

jumbuck®



Stardom II - 2 Burner BBQ With Side Burner & Stainless Steel Hood

- 480(W) x 420(D) Cooking surface
- Vitreous Enamel Firebox
- 430 Grade Stainless steel hood & fascia
- Wok side burner
- Temperature gauge in hood
- Powder coated steel cabinet with integrated door handles
- Gas bottle storage
- Hose & Regulator included
- AGA Certified - Set Up for Use with LPG
- BBQ Can Be Converted for Use with Natural Gas
- Dimensions - 1208(L) x 566(W) x 1153(H) mm



Burner



Grill & Hotplate



Rotary Piezo Ignition



Burner Material



Cooking Surface



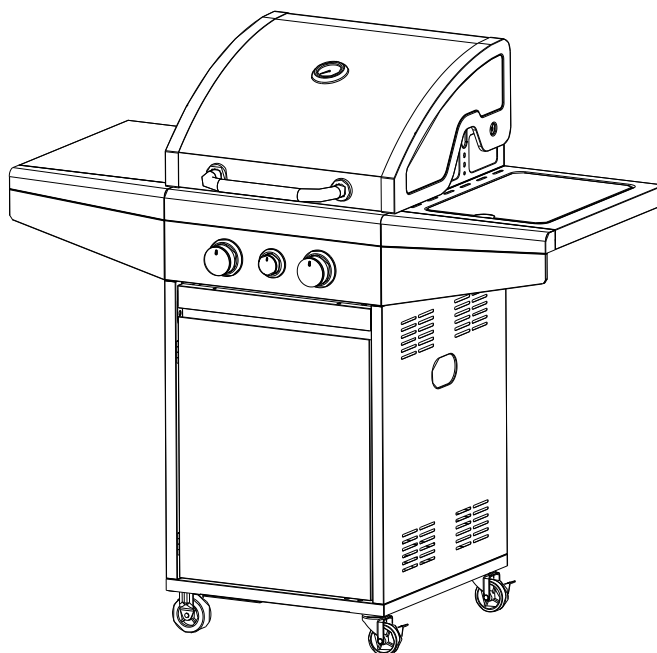
Stardom II 2B BBQ

Scan Here
for product and assembly details

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BBQ ASSEMBLY & OPERATION INSTRUCTIONS

2 BURNER WITH SIDE BURNER – MODEL HS-20201



WARNING

Important! Please read these instructions carefully before use!

FOR OUTDOOR USE ONLY

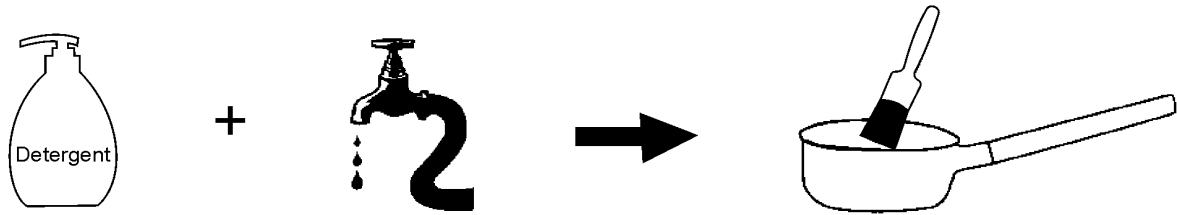


- DO NOT OPERATE THIS APPLIANCE BEFORE READING THE INSTRUCTION BOOKLET**
- DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE**
- DO NOT STORE CHEMICALS OR FLAMMABLE MATERIALS OR SPRAY AEROSOLS NEAR THIS APPLIANCE**
- DO NOT OPERATE THIS APPLIANCE INDOORS**
- DO NOT ENCLOSE THIS APPLIANCE**
- DO NOT LIGHT OR OPERATE WITH COVER ON**

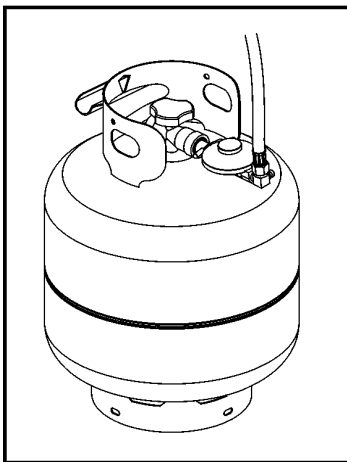
GAS LEAK TEST

Gas connections on the Barbecue are leak tested at the factory prior to shipment however, you must complete gas leak test during assembly and every time you connect the regulator to an LPG cylinder.

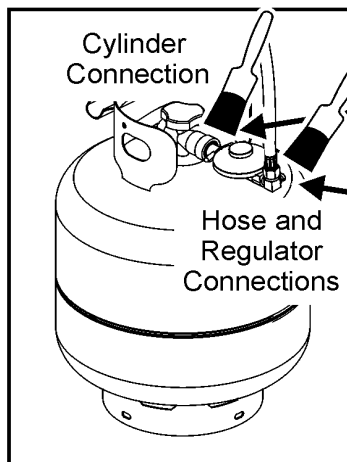
1. Make a soap solution using one part liquid detergent and one part water.



2. Connect the regulator to an LPG cylinder then open the cylinder valve.



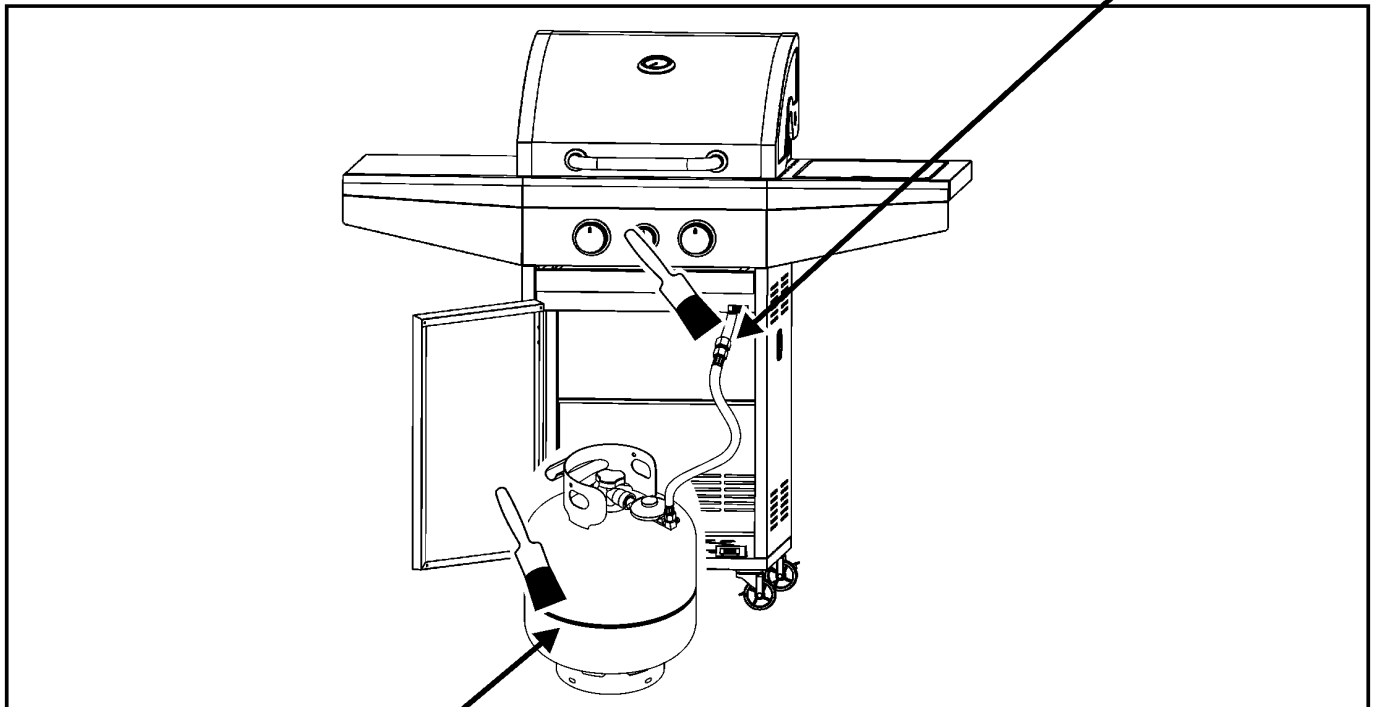
3. Apply the soap solution to the gas connections using a soft bristle brush.



Soap bubbles will appear if there is a gas leak. In case of a leak, turn off the gas supply. Tighten any leaking fittings, then turn the gas supply on and re-check.

Warning:

Do not operate the appliance until all gas leaks have been rectified. Never leak test while smoking.



If there is a leak anywhere on the gas cylinder, do not use the cylinder. Locate the leaking cylinder outdoors away from sources of ignition, then contact your local gas authority or cylinder exchange provider to arrange disposal.

SAFETY INSTRUCTIONS

IMPORTANT: Read the assembly instructions of this booklet before removing the contents of the carton.

IMPORTANT SAFETY INSTRUCTIONS

1. **This BBQ is an OUTDOOR APPLIANCE ONLY. It should NOT be used indoors.**
 2. READ ALL OPERATING INSTRUCTION BEFORE LIGHTING.
 3. 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.
 4. When cylinder is replaced or reconnected, check for leaks.
 5. Do not store chemicals or flammable materials near this appliance.
 6. Unsupervised children should not be near a BBQ while cooking or during warm up or cool down.
 7. People with flammable clothing such as nylon etc. should keep well away from the BBQ when it is operating.
 8. Do not leave food unattended on the BBQ.
 9. In case of a fat fire, immediately turn the LPG cylinder valve off.
 10. Particular care must be taken when removing drip tray. Hot fat can cause serious injury.
 11. 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 follows:
 - From Sides 200 mm
 - From Back 500 mm
 - Overhead 1000 mm
- Note: This BBQ must be located in a non-combustible bench structure as explained in the installation section of this manual.
12. Turn all gas valves off including cylinder after use.
 13. Never leave burners 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 light it again.
 14. Do not allow buildup of unburned gas.
 15. Remove stickers (where fitted) from hood before use.

FOR YOUR SAFETY

If you smell gas:

1. Shut off gas to the appliance at the cylinder.
2. Open hood.
3. Extinguish any flames.
4. If odour continues, immediately call your gas supplier.

