

# jumbuck®



## Delta 2 Burner Hotplate BBQ Flat Top with Folding Legs

- 490Wx490Dx2.0mm Cooking Surface
- Powder Coated Steel Frame & Fascia
- Side Carry Handles
- Easy Access Oil Collection Cup
- AGA Gas Certified
- Universal LPG Only
- Hose & Regulator Included
- Dimensions: 740Lx530Wx790Hmm



Burner



Hotplate



Auto Ignition



Burner Material



Cooking Plate



# ASSEMBLY & OPERATION INSTRUCTIONS JUMBUCK DELTA 2 (HS-GG007JB - 3180888)



**FOR  
OUTDOOR  
USE ONLY**

## 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.

**IMPORTANT! PLEASE READ THESE INSTRUCTIONS CAREFULLY BEFORE USE!**

**UNIVERSAL LPG GAS ONLY**



**jumbuck.**

# 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 use indoors.
- READ ALL OPERATING INSTRUCTION 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 authorized 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.
- People with flammable clothing such as nylon etc. should keep well away from the BBQ when it is operating.
- Do not leave food unattended on the BBQ.
- In case of fat fire, turn gas cylinder off.
- Particular care must be taken when removing oil cup or drip tray. Hot oil can cause serious injury.

- 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	450mm
From Back	450mm
High	1000mm

- Turn all gas valves off including gas cylinder after use.
- Never leave burners on high for more than 10 minutes unless actually cooking. If the burner makes 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.
- Oil 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 THE 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.
- Turn the control knobs to OFF position.
- Put out any flame with a class B 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 temperatures 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, breezeway or any other enclosed area.
- Your gas BBQ is to be used outdoors only, at least 45cm 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

This appliance must be installed in accordance to the installation instructions provided by the manufacturer, local gas fitting regulations, municipal building codes, AS5601 / AG 601 gas installation codes and any other relevant statutory regulations

# 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. Some models have room for a gas bottle underneath the burners – this is only to be used when the BBQ is cold!

## 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 authorized 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.

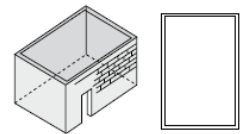
## ANY ENCLOSURE IN WHICH THE APPLIANCE IS USED MUST COMPLY WITH ONE OF THE FOLLOWING:

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-

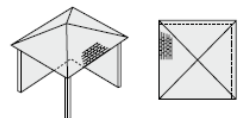
- at least 25% of the total wall area is completely open; and
- at least 30 % of the remaining wall area is open and unrestricted.

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.

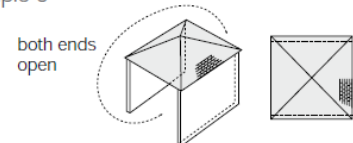
Outdoor area example 1



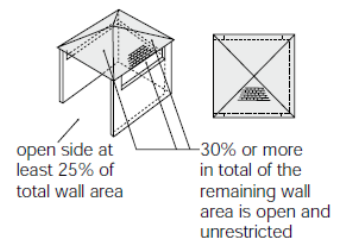
Outdoor area example 2



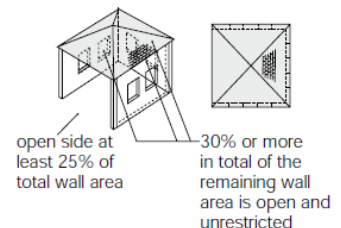
Outdoor area example 3



Outdoor area example 4



Outdoor area example 5



# 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 regulator.
- 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.
- The regulator and gas hose should be secured by using hose clamps, which are tightened with the use of a screw driver.
- 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 regulator is advisable.

## HOSE AND REGULATOR REPLACEMENT

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

## GAS CYLINDER STORAGE

Gas cylinder not in use are 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 cylinder 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 regulator from the gas cylinder.
- Wipe out any open flames and remove possible ignition sources. If the smell of gas is sustained, please contact your gas supplier or the fire department immediately.
- If the gas cylinder appears to be the source of smell/leakage, place this outdoor with good ventilation and away from possible ignition sources



**WARNING**

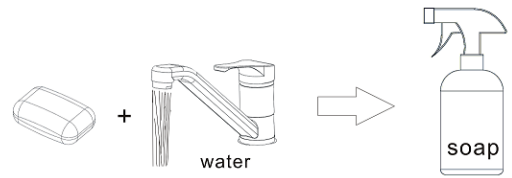
**STORE GAS CYLINDER IN A WELL VENTILATED AREA  
OUT OF REACH OF CHILDREN**

## LEAK TESTING

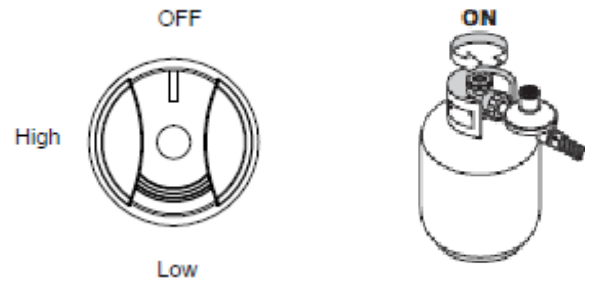
Please check for gas leakage the first time you are connecting the BBQ to the gas cylinder, and also each time you are replacing the gas cylinder or disconnecting/reconnecting any fittings. Inspect the hose before each use.

