cylinder Information

Gas Cylinder Safety Information

- The gas cylinder supply valve must be turned off when the appliance is not in use.
- 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 gas cylinder used must incorporate a safety collar to protect the valve assembly.
- Never store a spare cylinder under the barbecue shelves or inside the trolley housing. Any LPG cylinder not attached to the BBQ for use should be stored outdoors and well away from this appliance.

Important:

- When disconnecting and removing the gas cylinder for the purpose of refilling, always observe the following procedure.
- Ensure that all gas control valves on the appliance and the gas cylinder are turned off before disconnecting the regulator from the cylinder.
- Do not smoke or use a naked flame near the appliance or gas cylinder while disconnecting the gas line between the appliance and gas cylinder.
- Remove the gas cylinder from the enclosure before disconnecting the regulator from the appliance.
- Tighten all connections before placing the gas cylinder back in its enclosure.
- The gas leak testing procedure should be conducted every time the gas cylinder is refilled and reconnected to the appliance before using the appliance.

Regulator Connection

1. Check that all control knobs are in the 'Off' position.
2. Make sure the cylinder valve is off.
3. Remove the protective cap from the cylinder if present.
4. Leak test the connection with a soapy water solution.
(See Gas Leak Testing Procedure)

Gas Leak Test Procedure

Never use a naked flame to check for gas leaks. Always use the following procedure to check for gas leaks.

1. Using a small container, mix up a solution of water and detergent or soap.
2. Make sure that the gas supply valve on the gas cylinder is turned on.
3. Make sure that the gas control valves on the appliance are all turned off.
4. Using a brush or spray bottle apply the solution to the gas line and each join in the gas line.
5. Bubbling of the solution will indicate that there is a leak present.
6. Re-tighten or re-seal any joints that are leaking.

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7. If a leak persists then contact your distributor or the manufacturer for assistance.



For Safe Use Of Your Grill And To Avoid Serious Injury:

- **DO NOT** let children operate or play near grill.
 - **KEEP** grill area clear and free from flammable materials.
 - **DO NOT** block holes in bottom or back of grill.
 - Check burner flames regularly.
 - Use grill in well-ventilated space. **NEVER** use in enclosed spaces such as carport, garage, porch, covered patio, or under an overhead structure of any kind.
 - **DO NOT** use charcoal or ceramic briquettes in a gas grill.
- Clean the fat tray regularly.

LIGHTING YOUR BARBECUE

1. Turn the control knobs clockwise to "OFF" position.
2. Connect the regulator to the gas bottle. Turn the gas supply "ON" at the cylinder. Check with the use of soapy water for any gas leakage between the bottle and the regulator.
3. Push down the left hand control knob and keep pressing whilst turning anti-clockwise to the "Full" position whilst also pressing the ignition button (a clicking sound is heard), this will light the left hand burner. If the burner does not light, repeat this process.
4. If the burner still does not light, turn the control knob to 'OFF' wait 5 minutes and repeat step 3.
5. When the left hand burner is lit, repeat steps 3 and 4 for the other burners.
6. If the burners do not stay alight, repeat steps 3 and 4. If the burner has not lit, wait 5 minutes

and try again.

7. Adjust the heat by turning the knob to the High/Low position.
8. To turn the barbecue 'OFF', turn all of the control knobs on the appliance clockwise to the 'OFF' position, and then turn the gas cylinder off.

Lighting Instructions (Side burner):

1. Open the side burner lid and turn the control knob clockwise to "OFF" position.
2. Connect the regulator to the gas bottle. Turn the gas supply "ON" at the cylinder. Check with the use of soapy water for any gas leakage between the bottle and the regulator.
3. Push down the side burner control knob and keep pressing whilst turning anti-clockwise to the "Full" position whilst also pressing the ignition button (a clicking sound is heard), this will light the side burner. If the burner does not light repeat this process.
4. If the burner still does not light, turn the control knob to 'OFF', wait 5 minutes and repeat step 3.
5. When the side burner is lit, place the pot over the burner.
6. Adjust the heat by turning the knob to the High/Low position.

1. Never light or use the side burner with the lid in the closed position.
2. Never attempt to light the side burner with a pot over the burner. Light the burner first, and then place the pot over the burner.

