

# jumbuck®



## Portable 2 Burner BBQ

Cast Iron Grill & Hot Plate

- Solid steel construction
- Removeable side shelves included
- Temperature gauge
- Cooking surface 470W x 356D mm
- Enamel coated cast iron grill and hot plate
- Universal LPG only
- Hose & regulator included
- Dimensions: 1.02L x 0.46W x 0.37H m



Burner



Grill &  
Hot Plate



Dial  
Ignition



Burner  
Material



Important: Please retain these instructions for future use

# ASSEMBLY & OPERATION INSTRUCTIONS PORTABLE SINGLE BURNER BBQ



## FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance.
2. Extinguish any open flame.
3. If odour continues, immediately call your gas supplier.

## 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. A gas cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.



- For outdoor use only.
- Improper installation, adjustment, alteration, service or maintenance can cause property damage, injury or death.
- Read the installation, operating and maintenance instructions thoroughly before installing or servicing this equipment.
- Warning: accessible parts may be very hot. Keep young children away.
- Do not move the appliance during use.
- Turn off the gas supply at the gas cylinder after use.
- Any modification of the appliance may be dangerous and will void the warranty.
- Installer to leave instructions with the consumer and consumer to retain them for future reference.
- Please ensure all packaging and transit protection materials are removed prior to using the BBQ.
- Do not replace the grill with an extra hotplate. You will violate the gas certification as the grill provides the ventilation needed for the BBQ to operate safely, it is not designed to be a solid hotplate device.

**IMPORTANT! PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE USE!  
BBQ MUST BE INSTALLED IN ACCORDANCE WITH  
THE MANUFACTURER'S INSTALLATION INSTRUCTIONS,  
LOCAL GAS FITTING REGULATIONS, MUNICIPAL BUILDING  
CODES AND THE GAS INSTALLATION CODE AS/NZS 5601  
UNIVERSAL LPG GAS ONLY**

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# SAFETY INSTRUCTIONS

**IMPORTANT: READ THE ASSEMBLY INSTRUCTIONS IN THIS BOOKLET BEFORE REMOVING THE CONTENTS OF THIS CARTON**

## IMPORTANT SAFETY INSTRUCTIONS

This appliance 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.

- This BBQ is an outdoor appliance only. Under no circumstances should it be used indoors.
- READ ALL OPERATING INSTRUCTIONS BEFORE LIGHTING
- Do not perform any servicing on the BBQ yourself. This includes internal adjustment of the regulator and gas valves. Servicing can only be carried out by authorised technicians.
- When gas cylinder is replaced or reconnected, check for leaks.
- Do not store chemicals or flammable materials near this appliance.
- Unsupervised children should not be near a BBQ while cooking or during warm up or cool down.
- Do not wear long loose flowing clothing around the BBQ. Long flowing hair is also easily ignited, especially by unexpected flare-ups.
- Do not leave food unattended on the BBQ.
- In case of fat fire turn gas cylinder off.
- Particular care must be taken when removing grease cup. Hot oil can cause serious injury.

### IN CASE OF FIRE

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

or extinguish using a fire extinguisher.

- If you cannot safely reach the valve to turn off because the fire is at the cylinder, contact the fire brigade immediately.
- Cool the gas cylinder by directing water from the garden hose to its centre.
- If gas is burning try to not extinguish it, having the gas burn off is better than letting the pressure build up and potentially lead to an explosion.
- Do not ignite BBQ with the lid closed. Always open the lid before igniting the burner.
- This BBQ should not be located under overhead combustible construction and proper clearances must be maintained at all times from combustible construction and/or materials, with **MINIMUM** clearances as follow:

From Sides	915mm
From Back	915mm
High	1000mm
- Turn all gas valves off including gas cylinder after use.
- Never leave burner on high for more than 10 minutes unless actually cooking. If the burner makes a hissing sound when lit, it may be burning inside. Turn burner off, allow it to cool and try again.
- Do not allow build up of unburned gas.
- Grease cup needs to be cleaned regularly to prevent excessive fat or grease build up that might contribute to a fire.



**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 THIS APPLIANCE INDOORS  
**DO NOT** ENCLOSE THIS APPLIANCE  
**DO NOT** LIGHT OR OPERATE WITH A COVER ON (COVER NOT INCLUDED)

## WARNING

A strong gas smell or the hissing sound of gas indicates a serious problem with your gas BBQ or the gas cylinder. Failure to immediately follow the steps listed below could cause serious bodily injury, death, or property damage.

- Shut off gas supply to the gas BBQ.
- Put out any flame with a fire extinguisher.
- Get away from the gas cylinder.
- Do not try to fix the problem yourself.