To check for gas leakage, turn on the gas supply at the gas cylinder, but do not switch on the burners inside the BBQ. The gas hose will now be filled with gas. Then pour water with soap over all connections. Any gas leakage should result in bubbles within 20 seconds. If a gas leakage is detected, tighten the connection. If the gas leakage persists, contact your supplier or place of purchase. As an alternative, you may use a gas leak detector, following the manufacturer's instructions, available at all major BBQ retailers. This provides an easier way to check for gas leaks

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

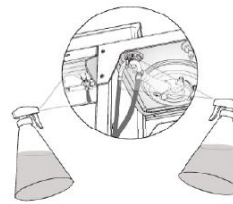


1. Add soap and water to spray bottle or soapy water with brush

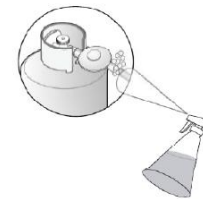


2. Turn off gas valves

3. Turn gas cylinder on



4. Spray or apply soapy water on gas connections



5. If leak is present, bubbles will appear

## LIGHTING PROCEDURE

- Lighting the BBQ is easy, but must be done with due care.
- Make sure that gas is turned on at the cylinder, or that gas is available to the BBQ.
- Make sure the gas cylinder is filled.
- Check that the end of each burner tube is properly located over each valve orifice.
- Make sure all gas connections are securely tightened.

## FLAME THROWER IGNITION

This BBQ is equipped with automatic ignition, as indicated on the front fascia of the BBQ frame. It works by throwing a flame to the side of the burner to light. Push the knob in and turn anticlockwise to the high position. You should hear and feel a click from the knob. Hold the knob in until the burner ignites. If the burner does not light on the first attempt, return the knob to the “OFF” position and try a couple more times. If the burner still does not light, wait a few minutes to allow the gas to disperse before trying again.

## MANUAL IGNITION

- Place a lighted match or gas lighter (not provided).
- Keep your hand below the bottom of the burner while doing this.
- Turn the burner on.
- You should see the burner alight.
- Repeat to light the other burners.

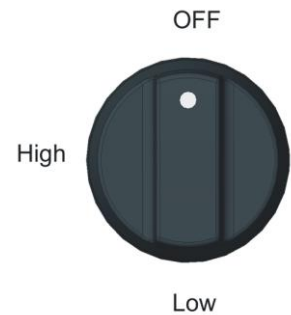
## TURNING OFF THE BBQ

- When finished cooking, leave the burners at the “HIGH” position up to 5 minutes so that remaining grease from the food will be removed.
- When turning off the BBQ, close the supply from the gas cylinder first; this will allow the gas remaining in the hose to evaporate. This will only require a few seconds. The burners can then be switched off.

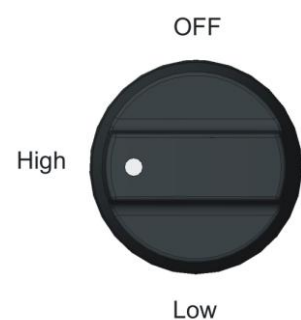
## CONTROLLING THE FLAMES

The knobs have three basic positions. You can achieve any flame height between low and high by rotating the knob between these positions.

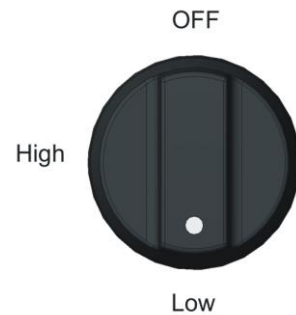
### Burner off



### Burner on high



### Burner on low



**Note:** ‘Blowback’ is a situation where the flame burns inside the burner, towards the front, recognised by a sharp roaring sound coming from the burner. It is not dangerous unless allowed to persist. If this occurs, simply turn the burner off, wait a few seconds, and then relight.



## **FIRST TIME USE - CURING THE PLATE**

During manufacturing, the cooking surface is coated with a non-toxic paint. This paint will come off completely over time. Its purpose is purely to help protect your BBQ during transport and storage.

Coat the cooking surface with canola oil or cooking oil. Light the BBQ. Leave the BBQ with all burners on low for about 30 minutes. Paint may come off at this time. After cleaning, the cooking surface is now cured and ready for use. This process only needs to be done the first time you use the BBQ

## **PREPARING THE COOKING SURFACE**

It is recommended to coat the cooking surface with cooking oil before lighting as this will help keep the food from sticking to the cooking surface. Turn on the burners and leave them burning at a low temperature ("LOW") to preheat the cooking surface

## **WHILE COOKING**

Flames caused by fat dripping from the food could damage the food, causing the food to burn easily. Remove excess fat from the meat if this becomes a problem. Removing the meat from the flames is also advisable. Always monitor your cooking and avoid leaving the BBQ unattended while cooking.

## **AFTER COOKING**

To turn the BBQ off, it is best to turn off the cylinder first, and allow all the gas remaining in the hose to burn off, this will only take a couple of seconds. Then turn off all burners.

## **OIL CUP**

Oil cup must be cleaned regularly and checked each time before use. Always empty oil cup before each use. Overflow of the oil cup might cause serious burns or injuries. Never touch the oil cup until the BBQ and fat have cooled down completely.

## **COOKING SURFACE MAINTENANCE**

Burning at maximum heat for approximately 5-10 minutes is recommended after each use to clean the cooking surface. Remnants of food and grease can then be removed using a brush. You should use an oven mitt to avoid burning yourself. Then recoat the plate with cooking oil for continued protection.

NOTE: The cooking surface should be coated with cooking oil if the BBQ is not to be used for a longer period of time. Failure to do this will result in a layer of rust on the surface.

## **CARING FOR THE BBQ**

Your BBQ should be kept clean to prevent deterioration and it will look better and last longer if you keep the BBQ clean.

The BBQ should be regularly cleaned and be protected by a fitted cover when not in use. Clean the BBQ thoroughly on a regular basis, and cover it with a thin layer of neutral oil (acid free oil).

Grease can build up on the frame itself. Most of it can be cleaned off with hot water. Use a non-caustic cleanser for more stubborn stains.

Movable parts such as the hinges, wheel nuts and doors should be sprayed with a lubricant.

## **REMINDER**

Always ensure that the appliance has cooled down before cleaning. Hot surfaces may cause serious burns or injuries. If appliance is still hot, use oven mitts to protect your hands.