Lighting Instructions (Infrared rear burner)

1. Read and follow all of warnings and instructions in owner's manual before lighting.
2. Open Grill Hood before lighting rotisserie back burner.
3. Make sure control knob is in the "OFF" position.
4. Push and turn the Back Burner control knob to the high position. Continue to push in control knob while pressing electronic igniter for 5 seconds.
5. Once burner is lit, continue to push and hold control knob for 30 seconds.
6. If ignition does not occur in 5 seconds, turn control knob to "OFF", Wait 5 minutes to allow gas to dissipate

and repeat lighting procedure.

7. To turn off, turn control knob clockwise until it locks in the "OFF" position.
8. The back burner is only set for "HIGH" position.

If the rotisserie back burner fails to remain alight or the flame pattern is disturbed, ensure it is not facing into a direct wind. Re-position the direction of the BBQ, wait 5 minutes, and try the lighting procedure again.

⚠ WARNING

If any burner fails to ignite, turn the control knob off (clockwise) and also turn the cylinder valve off. Wait five minutes before attempting to relight with ignition sequence. Never use the side burner with the lid in the closed position. Never attempt to light the side burner with a pot over the burner. Light the burner first, and then place the pot over the burner.

⚠ WARNING

DO NOT USE THE ROTISSERIE BACK BURNER WHEN MAIN BURNERS ARE IN OPERATION.

Before cooking for the first time, operate the barbecue for about 15 minutes with the lid closed and the gas turned on HIGH. This will "heat clean" the internal parts and dissipate odour from the painted finish. (The color of cooking area may change a little. It is normal and is the nature of the material).

⚠ CAUTION

Clean your barbecue after each USE. **DO NOT** use abrasive or flammable cleaners, as it will damage the parts of the product and may start a fire. Clean in warm soapy water.

ABNORMAL OPERATION

Any of the following are considered to be abnormal operation and may require servicing:

- Yellow tipping of the burner flame.
- Sooting up of grill plates.
- Burners not igniting properly.
- Burners failing to remain alight.
- Burners extinguished by trolley doors.
- Gas valves, which are difficult to turn.

CLEANING AND CARE

This appliance should be checked and serviced by an authorized service person every year to ensure the appliance remains in a safe operation condition.

▲ CAUTION All cleaning and maintenance should be carried out when the barbecue is cool and with the fuel supply turned **OFF** at the gas cylinder.
DO NOT remove the drip tray until the BBQ has cooled.

General Grill Cleaning

- DO NOT mistake brown or black accumulation of grease and smoke for paint. Interiors of gas grills are not painted at the factory (and should NEVER be painted). Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of grill lid and bottom. Rinse and allow to completely air dry. DO NOT apply a caustic grill / oven cleaner to painted surfaces.
- Plastic parts: wash with warm soapy water and wipe dry.
- ▲ DO NOT use abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts. Damage to and failure of parts can result.
- Porcelain surfaces: because of glass-like composition, most residue can be wiped away with backing soda / water solution or specially formulated cleaner. Use nonabrasive scouring powder for stubborn stains.
- Painted surfaces: wash with mild detergent or nonabrasive cleaner and warm soapy water. Wipe dry with a soft nonabrasive cloth.
- Stainless steel surfaces: to maintain your grill's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft nonabrasive cloth after each use. Backed-on grease deposits may require the use of an abrasive plastic cleaning pad.



INSECTS.

FACT: sometimes spiders and other insects climb into the grill tubes attached to the burners. The spiders spin webs, build nests and lay eggs. The webs or nests can be very small, but they are very strong and can block the flow of gas. Clean burners prior to use after storing, at the beginning of the grilling season or after a period of one month not being used.



Spider guards are on the air intakes in an effort to reduce this problem, but it will not eliminate it! An obstruction can result in a “flashback” (a fire in the burner tubes). The grill may still light, but the obstruction does not allow full gas flow to the burners.

Cleaning the Burner Assembly

Follow these instructions to clean and / or replace parts of burner assembly or if you have trouble igniting grill.