If odour continues or you have a fire you cannot extinguish, call your fire department. Do not call near the gas cylinder because your telephone is an electrical device and could create a spark resulting in fire and/or explosion.

**NOTE:** The normal flow of gas through the regulator and hose assembly can create a humming sound. A low volume of sound is perfectly normal and will not interfere with operation of the BBQ. If humming sound is loud and excessive you may need to purge air from the gas line or reset the regulator excess gas flow device. This purging procedure should be done every time a new gas cylinder is connected to your BBQ.

## OTHER CONSIDERATIONS

- Strong winds and low temperature can affect the heating and performance of your gas BBQ so factor in these elements when positioning your BBQ outdoors for cooking.
- Never use your gas BBQ in a garage, porch, shed, or any other enclosed area.
- Your gas BBQ is to be used outdoors only, at least 91.5 cm from the back and side of any combustible surface. Your BBQ should not be placed under any surface that will burn.
- Do not obstruct the flow of ventilation air around the gas BBQ housing. This gas BBQ is not intended to be installed in or on recreational vehicles and/or boats.

## INSTALLATION COMPLIANCE

Contact your local Municipality for any building codes regulating outdoor BBQ installations. When using an ULPG supply system in an enclosure, ventilation must be provided. Gas vapours are highly explosive and can cause serious injury if allowed to accumulate in a confined space and ignited.

# PLACEMENT OF BBQ

## PLACEMENT OF BBQ

- This product is meant for outdoor use only! Do not store petrol or any inflammable liquids near this product.
- Always place the gas cylinder beside the BBQ when not in use. If using the approved Jumbuck BBQ trolley for this model, there is a cylinder holder at the base. The cylinder can be stored within this holder.

## NOTE:

Wrongful installation, adjustments and changes, or lack of service and maintenance could cause damage to individuals or materials. It is therefore important to carefully read the instructions on how to install, use and maintain the product before assembling the item. The BBQ must be installed according to national/local regulations. Make sure that the gas hose is not clenched, and never in contact with hot surfaces, and that the BBQ is installed in exact accordance with these instructions. For service, please contact authorised personnel. Always ensure that the BBQ is placed away from inflammable material when being used. When lighted, the BBQ must be kept under surveillance at all times. Keep children at a safe distance from the BBQ; touching hot surfaces could cause burns. The BBQ must be kept clean to avoid flare-ups caused by remnants of fat. Fires resulting from ignition of grease will void the warranty. Ensure that the gas cylinder is suitable for your product.

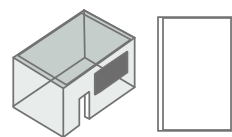
## ANY ENCLOSURE IN WHICH THE APPLIANCE IS USED MUST COMPLY WITH ONE OF THE FOLLOWING:

- An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.
- Within a partial enclosure that includes an overhead cover and no more than two walls.
- 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.

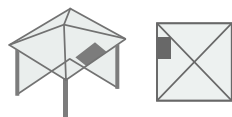
In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

### Outdoor area example 1

An enclosure with walls on all sides, but at least one permanent opening at ground level and no overhead cover.

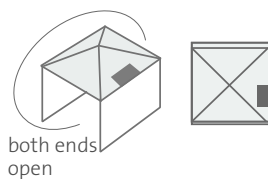


### Outdoor area example 2

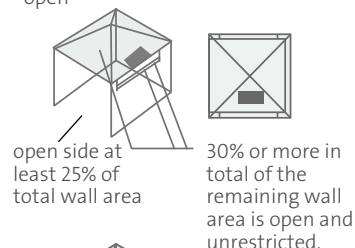


### Outdoor area example 3

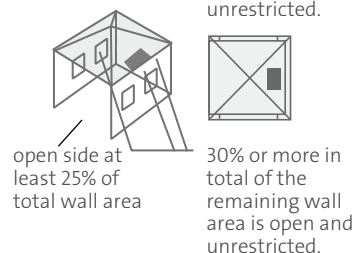
Within a partial enclosure that includes an overhead cover and no more than two walls (See example 2 & 3).



### Outdoor area example 4



### Outdoor area example 5



# GAS CYLINDER SAFETY INFORMATION

## GAS TYPE

Note the labeling of appropriate gases listed on your BBQ and ascertain that the gas you have is suitable for your BBQ. Be aware that several different valves for gas cylinders exist, and that the regulator must connect appropriately to your gas cylinder.

## GAS CONNECTION

- Never try forcing the gas cylinder valve to fit the gas hose.
- Never make adjustments to low-pressure regulator and hose coupling.
- The gas hose must be inspected for signs of damage/leakage prior to being used. If any of these parts are being replaced, use only parts specified by the manufacturer.
- Do not secure any attachments with tape, or similar materials not meant for gas applications.
- When the gas cylinder is not in use, it must be turned off and disconnecting the gas hose is advisable.