## 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 authorized service agent every 5 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.
- Please refer to AS5601/AG601 for further information on pipe sizing.
- 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 hotplate, it is recommended to keep the hotplate plate oiled at all times and covered 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.
- Open the door of the frame to 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.

**You must have the correct gas cylinder, regulator and hose for BBQ to operate safely and efficiently. Use of an incorrect gas cylinder, regulator or hose is dangerous and will void the warranty on this product.**

## BURNER MAINTENANCE

You should check the burners periodically for any sort of blockage. To do this, remove and inspect them. If any of the holes are clogged, gently tap the burner onto a hard surface to remove residue. Use a wire brush to unclog the holes. Once this is done, lightly coat the burners with oil to help protect them from rust.

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

1. Turn all burner valves to the full OFF position.
2. Turn the gas cylinder valve (clockwise) to the full OFF position.
3. Detach the regulator assembly from the gas cylinder.
4. Remove all burners from the bottom of the BBQ. Use a screwdriver or needle nose pliers.
5. Carefully lift each burner up and away from the gas valve orifice.
6. Refer to figure below and perform one of these three cleaning methods.

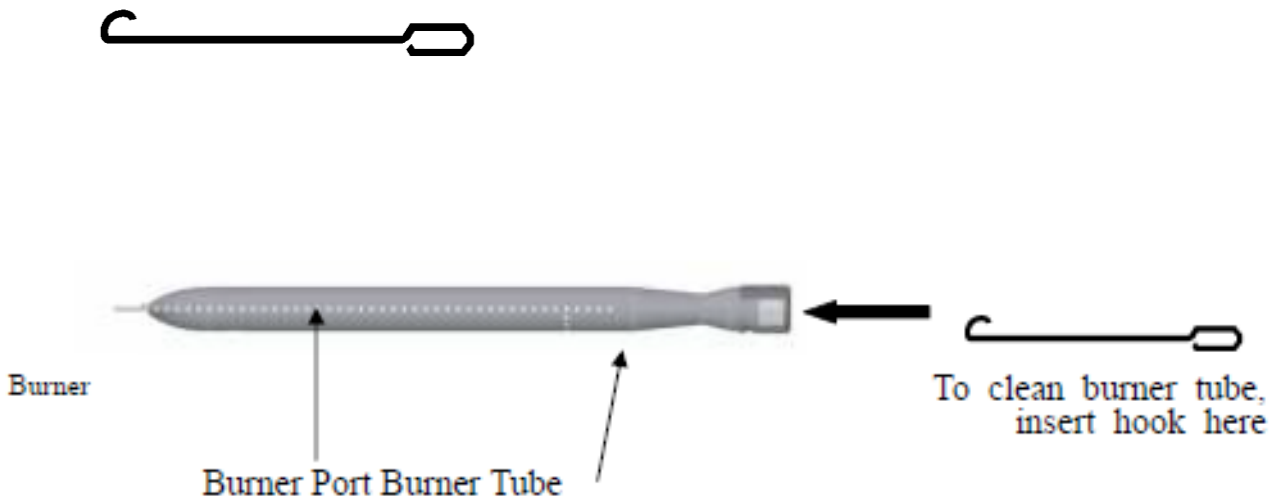
Bend a stiff wire, (a lightweight coat hanger works well) into a small hook as shown below. Run the hook through the burner tube and inside the burner several times to remove any debris.

Use a bottle brush with a flexible handle. Run the brush through the burner tube and inside the burner several times, removing any debris.

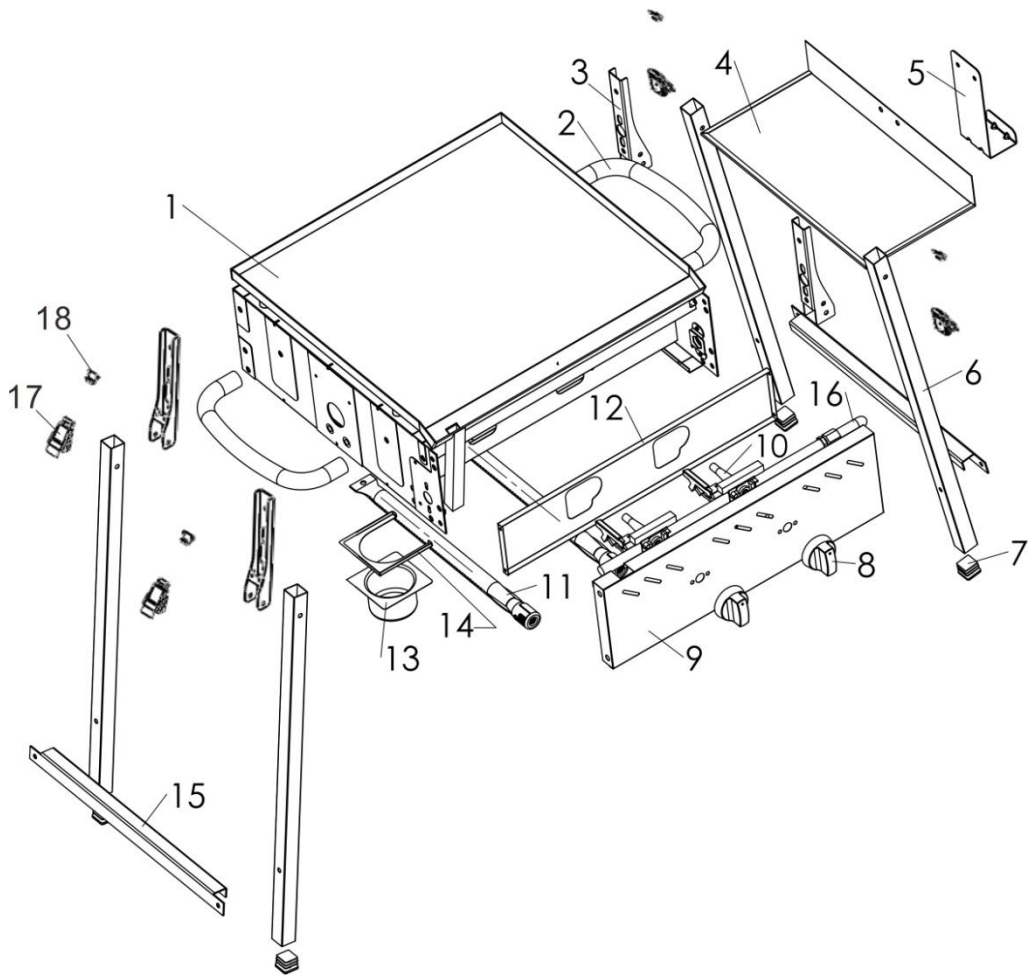
Use an air hose to force air through each burner tube. The forced air should pass debris or obstructions through the burner and out the ports.