1. Turn gas off at control knobs and LP Tank.
2. Remove cooking grates, grease tray and grease cup.
3. Remove screw at end of burner using a screwdriver.
4. Carefully lift each burner up and away from valve openings.

CAUTION Inspect burner for any damage (cracks or holes). If damage is found, replace with a new burner. Reinstall the burner, check to ensure that the Gas valve orifices are correctly positioned and secured inside the burner inlet.

We suggest three ways to clean the burner tubes. Use the one easiest for you.

- (A) Bend a stiff wire (a light weight coat hanger works well) into a small hook. Run the hook through each burner tube and burner several times.



- (B) Use a narrow bottle brush with a flexible handle (DO NOT use a brass wire brush), run the brush through each burner tube and burner several times.

(C) Wear eye protection: use an air hose to force air into the burner tube and out the air ports. Check each port to make sure air comes out each hole.

5. Wire brush entire outer surface of burner to remove food residue and dirt.

6. Clean any blocked ports with a stiff wire such as an open paper clip.

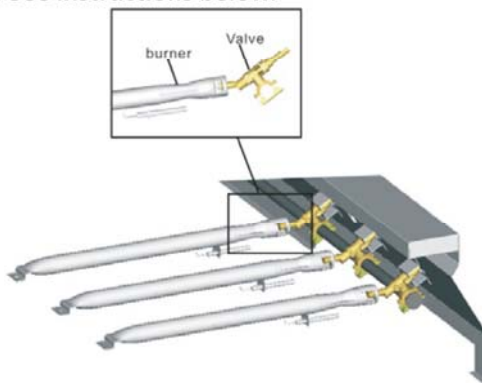
7. Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.

VERY IMPORTANT: Burner tubes must re-engage valve openings. See instructions below.

8. Carefully refit burners.

9. Replace screw at the end of burner.

10. Replace grease tray and cooking grates.



Outside surface

Use mild detergent or baking soda and hot water solution. Non-abrasive scouring powder can be used on stubborn stains, then rinse with water.

If the inside surface of the barbecue lid has the appearance of peeling paint, baked on grease build-up has turned to carbon and is flaking off. Clean thoroughly with strong hot soapy water solution. Rinse with water and allow to completely dry. **NEVER USE OVEN CLEANER.**

Interior of Barbecue bottom

Remove residue using brush, scraper and/or cleaning pad then wash with a soapy water solution. Rinse with water and allow to dry.

Cooking Grid

Use a mild soapy water solution. Non-abrasive scouring power can be used on stubborn stains then rinse with water.

SERVICING & SPARE PARTS

Your gas barbecue should be serviced annually by a competent registered person

Troubleshooting

Problem	Possible Cause	Prevention/Solution
Burner(s) will not light using igniter.	<ul style="list-style-type: none"> • Wire and/or electrode covered with cooking residue. • Electrode cracked or broken "sparks at crack". • Electrode tip not in proper position. • Wires are loose or disconnected. • Wires are shorting (sparking) between igniter and electrode. • Dead battery. 	<ul style="list-style-type: none"> • Clean wire and/or electrode with rubbing alcohol and clean swab. • Replace electrode(s). • Reconnect wires or replace electrode/wire assembly. • Replace igniter wire/electrode assembly. • Replace with a new AA battery.
Burner(s) will not match light.	<ul style="list-style-type: none"> • No gas flow. • Obstruction of gas flow. • Disengagement of burner to valve. • Is grill assembled correctly? 	<ul style="list-style-type: none"> • Check to see if LP tank is empty. If LP tank is not empty, refer to <i>"Sudden drop in gas flow"</i>. • Clear burner tube(s). • Reengage burner and valve. • Check steps in assembly instructions.
Sudden drop in gas flow or low flame.	<ul style="list-style-type: none"> • Out of gas. • Excess flow valve tripped. 	<ul style="list-style-type: none"> • Check for gas in LP tank. • Turn off knobs, wait 30 seconds and light grill. If flames are still low, turn off knobs and LP tank valve. Disconnect regulator. Reconnect regulator and leak test. Turn on LP tank valve, wait 30 seconds and then light grill.
Flames blow out.	<ul style="list-style-type: none"> • High or gusting winds. • Low on LP gas. • Excess flow valve tripped. 	<ul style="list-style-type: none"> • Turn front of grill to face wind or increase flame height. • Refill LP tank. • Refer to <i>"Sudden drop in gas flow"</i> above.
Flare-up.	<ul style="list-style-type: none"> • Grease buildup. • Excessive fat in meat. • Excessive cooking temperature. 	<ul style="list-style-type: none"> • Clean grill. • Trim fat from meat before grilling. • Adjust (lower) temperature accordingly.
Persistent grease fire.	<ul style="list-style-type: none"> • Grease trapped by food buildup around burner system. 	<ul style="list-style-type: none"> • Turn knobs to OFF. Turn gas off at LP tank. Leave lid in position and let fire burn out. After grill cools, remove and clean all parts.
Flashback. (Fire in burner tube(s)).	<ul style="list-style-type: none"> • Burner and/or burner tubes are blocked. 	<ul style="list-style-type: none"> • Turn knobs to OFF. Clean burner and/or burner tubes.