FOR YOUR SAFETY

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

- 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.
- Installer to leave instructions with the consumer and consumer to retain them for future reference.
- Do not replace the grill with an extra hotplate. The warranty will be void and it violates the gas approval, the grill provides the ventilation needed for the BBQ to operate safely. It is not designed to be a solid hotplate device.
- Please ensure all packaging and transit protection materials are removed prior to using the BBQ.

IMPORTANT

This appliance shall only be used in an above ground open-air situation with natural ventilation, without stagnant areas, where gas leakage and products of combustion are rapidly dispersed by wind and natural convection.

WARNING

A strong gas smell or the hissing sound of gas indicates a serious problem with your BBQ or the LPG 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 BBQ.
- Turn the control knobs to OFF position.
- Put out any flame with a class B fire extinguisher and clear the area of people.
- Open BBQ Lid.
- Move away from the LPG 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 immediately.

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.

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

Never use your BBQ in a garage, porch, shed, breezeway or any other enclosed area. Your BBQ is to be used outdoors only, at least 200mm from the sides and 500mm from the back 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 BBQ. This BBQ is not intended to be installed in or on recreational vehicles and/or boats.

SPECIFICATION

REGULATOR & HOSE ASSEMBLY (Supplied with BBQ) : 2.75kPa, POL type regulator and 8mm ID, Class A hose with 3/8SAE Female outlet. AGA approved.

Burner Configuration Table - Universal LPG

BURNERS	NOMINAL GAS CONSUMPTION	TEST POINT PRESSURE	INJECTOR SIZE
BBQ	11MJ/h (per burner)	ULPG @ 2.75kPa	0.92mm
Side	10.5MJ/h	ULPG @ 2.75kPa	0.90mm

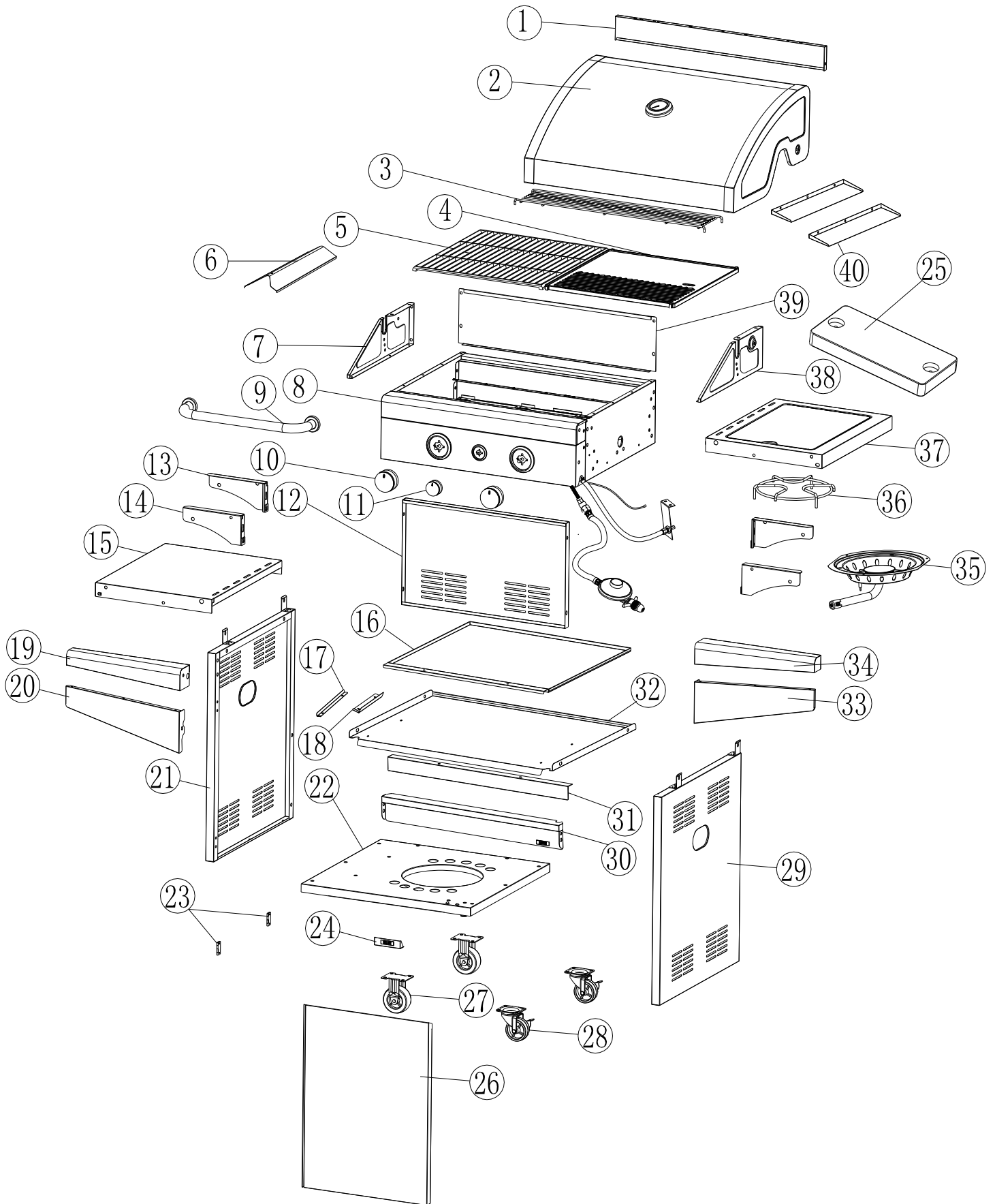
Burner Configuration Table - Propane

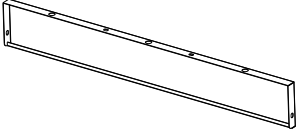
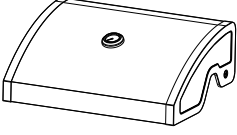
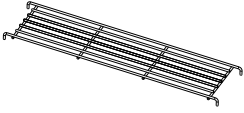
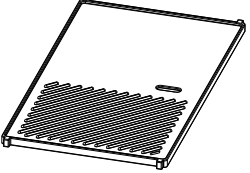
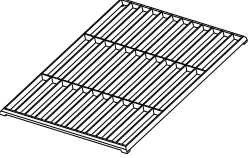
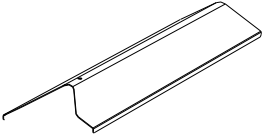
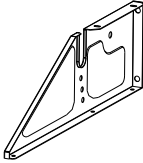
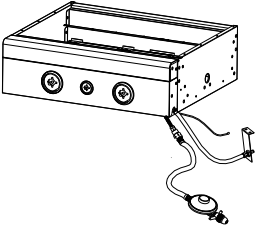



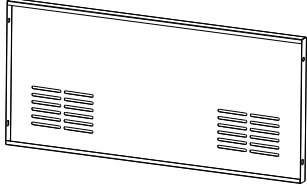
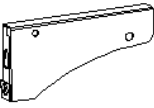
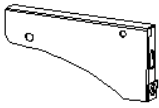
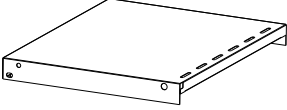

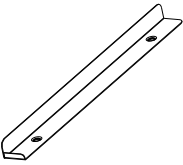
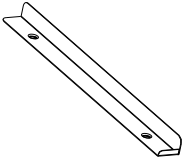
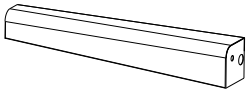
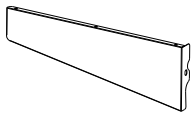
BURNERS	NOMINAL GAS CONSUMPTION	TEST POINT PRESSURE	INJECTOR SIZE
BBQ	13MJ/h (per burner)	Propane @ 2.75kPa	1.0mm
Side	10.5MJ/h	Propane @ 2.75kPa	0.90mm

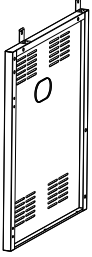
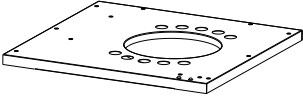

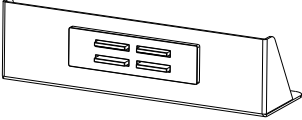
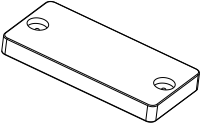
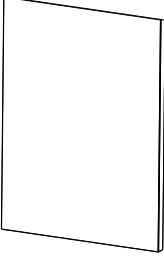
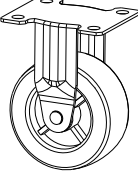
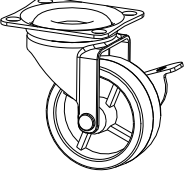
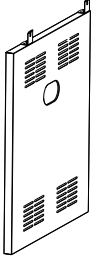


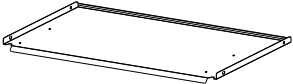


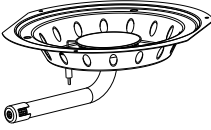
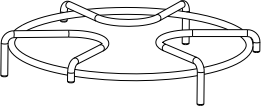
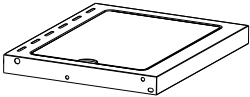
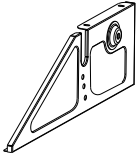

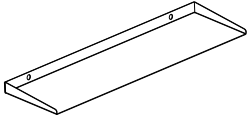
Burner Configuration Table – Natural Gas

BURNERS	NOMINAL GAS CONSUMPTION	TEST POINT PRESSURE	INJECTOR SIZE
BBQ	13MJ/h (per burner)	Natural gas @ 1.0kPa	1.65mm
Side	11.5MJ/h	Natural gas @ 1.0kPa	1.5mm






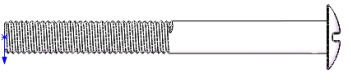





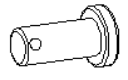

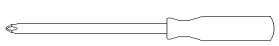
Part list



<p>1. Hood crossbeam - rear</p> 	<p>2. Hood</p> 	<p>3. Warming rack</p> 	<p>4. Hotplate</p> 
<p>5. Cooking grill</p> 	<p>6. Flame tamer</p> 	<p>7. Firebox side panel - left</p> 	<p>8. Firebox</p> 
<p>9. Hood handle</p> 	<p>10. Control knob x 2</p> 	<p>11. Side burner knob</p> 	<p>12. Cabinet back panel</p> 
<p>13. Side table bracket - A x 2</p> 	<p>14. Side table bracket - B x 2</p> 	<p>15. Left side table</p> 	<p>16. Grease tray</p> 
<p>17. Grease tray guide - left</p> 	<p>18. Grease tray guide - right</p> 	<p>19. Left side front panel - upper</p> 	<p>20. Left side front panel - lower</p> 