1. Regardless of which burner cleaning procedure you use, we recommend you also complete the following steps to help prolong burner life.
2. Use a wire brush to clean the entire outer surface of each burner until free of food residue or dirt
3. Clean clogged ports with wire, such as an open paper clip.

Inspect each burner after installation, check to ensure that the gas valve orifices are correctly placed inside the end of the burner tubes. Also check the position of your spark electrode.



# EXPLODED VIEW AND PARTS CODE



Parts Number	Parts Name	Parts Code
1	BBQ Body	GG007JB01
2	Body Handle	GG007JB02
3	Leg Support 1	GG007JB03
4	Cylinder Shield	GG007JB04
5	Cylinder Hook	GG007JB05
6	Leg	GG007JB06
7	Leg Plastic Insert	GG007JB07
8	Knob	GG007JB08
9	Control Fascia	GG007JB09
10	Gas Valve	GG007JB10
11	Burner	GG007JB11
12	Fixing Plate	GG007JB12
13	Oil Cup	GG007JB13
14	Oil Cup Support	GG007JB14
15	Leg Support 2	GG007JB15
16	Gas Manifold	GG007JB16
17	Buckle	GG007JB17
18	Buckle Lock Support	GG007JB18

# CARTON CONTENTS

Reference#	Description	Part#	Illustration	Quantity
1	BBQ Body	1		1pc
2	Body Handle	2		2pcs
3	Cylinder Shield	3		1pc
4	Cylinder Hook	4		1pc
5	Leg Support 1	5		4pcs
6	Leg Support 2	6		2pcs
7	Leg	7		4pcs
8	Oil Cup	8		1pc
9	Oil Cup Support	9		1pc

# HARDWARE PACK CONTENTS

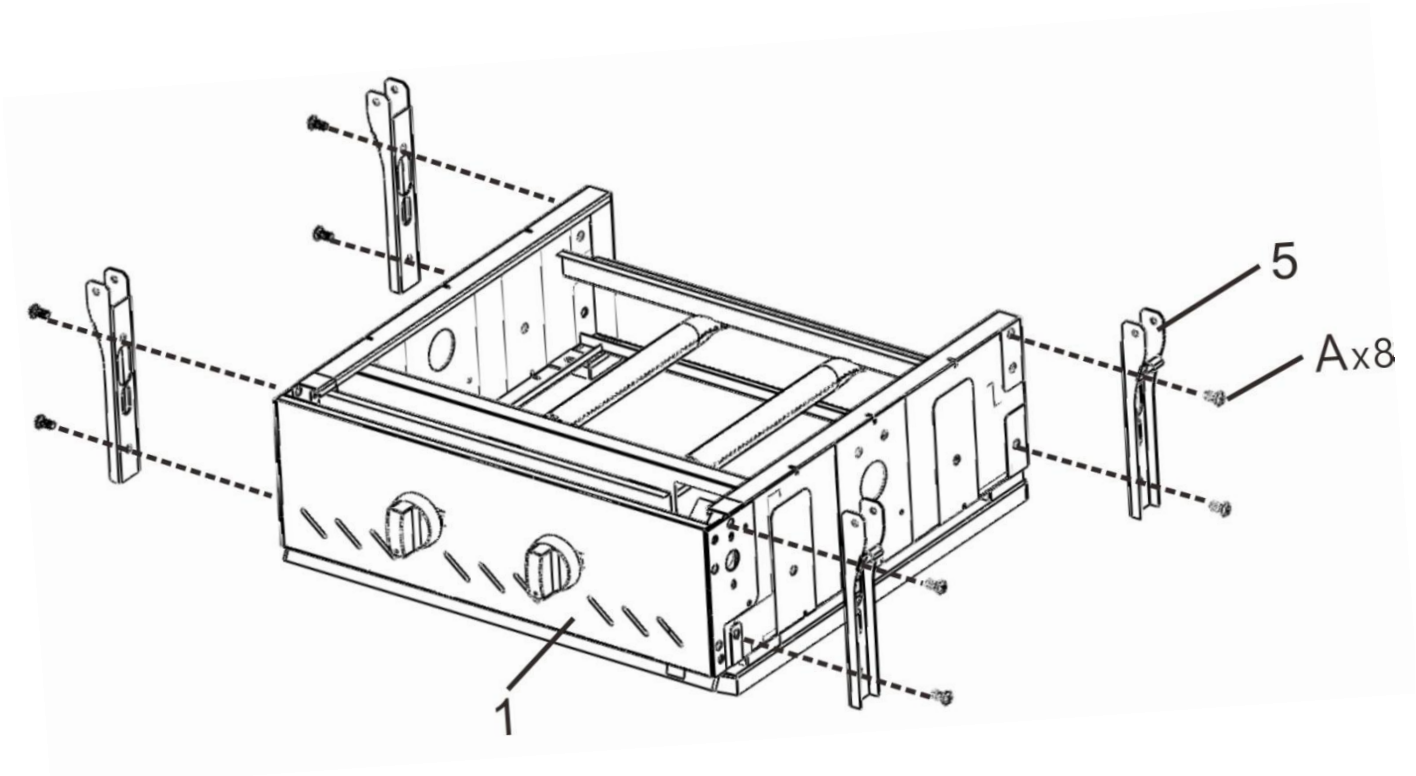
Reference#	Description	Parts	Quantity
A	Bolt: M6x15mm		12pcs
B	Flat Washer: M6		4pcs
C	Spring Washer: M6		4pcs
D	Nut: M6		4pcs
E	Bolt: M6x40mm		12pcs
F	Lock Nut: M6		4pcs
G	Hex Head Bolt: M6X15mm		4pcs