## GAS HOSE REPLACEMENT

In the case of a problem arising with the gas hose, please contact your BBQ supplier for a list of approved replacement parts. The gas hose must comply to Australian gas standards.

## GAS CYLINDER STORAGE

Gas cylinder not in use is to be stored outdoors in a well ventilated place, out of reach from children. Make sure that the gas cylinder is placed in an upright position and on an evenly surfaced ground. Additional gas cylinders are not to be stored underneath or in proximity to the BBQ.

## SAFETY WHEN LEAKAGE OF GAS IS SUSPECTED

- Turn off the BBQ's gas supply and disconnect the gas hose from the gas cylinder.
- Wipe out any open flames and remove possible ignition sources. If the smell of gas is sustained, contact your gas supplier or the fire department immediately.
- If the gas cylinder appears to be the source of smell/leakage, place this outdoors with good ventilation and away from possible ignition sources.



**WARNING**

**STORE GAS CYLINDER IN A WELL VENTILATED AREA  
OUT OF REACH OF CHILDREN**

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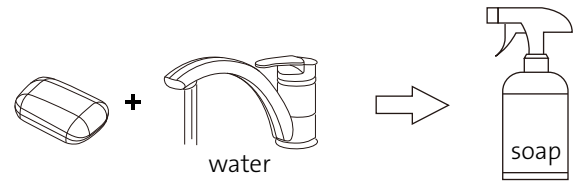
## LEAK TESTING

Please check for gas leakage the first time you are connecting the BBQ to the gas cylinder, and also each time you are replacing the gas cylinder or disconnecting/reconnecting any fittings. Inspect the hose before each use.

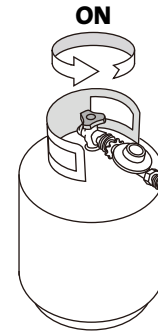
To check for gas leakage, turn on the gas supply at the gas cylinder. Caution - gas will flow from the burner as soon as the cylinder valve is opened. Pour soapy water solution over the cylinder connection. Any gas leakage should result in bubbles appearing immediately. If gas leakage is detected, tighten the connection and recheck for leaks. If the gas leakage persists, turn off the gas supply and contact your supplier or place of purchase. Do not use the appliance until the gas leak has been rectified.

We also recommend use of a gas safety gauge following the manufacturer's instructions. This provides a convenient way to detect gas leaks while providing automatic shut off of the gas supply in the event of a gas leak or regulator failure.

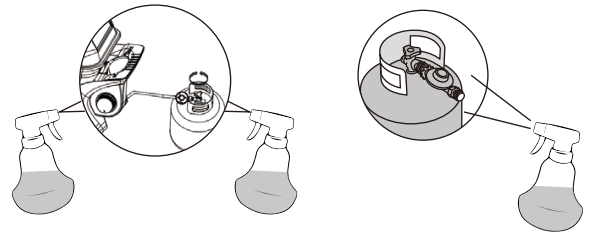
**DO NOT USE NAKED FLAME FOR LOCATING GAS LEAKS. IF A LEAK PERSISTS, TURN OFF GAS CYLINDER VALVE AND CALL AN AUTHORISED PERSON.**



1. Add soap and water to spray bottle or soapy water with brush



2. Turn gas cylinder on



3. Spray or apply soapy water on gas connections

4. If leak is present, bubbles will appear

## LIGHTING

Always visually inspect your BBQ before lighting. Replace any hoses that are frayed or cracked before lighting your BBQ. Look for anything that may be blocking spaces for ventilation and remove. After lighting, always check the flame to ensure you have a good flame all along the burner. If not able to light, or the flame is not even along the entire burner, then see the Troubleshooting section.

## WARNING

1. Read instructions before lighting.
2. If ignition does not occur in 5 seconds, turn the burner control(s) off, wait 5 minutes and repeat the lighting procedure.

## LIGHTING THE MAIN BURNER USING AUTOMATIC IGNITION

1. Ensure the burner control knob is in the "OFF" position.
2. Lift and open the lid of your appliance before lighting.
3. Turn on the LP gas by turning the hand wheel on the cylinder valve.
4. Turn the burner control knob marked with an igniter flame to "HI".
5. If the burner does not light within 5 seconds, turn the burner control knob to "OFF". Wait 5 minutes for the gas to clear, and repeat the above procedure. Use the Manual directions if it still will not light.
6. When lit, turn the control knob to the desired heat setting.

## MANUAL IGNITION

If necessary this BBQ can be lit manually.