<p>21. Cabinet side panel - Left</p> 	<p>22. Cabinet bottom panel</p> 	<p>23. Door hinge x 2</p> 	<p>24. Magnet plate</p> 
<p>25. Base weight</p> 	<p>26. Door</p> 	<p>27. Fixed castor x 2</p> 	<p>28. Locking castor x 2</p> 
<p>29. Cabinet side panel - right</p> 	<p>30. Cabinet crossbeam</p> 	<p>31. Grease tray handle</p> 	<p>32. Separation panel</p> 
<p>33. Right side front panel - lower</p> 	<p>34. Right side front panel - upper</p> 	<p>35. Side burner</p> 	<p>36. Side burner trivet</p> 
<p>37. Right side table</p> 	<p>38. Firebox side panel - right</p> 	<p>39. Firebox rear panel</p> 	<p>40. Grease guide plate x 2</p> 

Hardware Pack

No.	Description	Image	Qty
A	M6x12 Screw		60
B	M6 Flat Washer		16
C	M6 Spring Washer		16
D	M5x10 Screw		10
E	M4x8 Screw		19
F	M6x45 Screw		2
G	M4 Nut		3
H	M5 Flange Nut		6
I	M6 Flange Nut		8
J	M4x10 Screw		12
K	M4x6 Screw		4
L	Hinge Pin		2
M	R pin		2
N	Screwdriver		1

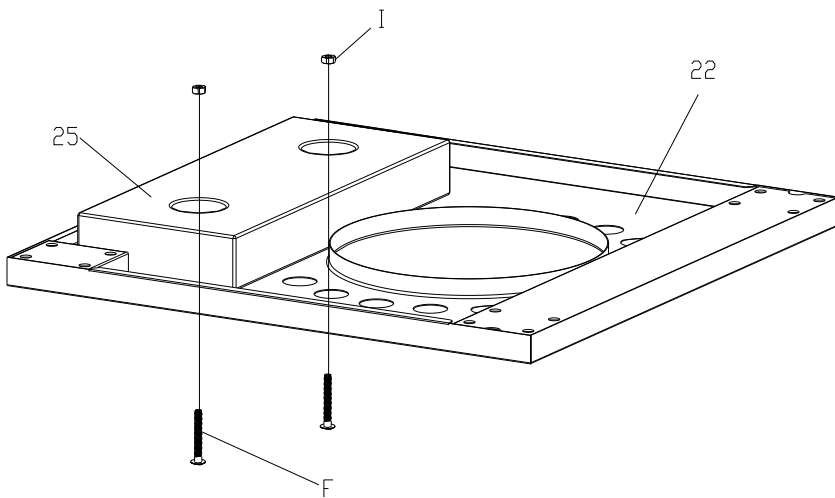
Assembly

NOTE:

- Always wear gloves during assembly of this BBQ
- Assemble the BBQ on a flat level surface
- Do not fully tighten the cabinet fasteners until the BBQ is fully assembled, as this will enable straightening / squaring of the assembly at the end.

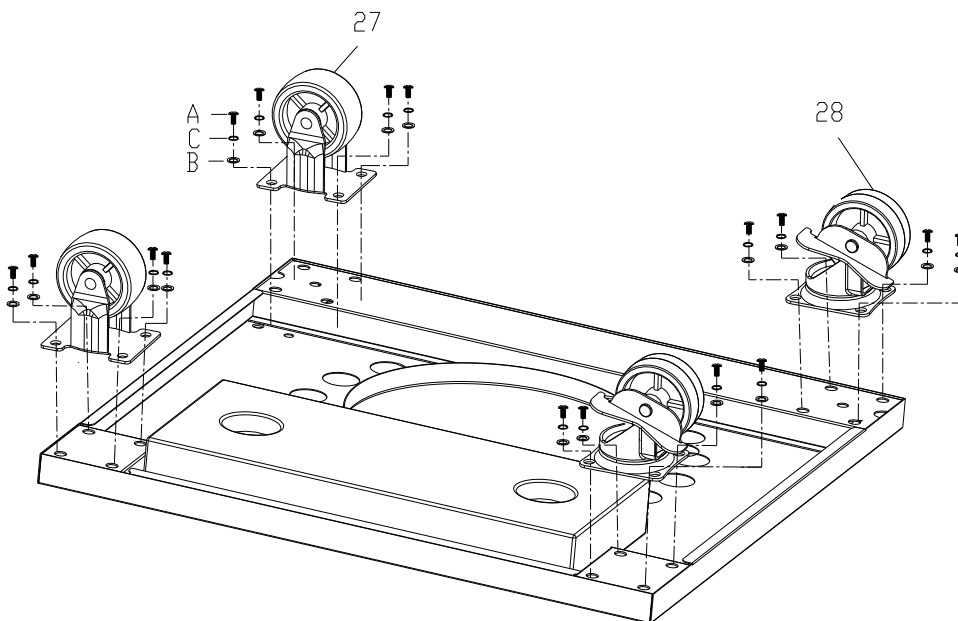
STEP 1

Assemble the 'Base weight' (25) on the 'Cabinet bottom panel' (22) using Screw (F) 2pcs and Flange nut(I) 2pcs as shown.



STEP 2

Assemble 'Fixed castor' (27) 2pcs and 'Locking castor' (28) 2pcs on the bottom panel using Screw (A), Spring washer (C) and Flat washer (B) 16pcs as shown.

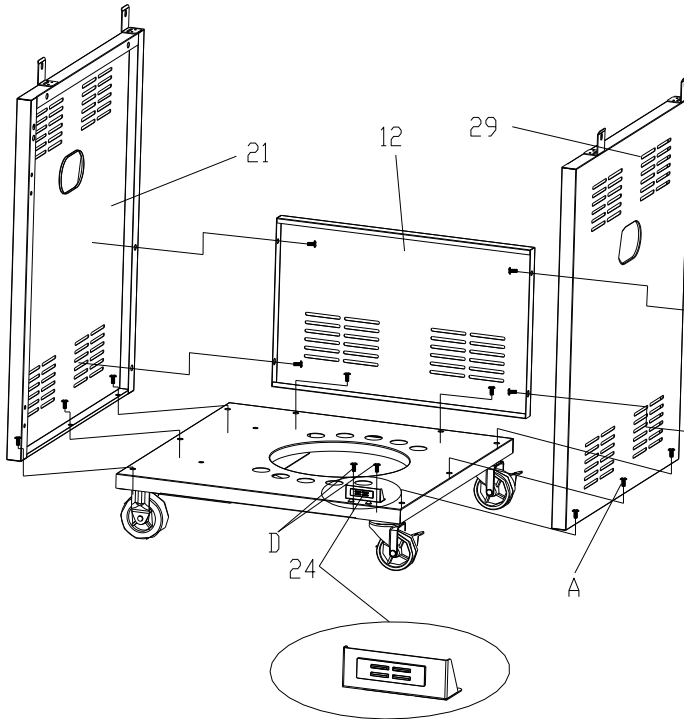


STEP 3

Assemble the 'Cabinet side panel - Left' (21) and 'Cabinet side panel - Right' (29), 'Cabinet back panel' (12) to the 'Cabinet bottom panel' using Screw (A) 12pcs as shown.

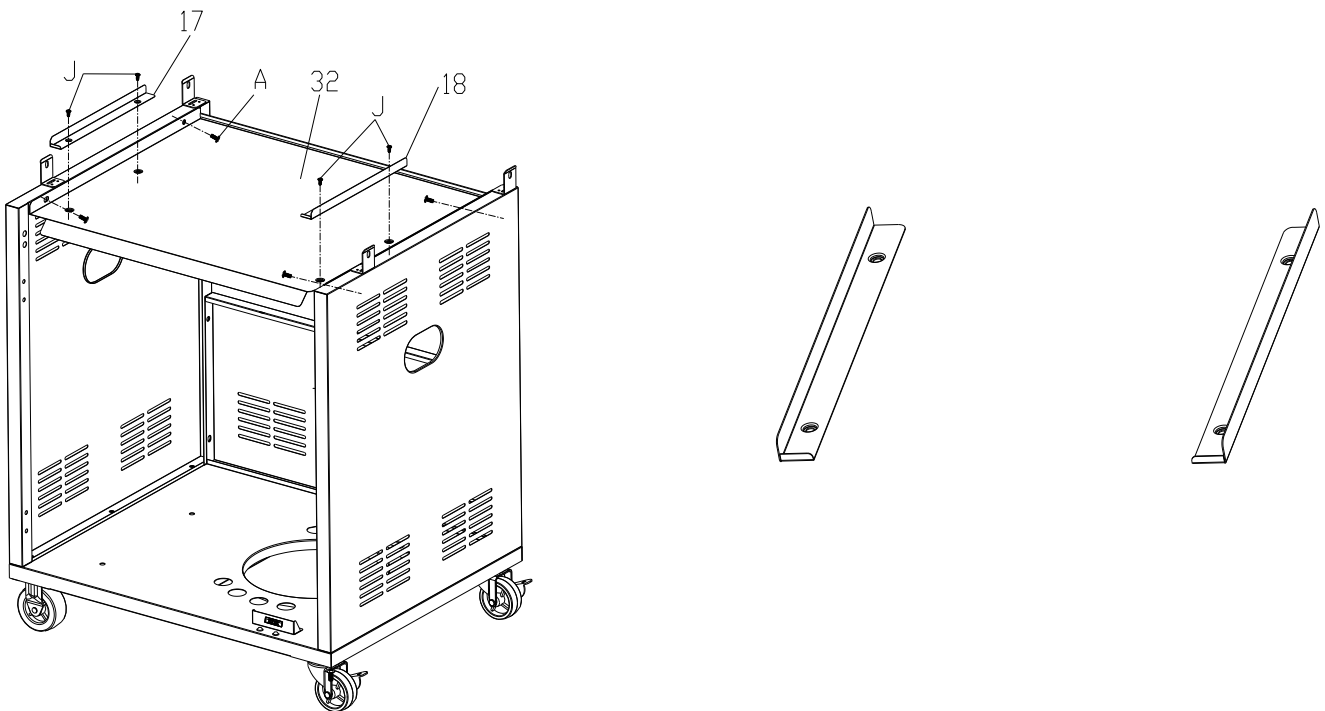
Assemble the 'Magnet plate' (24) to the 'Cabinet bottom panel' using Screw (D) 2pcs as shown.