# ASSEMBLY INSTRUCTIONS

Remove all contents from packaging, and make sure all the parts are present before attempting to assemble! Tighten all bolt connections by hand first. When the BBQ is fully assembled, retighten the screws, nuts and bolts by using a wrench and screw driver.

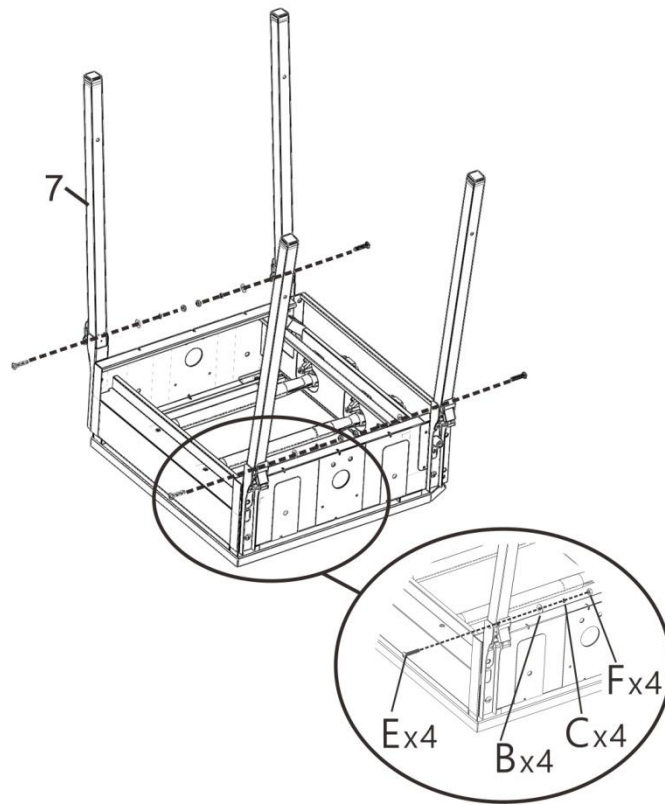
## Step 1

Install Leg Support 1 (Part 5) onto BBQ-Body(Part 1) by using M6x10 bolt (Part A) as per illustration below



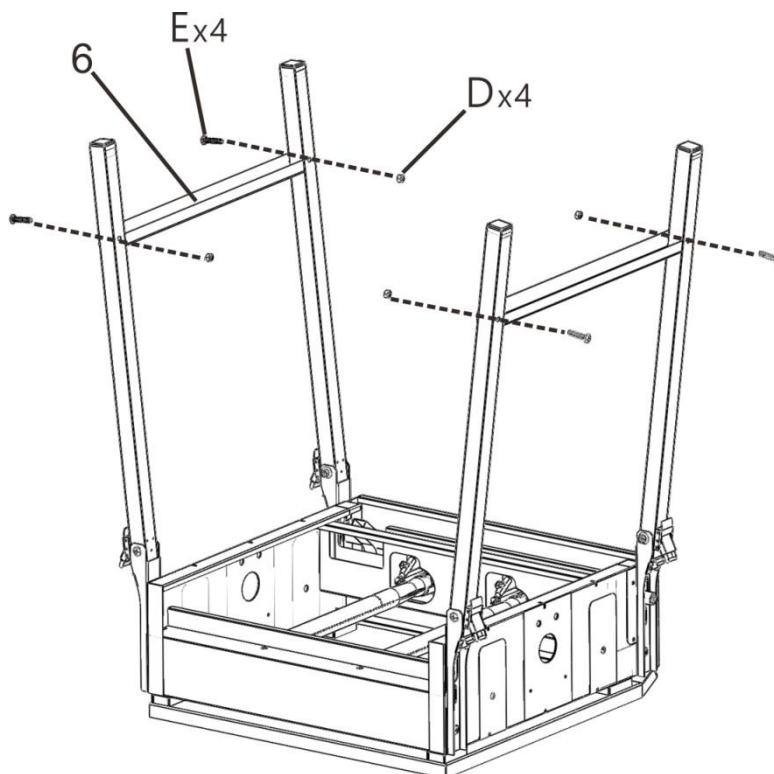
### Step 2

Attach Leg (Part 7) onto Leg Support 1 (Part 5) by using M6x40 bolt (Part E x 4), flat washer (Part B x 4), lock washer (Part C x 4) and lock nut (Part F x 4), as per illustration below.