1. Open the lid before lighting.
2. Light a 90mm BBQ match and hold it adjacent to the left hand side of the burner.
3. Turn the burner control knob to the "HI" position.  
The burner will light from the match.
4. When the burner has lit, the burner rate can be adjusted by pushing down and turning the knob anti-clockwise to any position between the "HI" and "LOW" position.

## TURNING OFF YOUR GRILL

1. Turn off the gas supply at the LP cylinder by turning the valve clockwise.
2. Turn the burner control knob to the "OFF" position.



## BBQ MAINTENANCE

Apart from cleaning, your BBQ is a fairly low maintenance appliance. Below are a couple of things worth looking at though. Remember to turn off and disconnect the gas before any maintenance is carried out.

- If your BBQ 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 BBQ checked by an authorised service agent every 2 years. This is to ensure there are no leaks and that all components are still functioning correctly.
- If you use a portable gas cylinder, you will need to have the cylinder serviced or replaced every ten years. The date of the last service should be stamped on the neck of the bottle.
- Keep the outdoor BBQ area clear and free from combustible materials, gasoline, and other flammable vapours or liquids.
- Make sure there is no obstruction surrounding the BBQ, which may block the flow of combustion and ventilation air.
- To maintain the surface of your hot plate and grill plate, it is recommended to keep the surface oiled at all times, and the BBQ lid closed when not in use. A BBQ cover is also recommended to protect your BBQ from all weather conditions.

## IMPORTANT INFORMATION

- This product is for outdoor use only.
- Do not use indoors.
- Do not use below ground level.
- Do not store gas cylinders below ground level.
- LP gas is heavier than air so if a leak occurs the gas will collect at a low level and could ignite in the presence of a flame or spark.
- Do not store or use gas cylinders on their side as this could allow liquid gas into the supply pipes with serious consequences.
- Leak test your BBQ before each use. Leak test the hose connections each time you reconnect the gas cylinder.
- Always turn off the gas at the cylinder when not in use.
- Inspect the hose before each use. If there is evidence of excessive abrasion or wear, or the hose is cut it must be replaced prior to the BBQ being put into operation.
- Only use hose supplied from the manufacturer. with 5/8-18 UNF threads.

You must have the correct gas cylinder (4kg/3.2kg fill capacity or 9kg/8.5kg fill capacity) and gas hose for the BBQ to operate safely and efficiently. Use of an incorrect gas cylinder or gas hose is dangerous and will void the warranty on this product.

## BURNER MAINTENANCE

You should check the burner periodically for any sort of blockage. Use a wire brush to unclog the holes.

To reduce the chance of “FLASH-BACK”, the procedure below should be followed at least once a month in late summer or autumn when spiders are most active or when your BBQ has not been used for a period of time.

1. Turn the gas cylinder valve (clockwise) to the full OFF position.
2. Detach the gas hose from the gas cylinder.
3. Remove burner from the bottom of the BBQ. Use a screwdriver.
4. Carefully lift burner up and away from the BBQ.
5. Refer to below and perform one of these three cleaning methods.
  - Bend a stiff wire, (a lightweight coat hanger works well) into a small hook. Run the hook through the burner tube and inside the burner several times to remove any debris.
  - Use a bottle with a flexible handle. Run the brush through the burner tube and inside the burner several times, removing any debris.
  - Use an air hose to force air through the burner tube. The forced air should pass debris or obstructions through the burner and out the ports.