Note: Do not fully tighten the cabinet fasteners until the BBQ is fully assembled, as this will enable straightening / squaring of the assembly at the end.



STEP 4

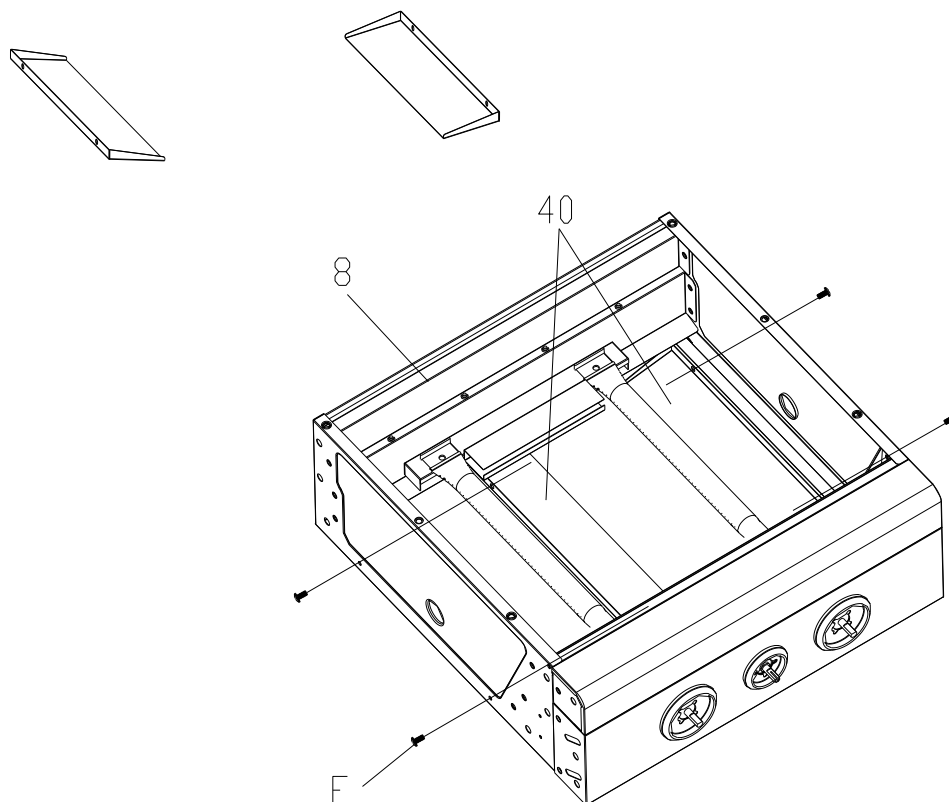
Assemble the 'Separation panel' (32) to the cabinet using Screw (A) 4pcs and assemble the 'Grease tray guide - left' (17) and the 'Grease tray guide - right' (18) using Screw (J) 4pcs as shown.



STEP 5

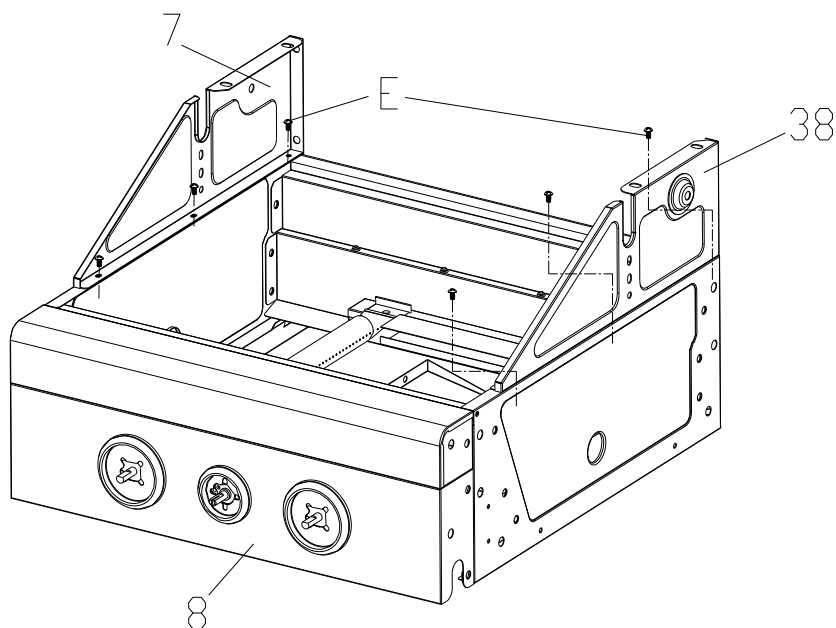
Assemble the 'Grease guide plate' (40) 2pcs on the firebox (8) using screw (E) 4pcs as shown.

NOTE: The trays need to be installed on a downward angle towards the center of the BBQ.



STEP 6

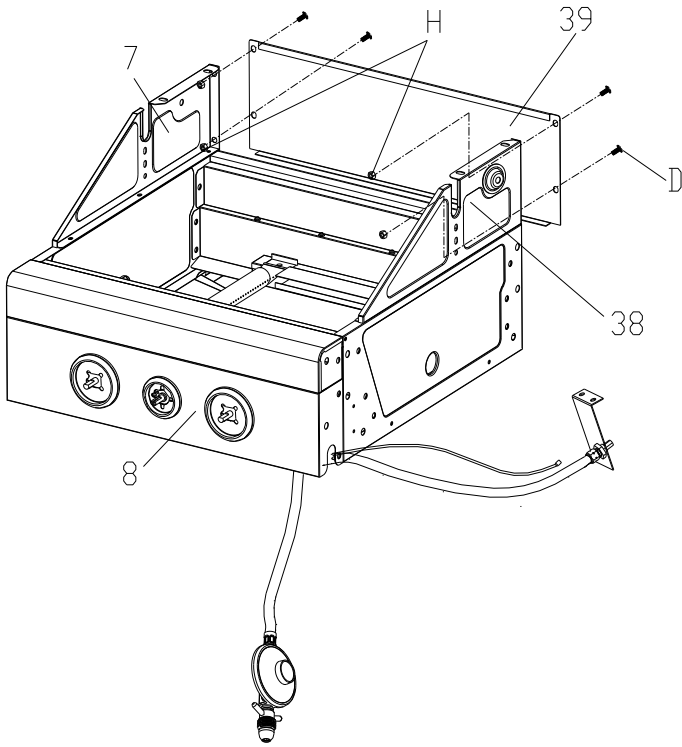
Assemble the 'Firebox side panel - left' (7) and 'Firebox side panel - right' (38) to the 'Firebox' using Screw (E) 6pcs as shown.



STEP 7

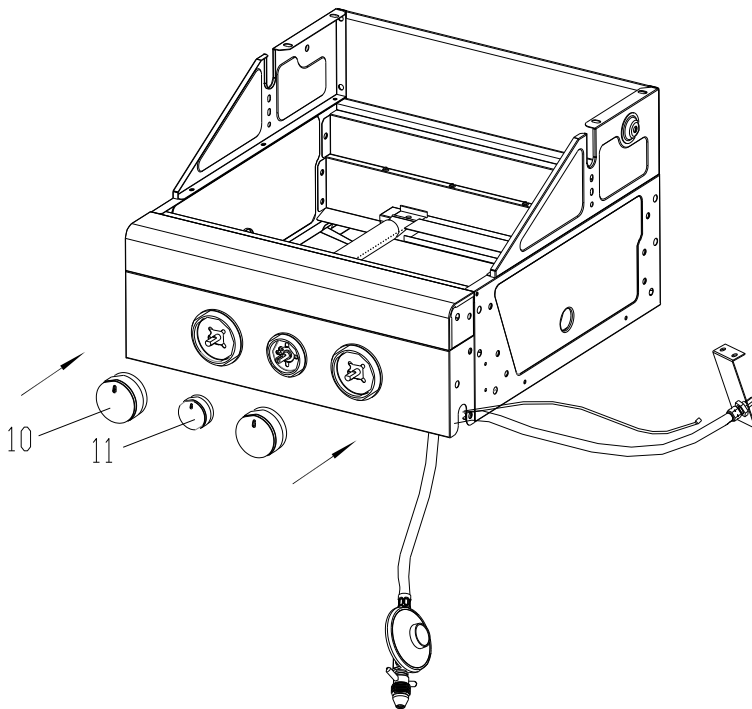
Assemble the 'Firebox rear panel' (39) to the 'Firebox' using Screw (D) 4pcs and Flange nut (H) 4pcs as shown.

NOTE: Do not over tighten the nuts in this step, or you may damage the vitreous enamel coating.



STEP 8

Insert 'Control knob' (10) 2pcs and 'Side burner knob' (11) to the control panel as shown.