### Step 3

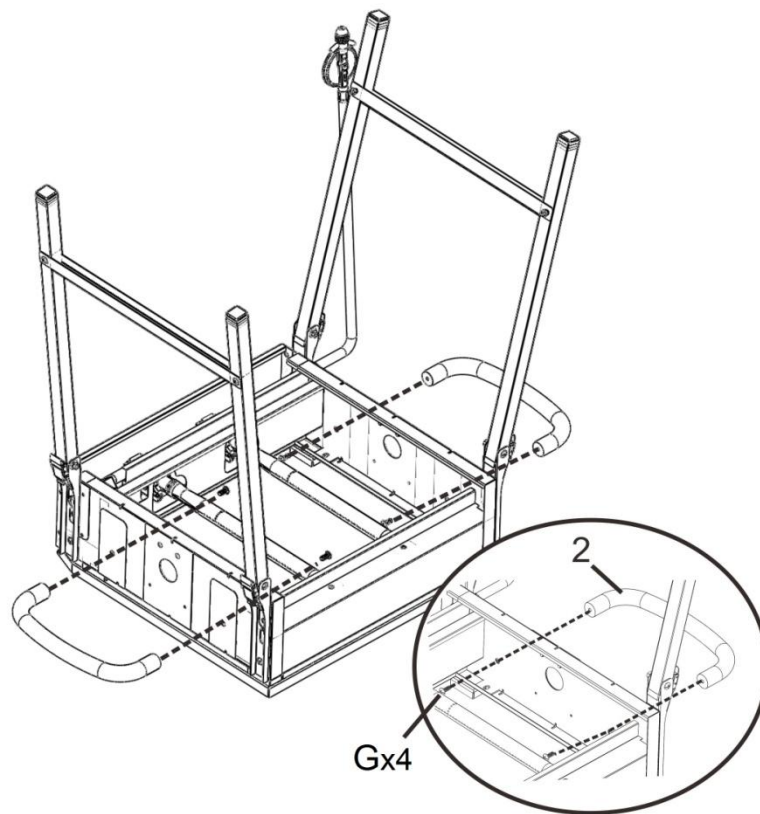
Attach Leg Support 2 (Part 6) onto Leg (Part 7) by using M6x40 bolt (Part E x 4) and nut (Part D x 4).





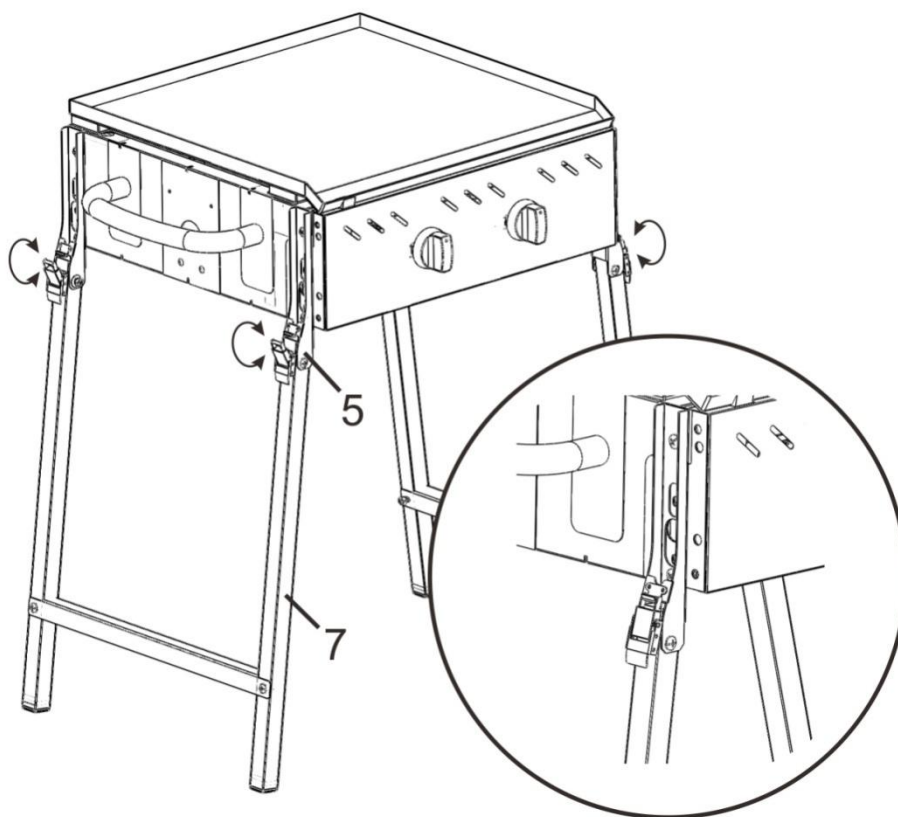
#### Step 4

Attach the Body Handle (Part 2) onto BBQ-Body (Part 1) by using the Hex Head Bolt ( Part G x 4).



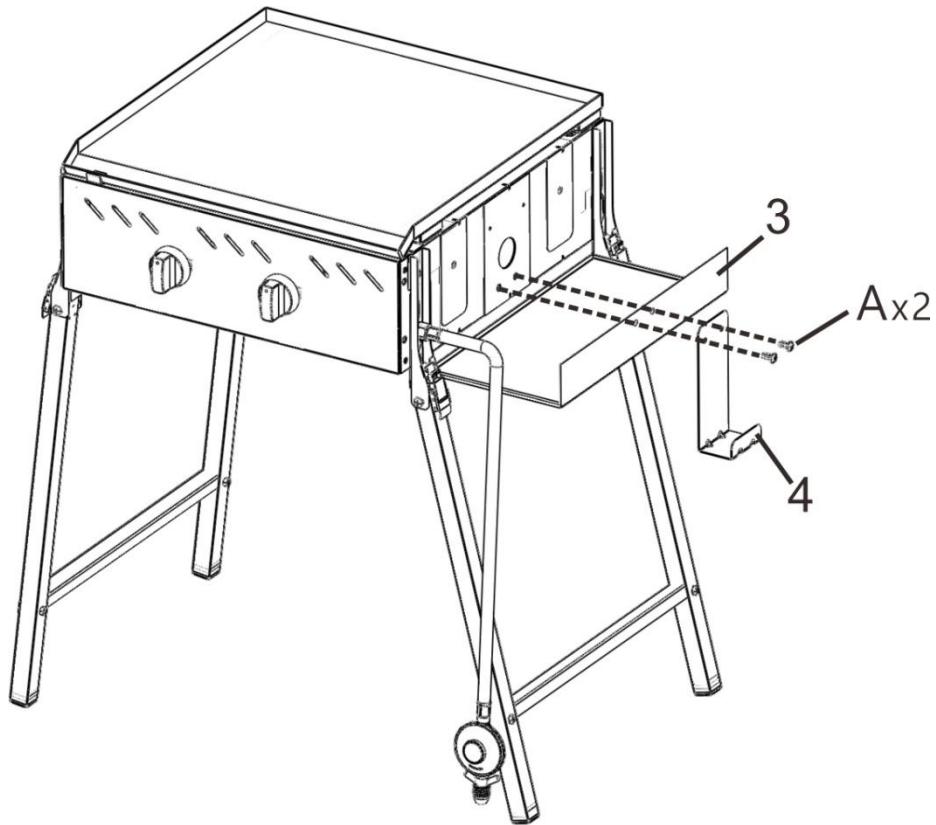
#### Step 5

Attach the Buckle onto Buckle Lock Support as per illustration below.