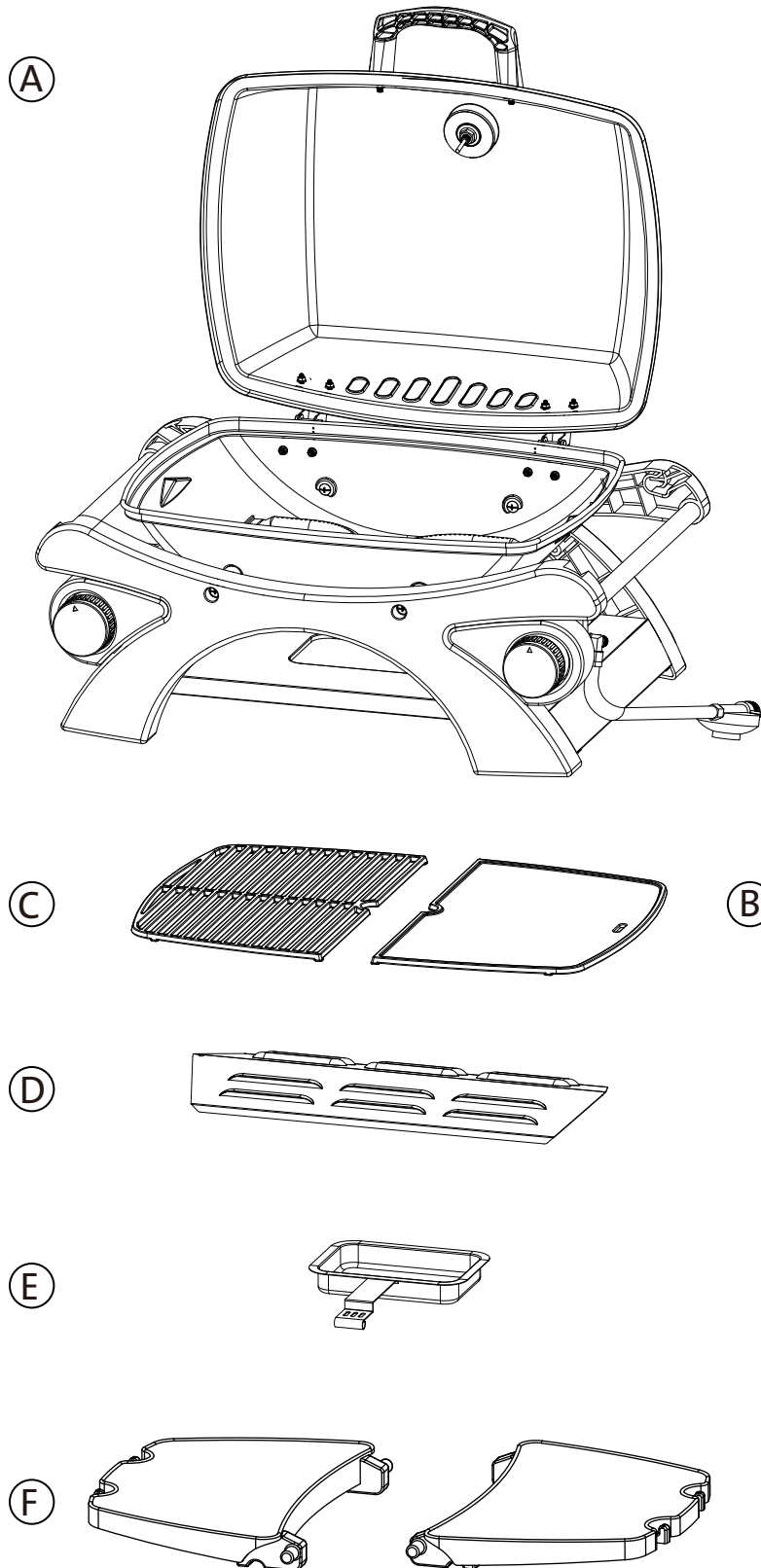
Regardless of which burner cleaning procedure you use, we recommend you also complete the following steps to help prolong burner life.

1. Use a wire brush to clean the entire outer surface of each burner until free of food residue or dirt.
2. Clean clogged ports with wire, such as an open paper clip.

## IMPORTANT INFORMATION







Inspect burner after installation and check to ensure it is securely tightened to the base and injector is centred inside the burner as you found it.

# EXPLODED VIEW





# CARTON CONTENTS AND SPARE PARTS

## Part list

Part Number	Description	Illustration	Quantity
<b>A</b>	Lid and firebox assembly		1
<b>B</b>	Cooking hot plate		1
<b>C</b>	Cooking grill plate		1
<b>D</b>	Flame tamer		1
<b>E</b>	Grease cup		1
<b>F</b>	Side table		2

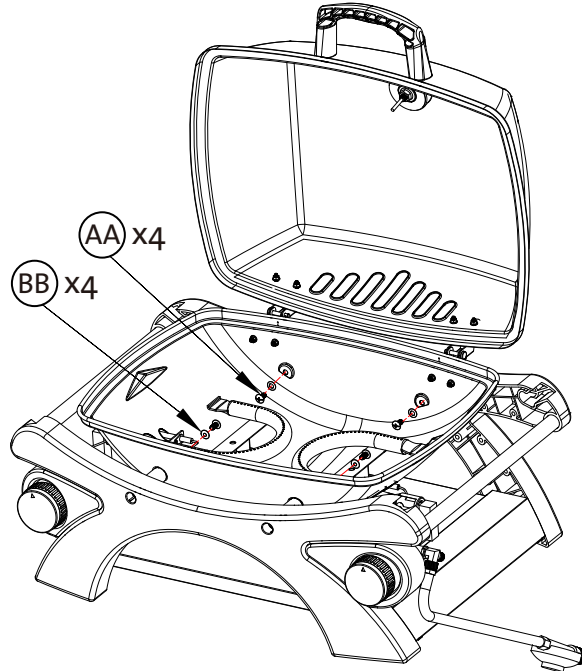
## Hardware

Part Number	Description	Illustration	Quantity
<b>AA</b>	M6x12		4
<b>BB</b>	Washer		4