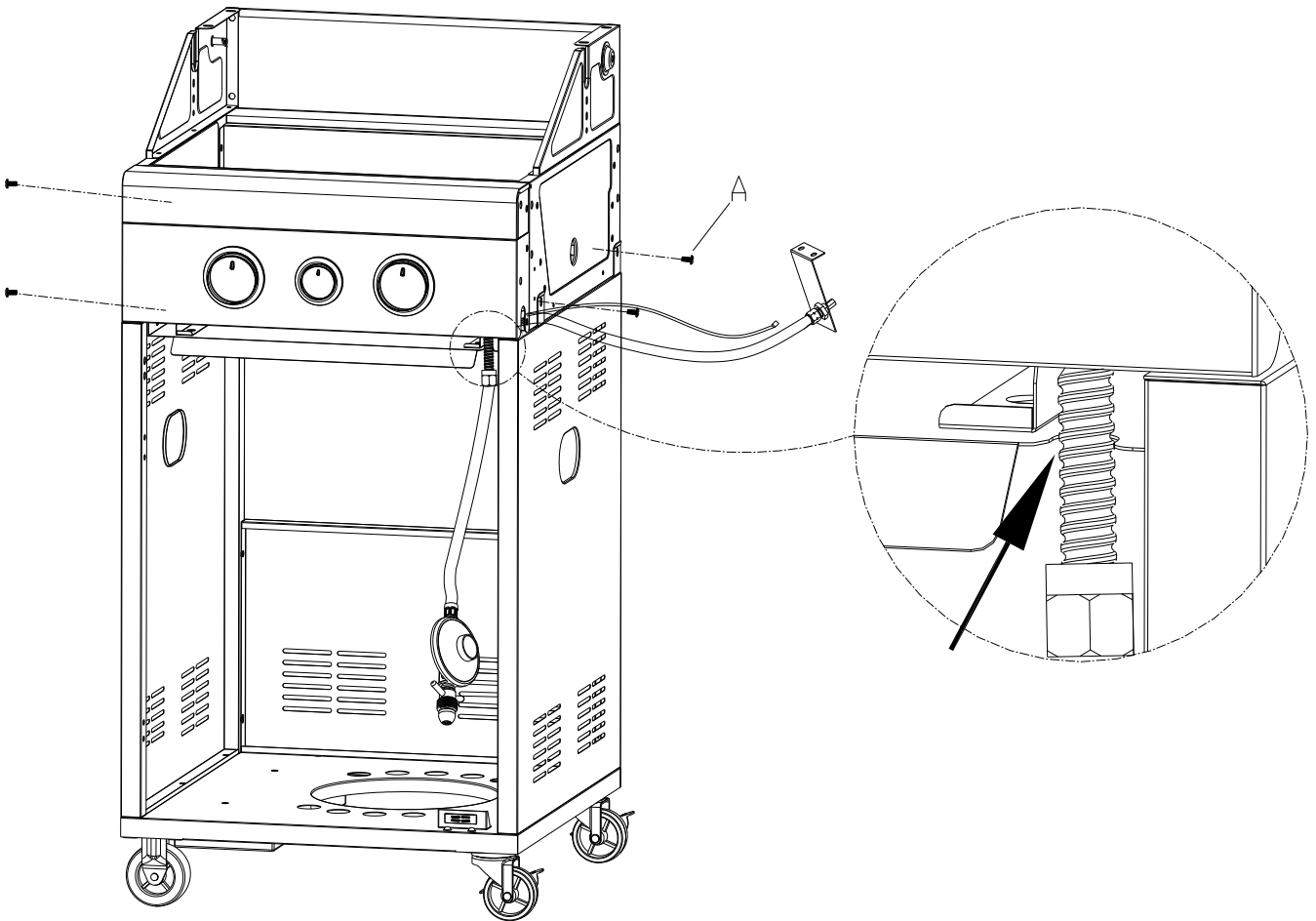


STEP 9

Assemble the 'Firebox' to the cabinet using Screw (A) 4pcs as shown.

Note:

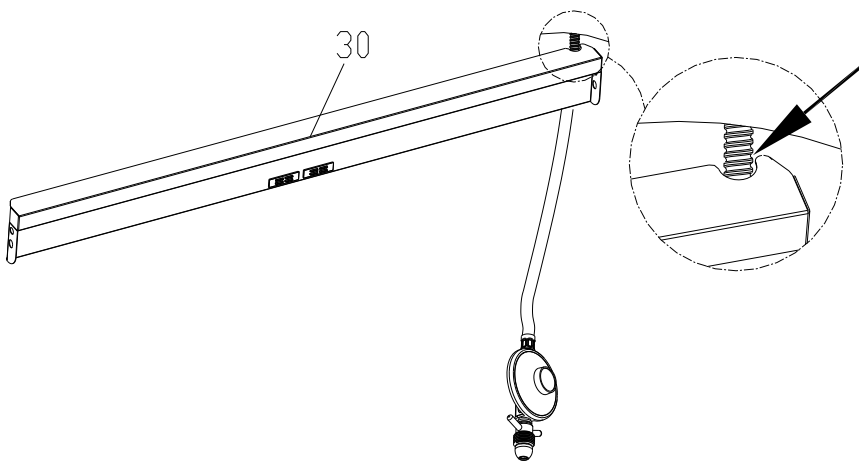
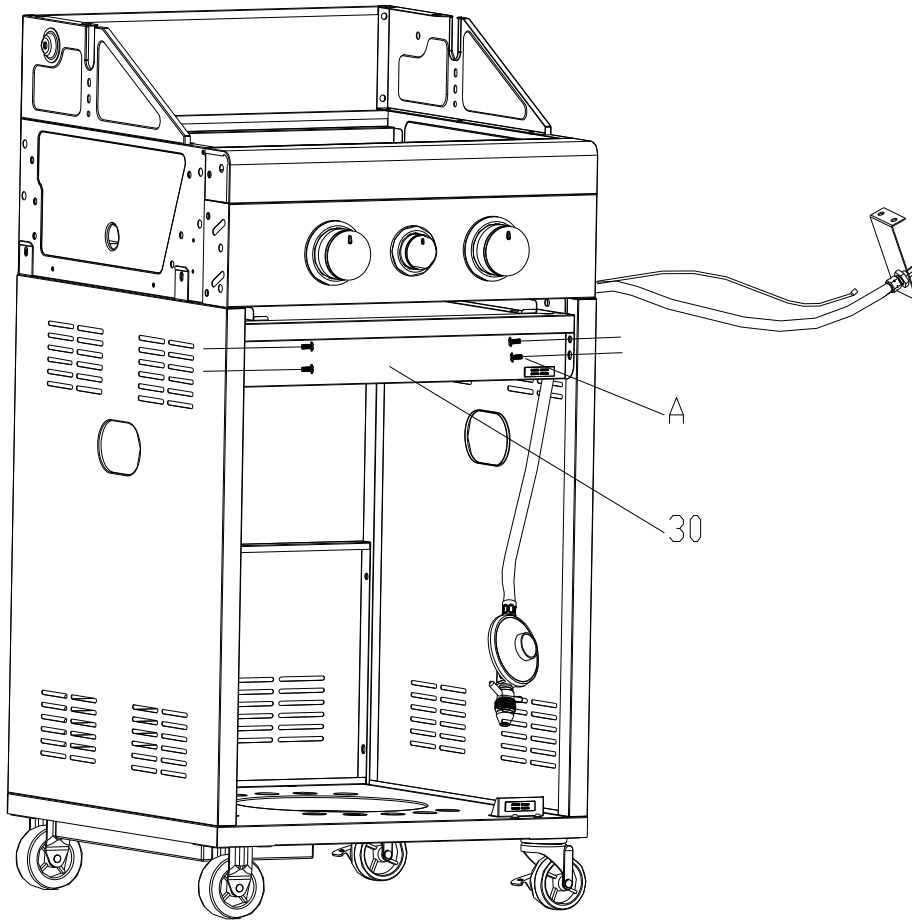
- Before mounting remove the regulator hose, ignitor lead and side burner hose from behind the gas knob fascia panel
- When mounting ensure that the stainless steel hose is located in the cutout in the 'Separation panel' and the ignitor lead and side burner hose pass behind the regulator hose and exit the cabinet to the right before fastening.



STEP 10

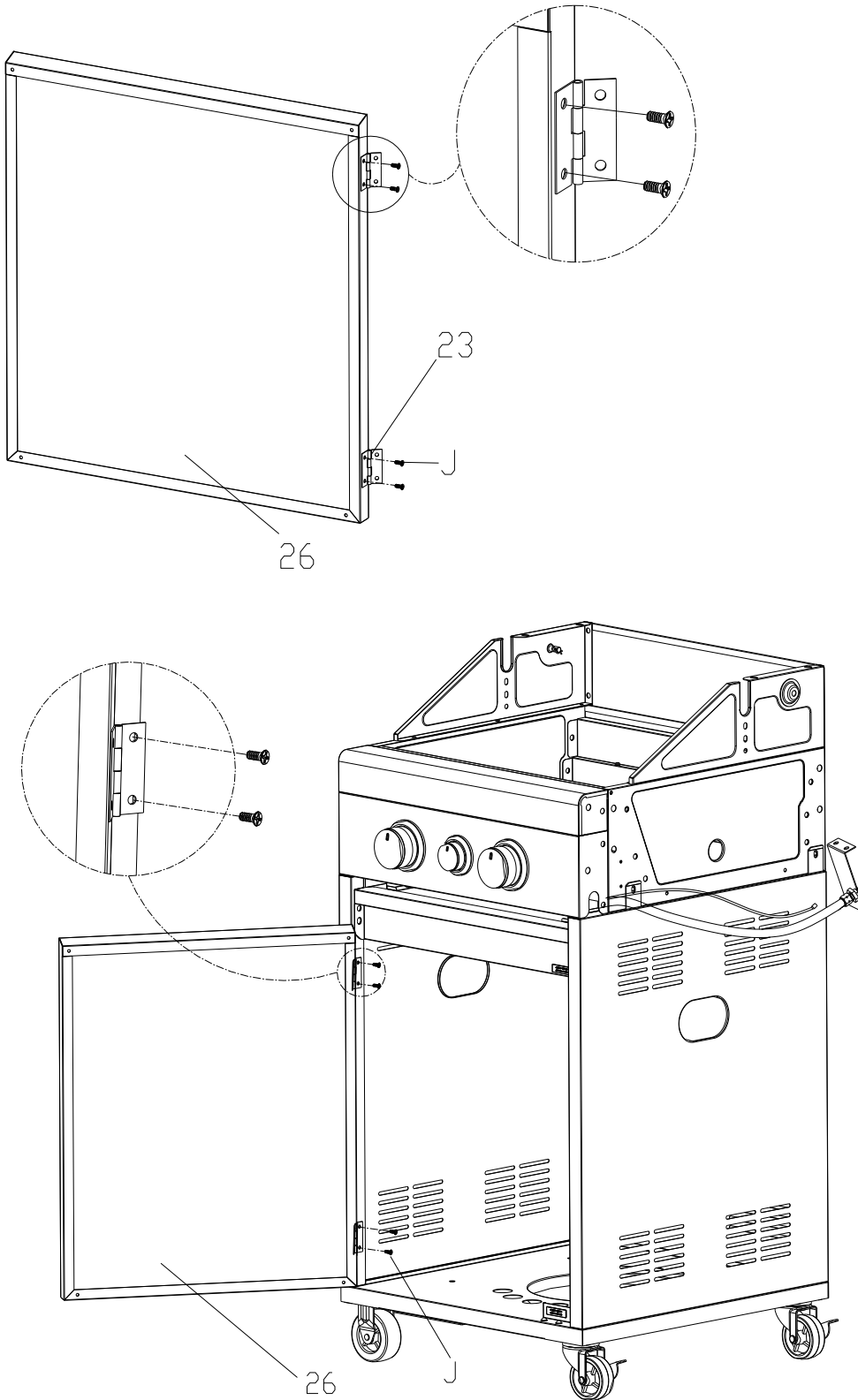
Assemble the 'Cabinet crossbeam' (30) on the cabinet by Screw (A) 4pcs as shown.