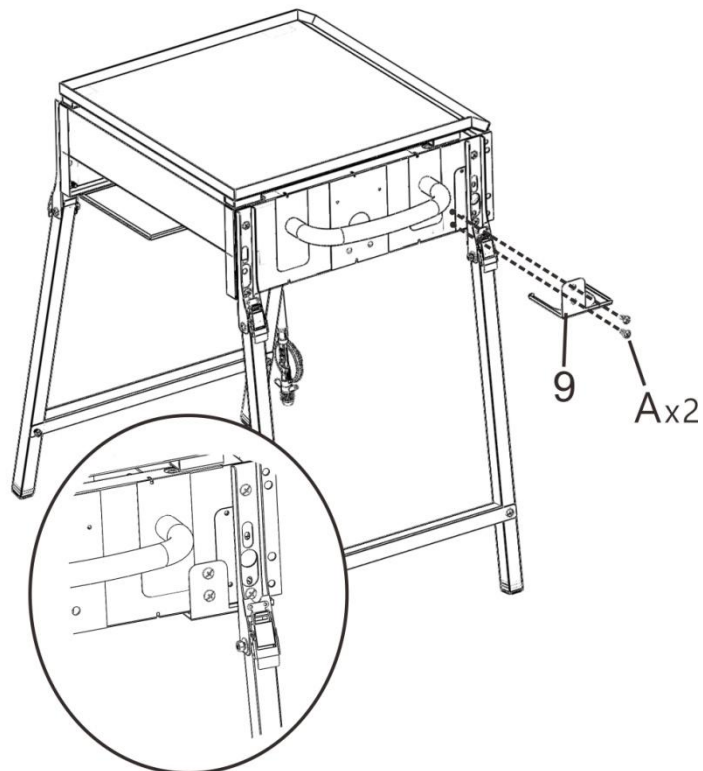
### Step 6

Install Cylinder Shield (Part 3) and Cylinder Hook (Part 4) onto BBQ-Body (Part 1) by using M6x15 bolt (Part A x 2) as per illustration below.



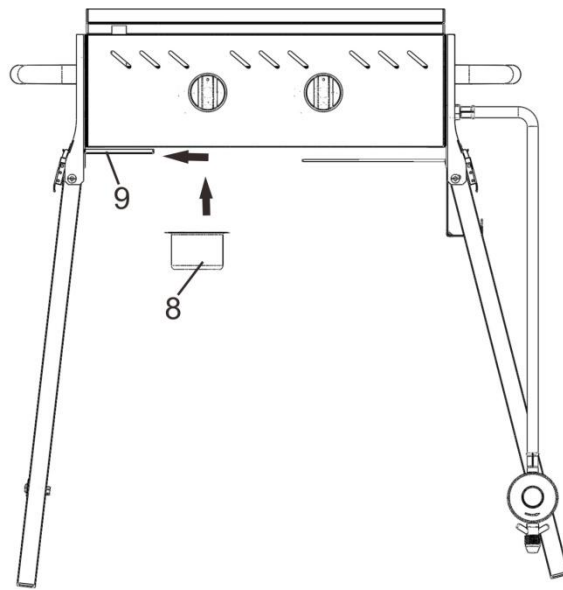
### Step 7

Install the Oil Cup Support (Part 9) onto the BBQ-Body (Part 1) by using bolt (Part A x 2) as shown below.