# ASSEMBLY INSTRUCTIONS

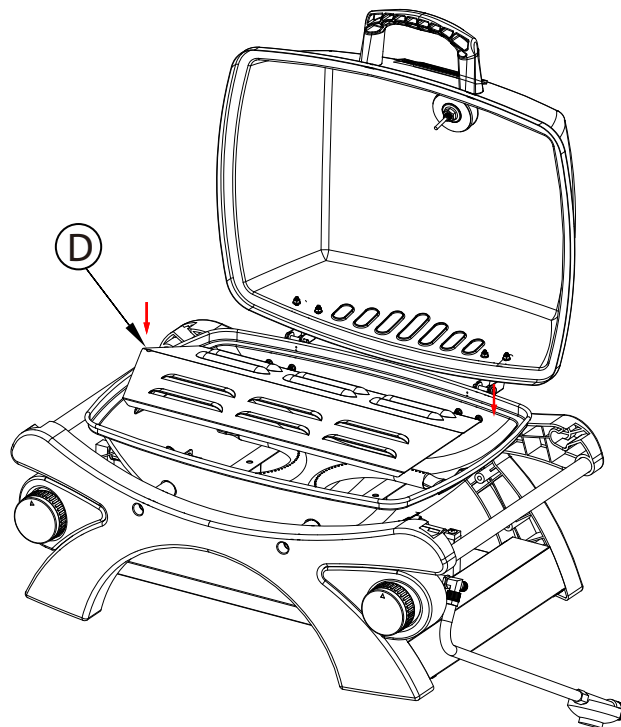
## Step 1

Secure the fire box to the leg stand using the 4 M6 x 12 screws (AA) and washers (BB). Insert a washer and screw into the 4 holes from the inside of the fire bowl, and use a phillips head screw driver to secure. Do not over-tighten as this may cause damage to the surface of the fire bowl.



## Step 2

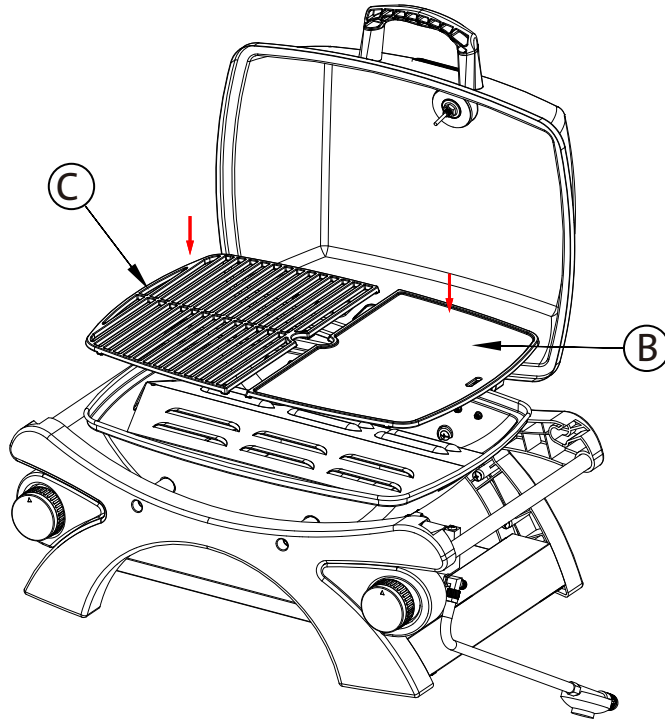
Put the flame tamer (D) into the firebox (A).