Note: Ensure that the stainless steel hose is located in the cutout between the 'Cabinet crossbeam' and the 'Separation panel'.



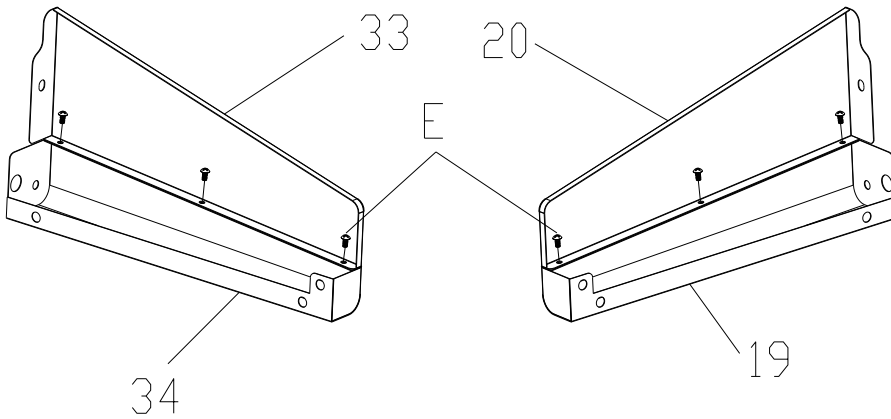
STEP 11

Assemble the 'Door hinge' (23) 2pcs to the 'Door' (26) using Screw (J) 4pcs as shown.
Assemble the 'Door' to the cabinet using Screw (J) 4pcs as shown.



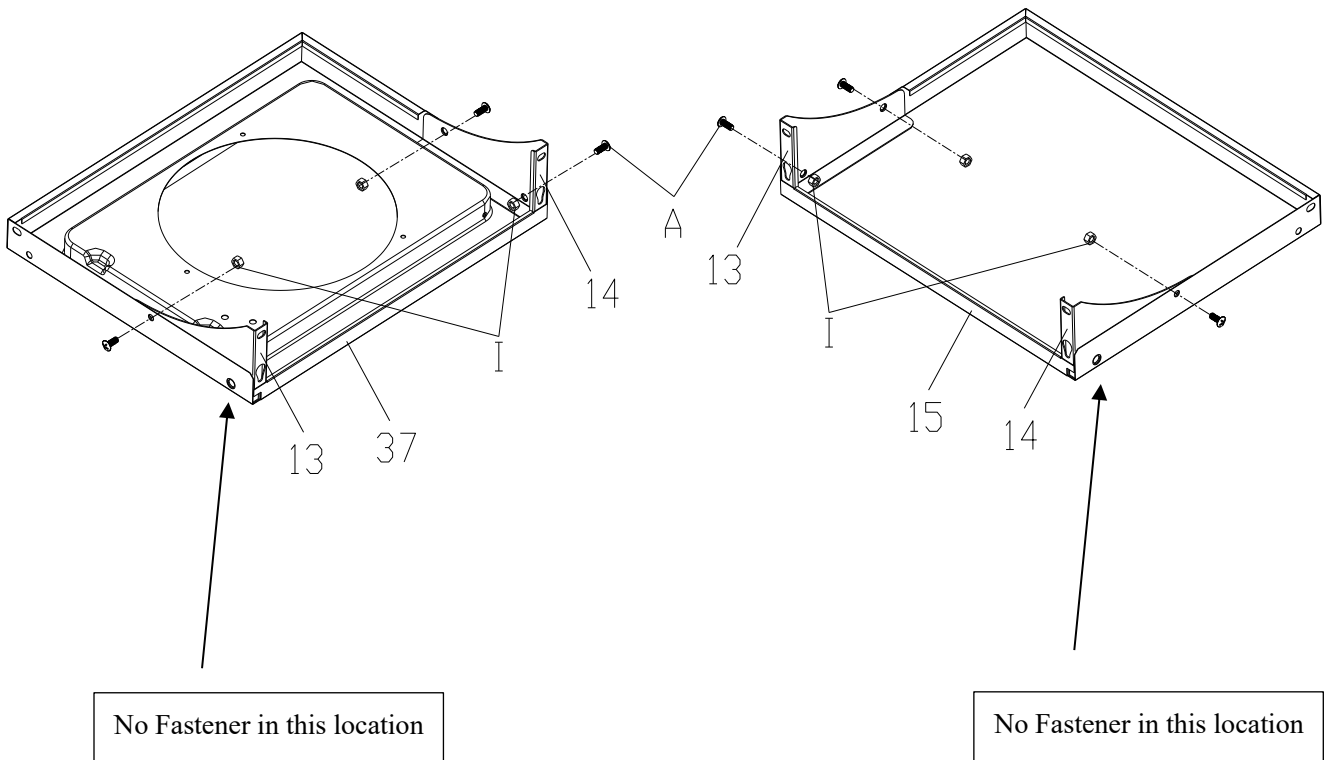
STEP 12

Assemble the 'Left side front panel - upper' (19) to the 'Left side front panel - lower' (20) and the 'Right side front panel - upper' (34) to the 'Right side front panel - lower' (33) using Screw (E) 6pcs as shown.



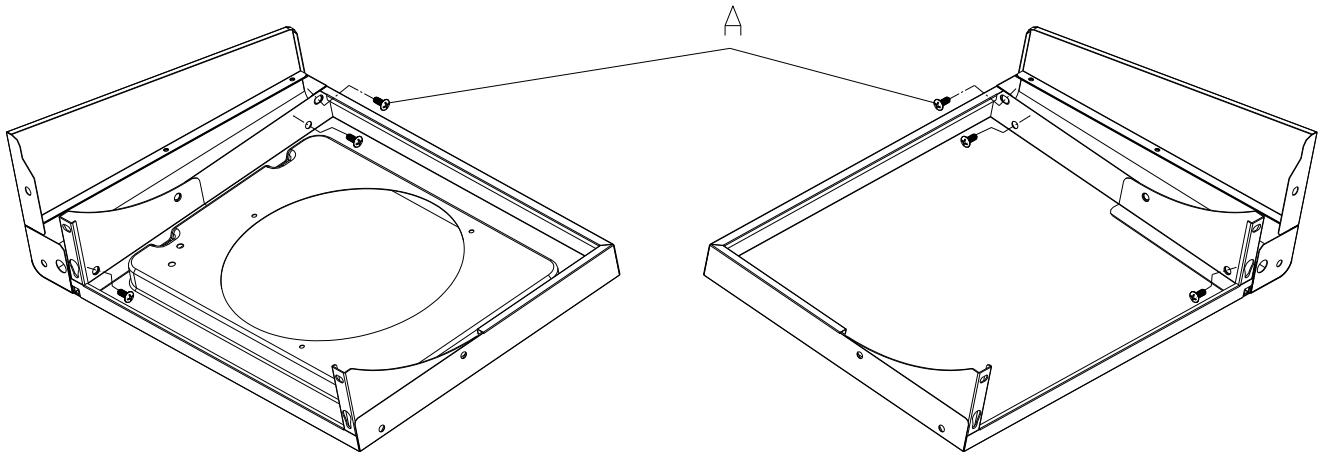
STEP 13

Assemble the 'Side table bracket - A' (13) 2pcs and the "Side table bracket - B' (14) 2pcs to the 'Left side table' (15) and 'Right side table' (37) using Screw (A) 6pcs and Flange nut (I) 6pcs as shown.



STEP 14

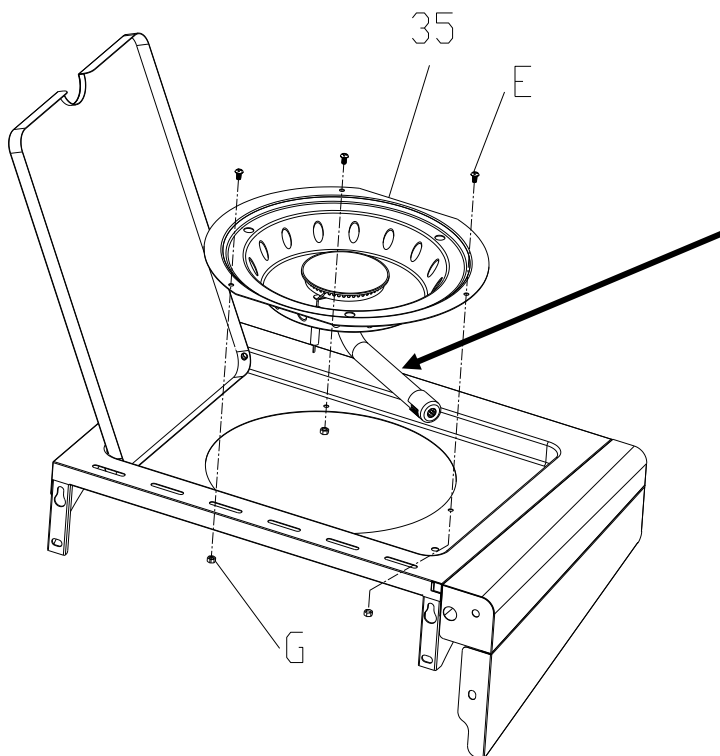
Assemble the side panel front to the 'Left side table' and 'Right side table' using Screw (A) 6pcs as shown.



STEP 15

Assemble the 'Side burner' (35) to the 'Right side table' (37) using Screw (E) 3pcs and Nut (G) 3pcs as shown.

Note: Pay attention to burner tube direction.