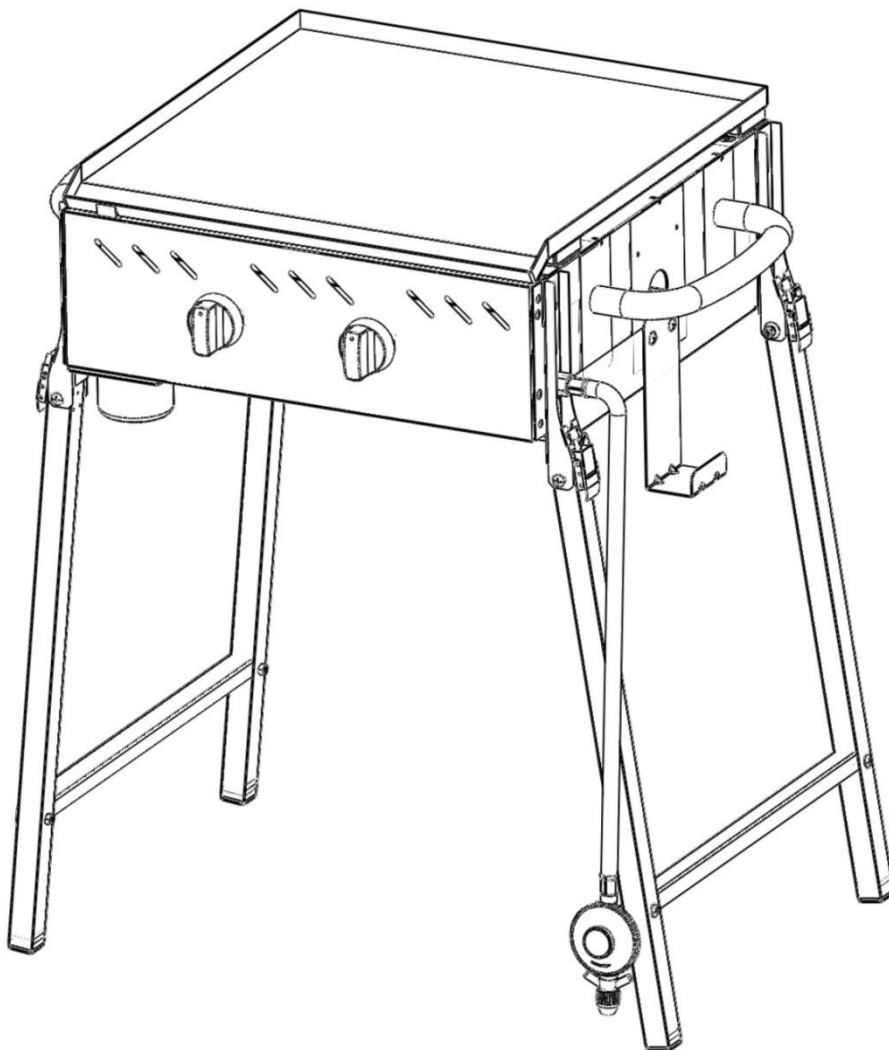


## Step 8

Place Oil Cup (Part 8) onto the Oil Cup Support (Part 9) under the BBQ-Body (Part 1) as per illustration below.



Fully-Assembled



# SPECIFICATION

**BRAND NAMES:** JUMBUCK

**APPLIANCE:** 2 BURNER OUTDOOR BARBECUES

**CERTIFICATE**

**HOLDER:**

Genesis Australia Corporation Pty Ltd  
2/26 Industry Street Malaga 6090 Western  
Australia  
Phone: 61-8-9248 9822  
Fax: 61-8-92488986

**MODELS:** HS-GG007JB 2 burner folding legs barbeque

**FEATURES:** Black powder coated folding legs, high temp lacquered oven body, oil cup, aluminium valves, black powder coated control plate, 2 black handles, S/S tube type burner and black cylinder shield and cylinder hook.

**BURNER:** See drawing pages

**GAS VALVES:** GDA model GL4

**REGULATOR/HOSE**

**ASSEMBLY:**

GENESIS-GAC-001 2KG LPG REGULATOR AGA 6735  
GENESIS HOSE 8MM Class "A" MWP 2.8kPa  
Appliance End Thread Size : 5/8" - 18 UNF  
Gas Cylinder End Thread Size : 7/8" Type 21 left hand P.O.L. Thread

**PIEZO IGNITOR:** N/A

BURNERS	NGC	TEST POINT PRESSURE	INJECTOR
2 Burner	20.0MJ	2.75 kPa	0.91mm



# WARRANTY

Thank you for purchasing one of our quality Jumbuck BBQs.

**YOUR JUMBUCK BBQ IS COVERED AGAINST DEFECTS FOR A PERIOD OF 12 MONTHS FOR PARTS AND LABOUR, REPAIR OR REPLACEMENT THIS WARRANTY EXCLUDES SURFACE RUST AND DAMAGE CAUSE BY ABUSE OR NEGLECT**

## CONDITIONS OF THE WARRANTY

- The appliance must be operated and maintained in accordance with the instructions supplied in the operating manual.
- Any repair does not extend the warranty period.
- Any parts other than original Jumbuck parts will void this warranty.

## INSTALLATION CONDITIONS

- All installations must conform to the applicable Gas, Electrical and Building standards as laid down by the local codes for state or region.
- If the appliance is changed to natural gas (if applicable), it must be converted and installed by a licensed gas fitter.

## FOR WARRANTY CLAIMS

**The warranty for Australia is given by :**

Genesis Australia Corporation Pty Ltd  
2/26 Industry St  
Malaga  
Western Australia 6090  
AUSTRALIA  
(08) 9248 9822

[service@genesiscorp.com.au](mailto:service@genesiscorp.com.au)

Proof of purchase must be presented.

**The warranty for New Zealand is given by :**

Bunnings NZ Limited  
PO Box 14436,  
Panmure, Auckland, 1471  
NEW ZEALAND  
(09) 978 2200

[marketing@bunnings.co.nz](mailto:marketing@bunnings.co.nz)

Proof of purchase must be presented.

Any claims under this warranty must be made within 12 months of the date of purchase of the product.



# 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, please contact Genesis Australia at [service@genesiscorp.com.au](mailto:service@genesiscorp.com.au) or return the product (with proof of purchase) to any Bunning store. Visit [www.bunnings.com.au](http://www.bunnings.com.au) for store locations.

Genesis Australia bears reasonable, direct expenses of claiming under the warranty. You may submit details and proof to us for consideration.

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 Customer

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, take the product (with proof of purchase) to any Bunnings store. Visit [www.bunnings.co.nz](http://www.bunnings.co.nz) for store locations.

Bunnings NZ Ltd bears reasonable, direct, expenses of claiming under the warranty. You may submit details and proof to our store for consideration.

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.

Goods presented for repair may be replaced by refurbished goods of the same type rather than being repaired. Refurbished parts may be used to repair the goods.

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 appliances
- Scratches, dents, corrosion or discoloration 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 burners
- Cleaning and wear and tear, service calls of this nature are chargeable
- Commercial use of this product
- Unauthorized repairs or modification during warranty period

## RECORD THE FOLLOWING INFORMATION

Attached 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 inside on the appliance

## FOR TECHNICAL ASSISTANCE

**For Australia customers** if you experience any technical issues with your JUMBUCK BBQ, in the first instance review the instructions manual or contact the warranty service agent

**For New Zealand customers** if you experience any technical issues with your JUMBUCK BBQ, in the first instance review the instructions manual or contact your local Bunnings warehouse

## FOR SPARE PARTS

Call your local Bunnings warehouse and ask them to order a part for you. 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)

.....