# ASSEMBLY INSTRUCTIONS

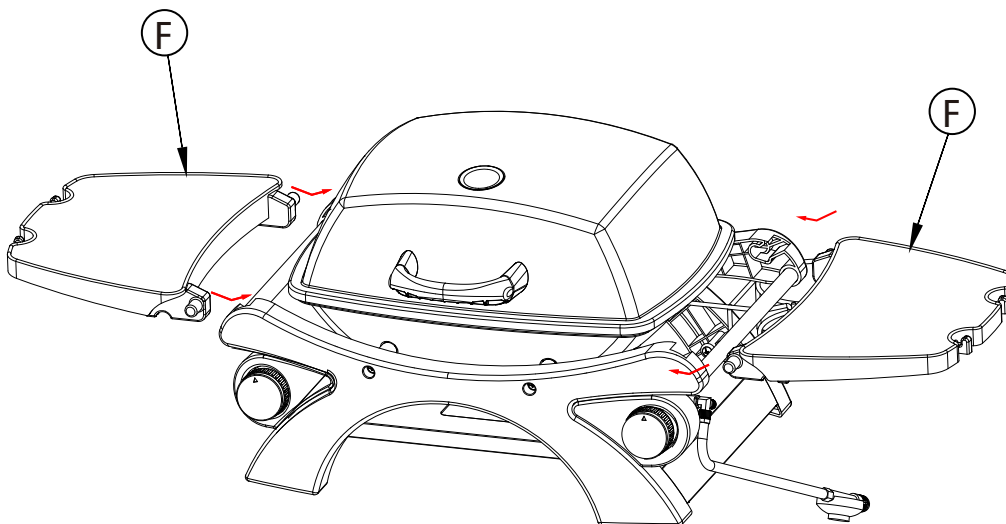
## Step 3

Put the cooking grill plate (C) and cooking hot plate (B) into the firebox (A) over the flame tamer (D).



## Step 4

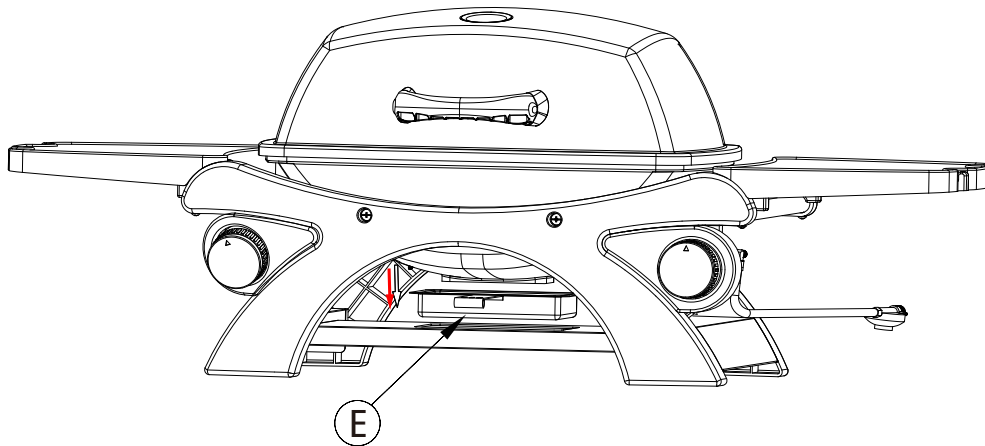
Assemble the two side shelves (F) by clipping them over the side handles as shown below.



# ASSEMBLY INSTRUCTIONS

## Step 5

Insert the grease cup (E) into the opening on the bottom tray of the BBQ. Line the bottom of the grease cup with fat absorber. BBQ is now ready to use.



# TROUBLE SHOOTING

PROBLEM	CAUSE	CURE
When lighting I smell gas	Loose connection or faulty part	<ul style="list-style-type: none"> <li>• Check hose and regulator is secure and perform the leak test.</li> </ul>
BBQ will not light	No gas flow	<ul style="list-style-type: none"> <li>• Check that the valve on the gas cylinder is turned on.</li> <li>• Check the burner ports are free from obstructions.</li> <li>• Check all gas connections are secure.</li> <li>• Ensure burner is engaged with the valve.</li> </ul>
	Turning on gas control too quickly	<ul style="list-style-type: none"> <li>• Allow at least 5 seconds for the gas to flow through the burner before igniting.</li> </ul>
	Ignition system not working	<ul style="list-style-type: none"> <li>• Check if there's visible spark at starter probe-if no spark is present when a "click" sound is heard whilst the control knob is turned to the "HI" position, the unit may need to be serviced or replaced. Contact your Mayo Hardware support.</li> </ul>
	Burner port is blocked	<ul style="list-style-type: none"> <li>• Check that the burner port is not blocked by spider webs or insect nests. Clean out as required.</li> </ul>
BBQ lights but goes out soon after starting	Fuel supply turned off	<ul style="list-style-type: none"> <li>• Turn gas valve at cylinder.</li> </ul>
	Gas cylinder low or empty	<ul style="list-style-type: none"> <li>• Replace cylinder and carry out leak test.</li> </ul>
	Kink in the gas hose	<ul style="list-style-type: none"> <li>• Check there are no kinks or twists in the hose.</li> </ul>
	Windy conditions	<ul style="list-style-type: none"> <li>• Make sure BBQ is out of the way of direct wind.</li> </ul>
Low or irregular heat pattern	Burner ports are clogged or blocked	<ul style="list-style-type: none"> <li>• Clean burner ports.</li> </ul>
	New burner may have residual manufacturing oils	<ul style="list-style-type: none"> <li>• Light BBQ, close lid and burn for 15 minutes.</li> </ul>
	Poor alignment of valve and burner venturi	<ul style="list-style-type: none"> <li>• Ensure venturi is properly engaged with the valve.</li> </ul>
Inside of lid is peeling like paint peeling	Carbon build up	<ul style="list-style-type: none"> <li>• Baked on grease build up has turned to carbon and is flaking off. Clean thoroughly with warm soapy water. Do not use abrasive cleaners and always rinse thoroughly after every clean.</li> </ul>