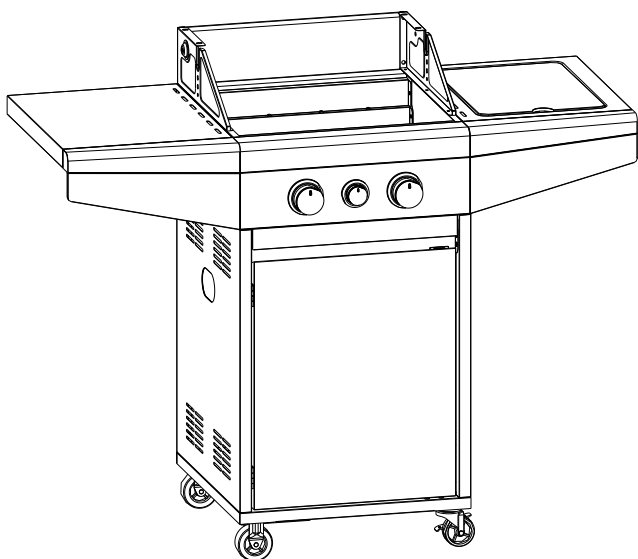
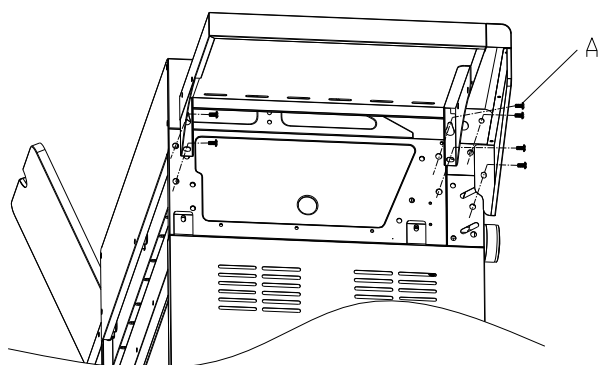
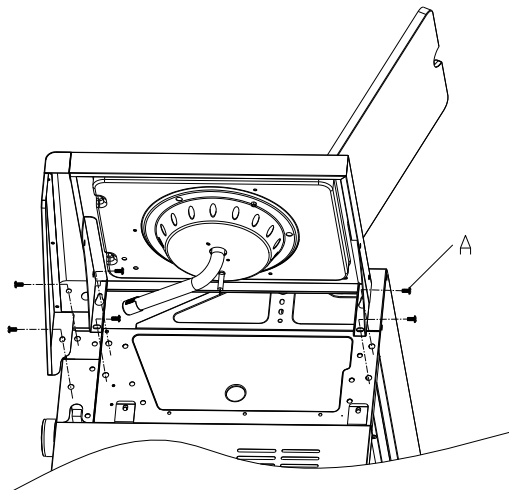


STEP 16

Assemble the completed 'Left side table' and 'Right side table' to the firebox using Screw (A) 12pcs as shown, 6pcs per side.

NOTE: keyhole slot screws are already mounted in fire box and may need to be backed off for initial fitting of side table.

4 screws are already in position on the firebox sides. Each side 2 screws.

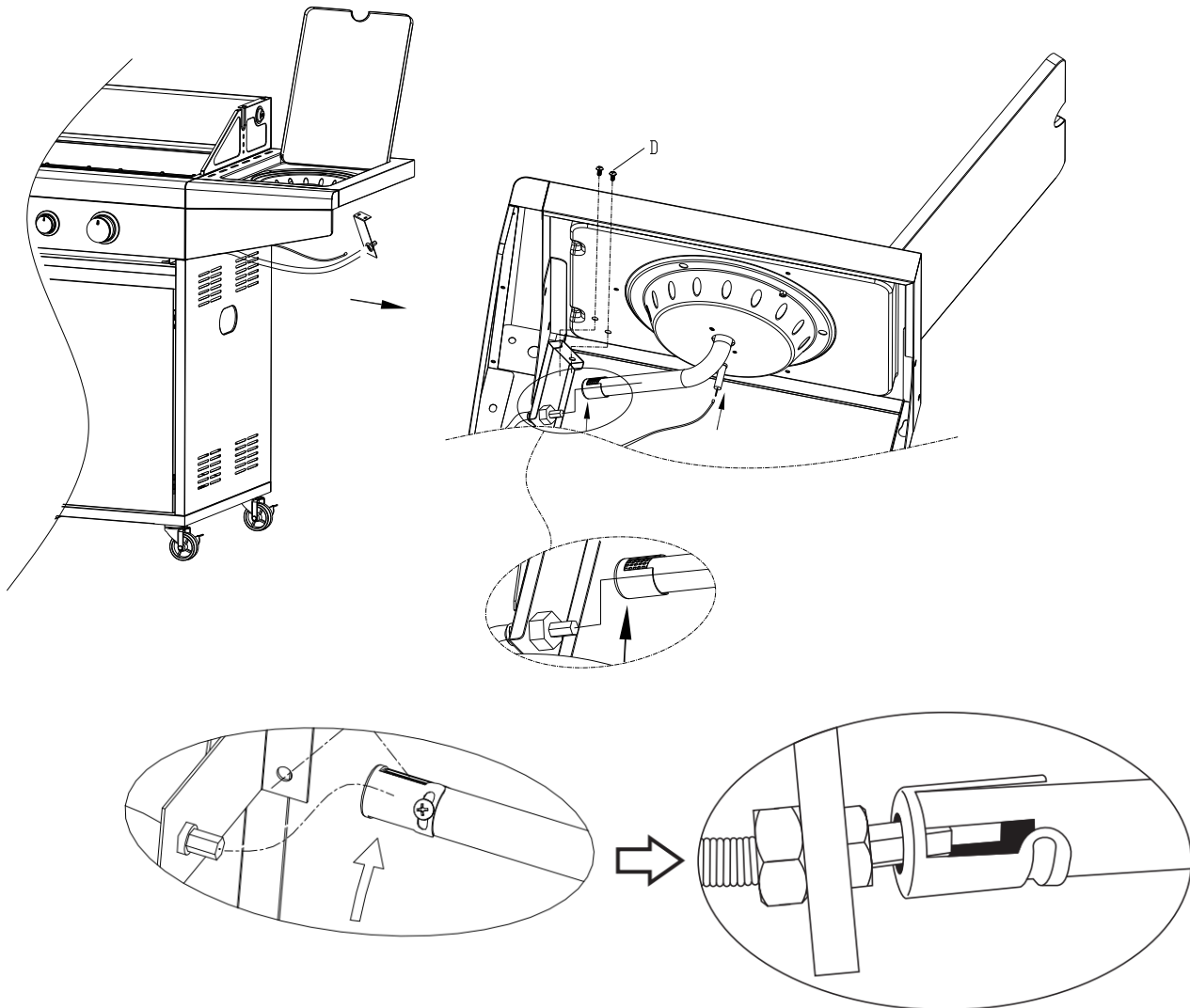


STEP 17

Assemble the 'Injector bracket' to the 'Right side table' using Screw (D) 2pcs as shown.

Note: Insert the injector into the side burner tube. Finally connect the ignition wire to the bottom of the 'Side burner' assembly

Note: Locate the SS gas hose so it is not visibly hanging down below the side table.



Correct location of the brass side burner injector in the side burner.

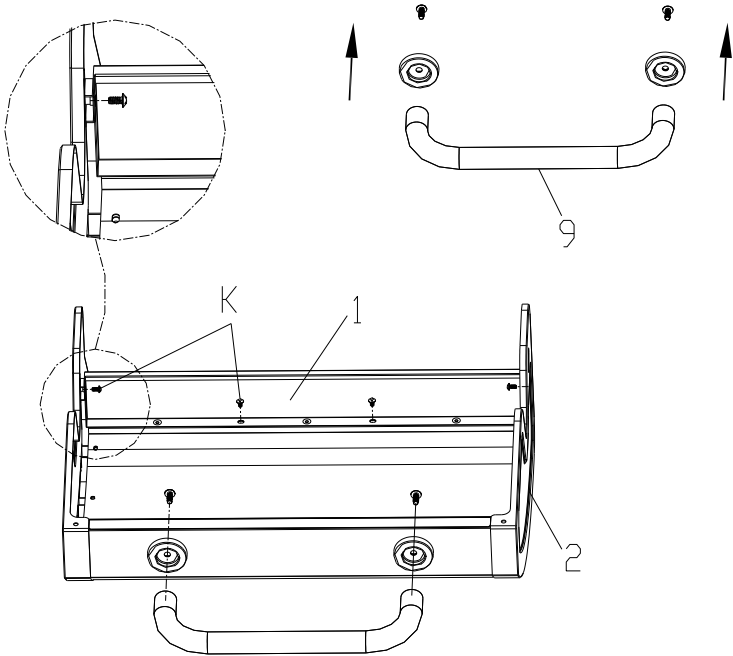
STEP 18

Assemble the 'Hood handle' (9) to the 'Hood' (2).

Note: The screws (2pcs) are already located in the 'Hood handle'

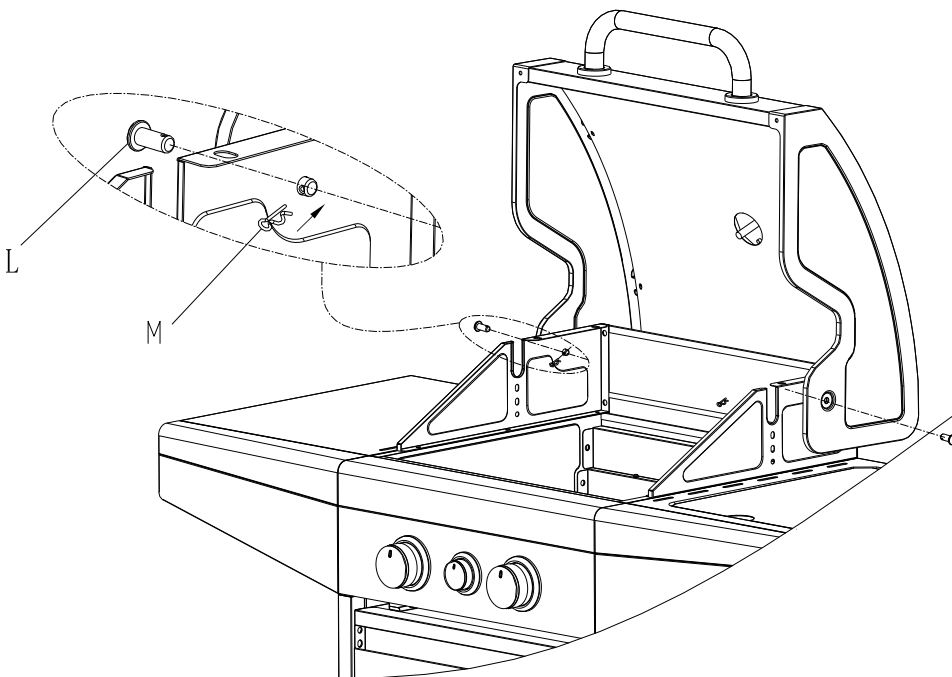
Assemble the 'Hood rear panel' (1) to the 'Hood' (2) using Screw (K) 4pcs as shown.

Note: If necessary, flex the hood side panels apart to insert the hood rear panel on the position. Locate all 4 screws by hand and then tighten the screws using a screwdriver.