Troubleshooting-Electronic Ignition

Problem	Possible Cause	Check Procedure	Prevention/Solution
No sparks appear at any electrodes when ignition button is pushed; no noise can be heard from spark module.	·Battery not installed properly.	·Check battery orientation	·Install battery (make sure that “+” and “-” connectors are oriented correctly, with “+” end up and “-” end down.
	Dead battery	Has battery been used previously?	Replace battery with new AA-size alkaline battery.
	Button assembled not installed properly.	Check to insure threads are properly engaged. Button should travel up and down without binding.	Unscrew button cap assembly and reinstall, making sure threads are aligned and engaged fully.
	Faulty spark module.	·If no sparks are generated with new battery and good wire connections, module is faulty.	Replace spark module assembly.
No sparks appear at any electrodes when ignition switch is pushed; noise can be heard from spark module.	·Output lead connections not completed.	·Are output connections on and tight?	·Remove and reconnect all output connections at module and electrodes.
Sparks are present but not at all electrodes and/or not at full strength.	·Output lead connections not complete.	·Are output connections on and tight?	·Remove and reconnect all output connections at module and electrodes.
	·Arcing to grill away from burner(s)	·If possible, observe grill in dark location. Operate ignition system and look for arcing between output wires and grill flames.	·If sparks are observed other than from burner(s), wire insulation maybe damaged. Replace wires.
	·Weak battery	·All sparks present but weak or at slow rate.	·Replace battery with a new AA-size alkaline battery.
	·Electrodes are wet	·Has moisture accumulated on electrode and/or in burner ports?	·Use paper towel to remove moisture.
	·Electrodes cracked or broken “sparks at crack”	·Inspect electrodes for cracks.	·Replace cracked or broken electrodes.

OUTBACK® WARRANTY

OUTBACK® barbecues are warranted to the original purchaser against defects in materials and workmanship. OUTBACK® will supply replacements for defective parts free of charge provided that:

- ♦ The product has not been used for trade, professional or hire purposes.
- ♦ The product has not been subjected to misuse or neglect, including fat fires and flare ups or use of a faulty or incorrect regulator.
- ♦ The product has not sustained damage through foreign objects, substances or accidents.
- ♦ The care and maintenance instructions given in your OUTBACK® manual have been followed.

Any warranty and guarantee claims shall be rendered void in the event of improper use of the barbecue or the use of non-approved fuels. Discolouration, rusting or slight deformation of parts exposed directly to the flames (grill, griddle, flame tamer, burner, etc.) do not impair the function of the barbecue and do not form a basis for any claims.

This warranty is offered as an extra benefit and is in addition to the customers' statutory rights.

OUTBACK® does not in any way warranty the gas cylinder.

In the unlikely event that you experience problems with this barbecue, please fill in our warranty form at:

<http://www.outbackbarbecues.com/warranty-form>

One of our colleagues will be in contact with you shortly.

For reference and correspondence, record your serial number here.
(See sticker on side of barbecue body.)

Serial No. _____

This number may be required when ordering spare parts or accessories. A part reference number may also be required where applicable.

HELPLINE NUMBER: 0345 388 6032