# SPECIFICATION

BRAND NAMES:	JUMBUCK
APPLIANCE:	Portable 2 Burner BBQ
CERTIFICATE HOLDER:	Mayo Hardware 4 Secombe Place Moorebank NSW 2170 Phone: 1300 360 211 Email: customerservice@mayohardware.com.au
MODELS:	JBPB219. Fineline. 0173343
FEATURES:	Cast Iron Grill and Hot Plate Rotary electronic ignition Temperature gauge Solid steel construction
BURNER:	Stainless steel U tube burner
GAS VALVES:	ROTARY
REGULATOR/HOSE ASSEMBLY:	Low Pressure Single Stage Regulator & Hose
PIEZO IGNITOR:	ROTARY

BURNER	LPG	TEST POINT PRESSURE	INJECTOR
Left Burner	7.4MJ/h	2.75kPa	0.76mm
Right Burner	7.4MJ/h	2.75kPa	0.76mm

# WARRANTY

## FOR AUSTRALIAN CUSTOMERS

Any claim under this warranty must be made within 12 months of the date of purchase of the product. To make a claim under the warranty contact Mayo Hardware customerservice@mayohardware.com.au, or take the product (with proof of purchase) to any Bunnings store (see [www.bunnings.com.au](http://www.bunnings.com.au) for store locations)

The warranty covers manufacturer defects in materials, workmanship and finish under normal use.

This warranty is provided in addition to other rights and remedies you may have under law: our goods come with guarantees which cannot be excluded under the Australian Consumer Law. You are entitled to replacement or refund for a major failure and to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

The warranty excludes damage resulting from product misuse or product neglect. The warranty covers domestic use only and does not apply to commercial applications.

## FOR NEW ZEALAND CUSTOMERS

Any claim under this warranty must be made within 12 months of the date of purchase of the product. To make a claim under the warranty contact Mayo Hardware customerservice@mayohardware.com.au, or take the product (with proof of purchase) to any Bunnings store (see [www.bunnings.co.nz](http://www.bunnings.co.nz) for store locations)

The warranty covers manufacturer defects in materials, workmanship and finish under normal use.

This warranty is provided in addition to other rights and remedies you may have under law: our goods come with guarantees which cannot be excluded under the Consumer Guarantees Act 1993 (NZ). You are entitled to replacement or refund for a major failure and to compensation for other reasonably foreseeable loss or damage. You are also entitled to have the goods repaired or replaced if the goods fail to be of acceptable quality and the failure does not amount to a major failure.

The warranty excludes damage resulting from product misuse or product neglect. The warranty covers domestic use only and does not apply to commercial applications.

# WARRANTY

## WHAT IS NOT COVERED IN THE WARRANTY

- Removal or re-installation costs. This warranty does not cover costs for transit, nor in home service.
- Liability will only be accepted for loss or damage during transit if at the time the product was being transported by Bunnings or a Bunnings approved contractor.
- Lack of maintenance, abuse, neglect, misuse, accidental or improper installation of this appliance.
- Scratches, dents, corrosion or discolouration caused by heat, abrasive chemicals cleaners.
- Corrosions or damage caused by exposure to elements such as insects, weather, hail or grease and fat fires.
- Rusting of hotplate and burner.
- Commercial use of this product.
- Unauthorised repairs or modification during warranty period.

## RECORD THE FOLLOWING INFORMATION

Attach the copy of the purchase receipt here

Date of Purchase .....

Purchased From.....

Location .....

Model Name and Number .....

Serial Number.....

Receipt Number.....

Note: The serial number is located either on the outside of the packing carton or outside or inside the appliance.

## FOR TECHNICAL ASSISTANCE

Refer to the troubleshooting section of this operating manual or contact Mayo Hardware through the below details:

Phone (Aus) 1300 360 211

Phone (NZ) 09 415 6240

Email: customerservice@mayohardware.com.au

## FOR SPARE PARTS

Contact your local Bunnings store or Mayo Hardware customer service. You should provide the following information:

Model of BBQ

.....  
Year of Purchase

.....  
Name of warranty service company

.....  
Part that requires replacement (refer to the parts list in the instructions manual)