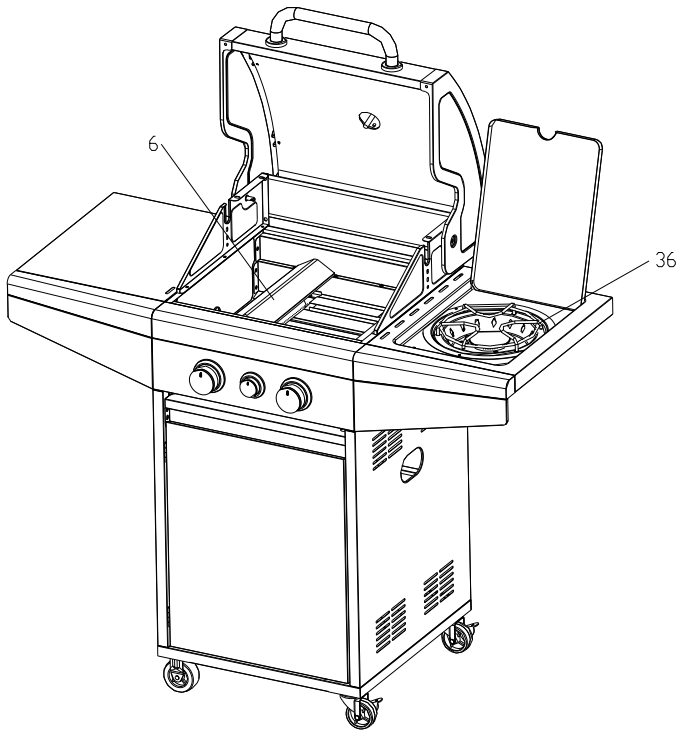
STEP 19

Assemble the complete hood on the firebox using 'Hinge Pin' (L) and 'R pin' (M) 2pcs as shown.



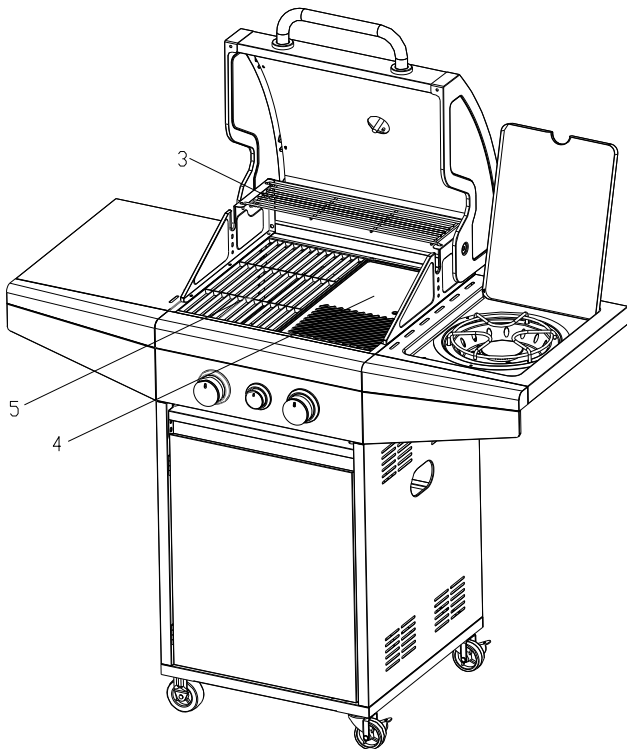
STEP 20

Insert the 'Flame tamer' (6) 1pcs and 'Side burner trivet" (36) on the firebox and side burner as shown.
Note: Flame tamers are to be located under the 'cooking grill'



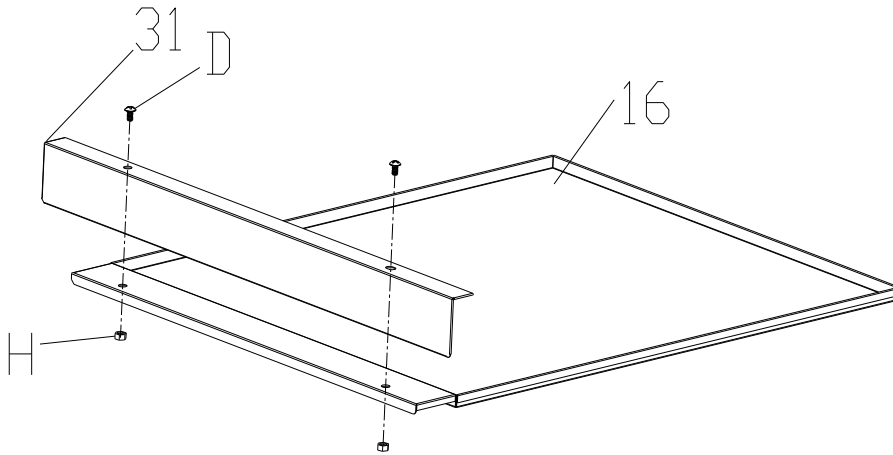
STEP 21

Insert the 'Warming rack' (3) 'Cooking grill' (5) and 'Hotplate' (4) into the firebox as shown.



STEP 22

Assemble the 'Grease tray handle' (31) to the 'Grease tray' (16) using Screw (D) 2pcs and Flange nut (H) 2pcs as shown.

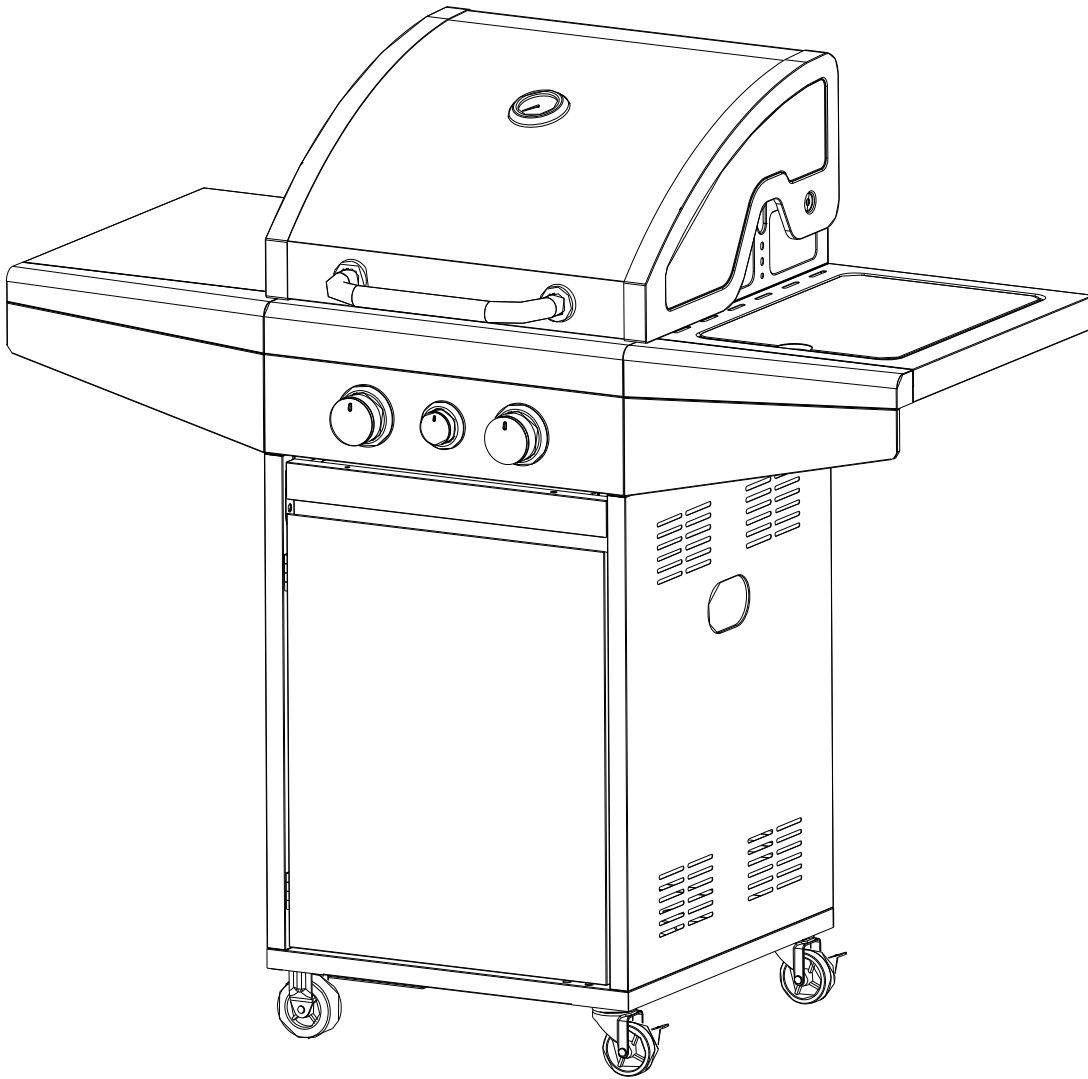


STEP 23

Insert the complete grease tray on the firebox as shown.



Fully assembled



BBQ LOCATION - Outdoor Areas

Any enclosure in which the appliance is installed or used shall 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.

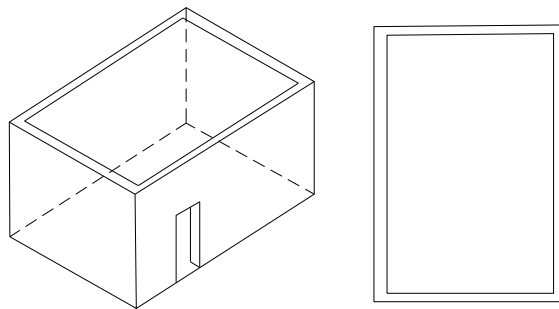
Within a partial enclosure that includes an overhead cover and no more than two walls.

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

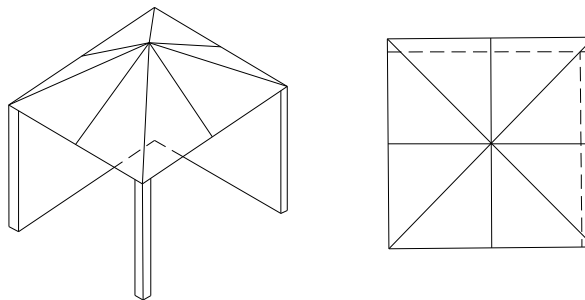
At least 25% of the total wall area is completely open; and

At least 30% of the remaining wall area is open and unrestricted.

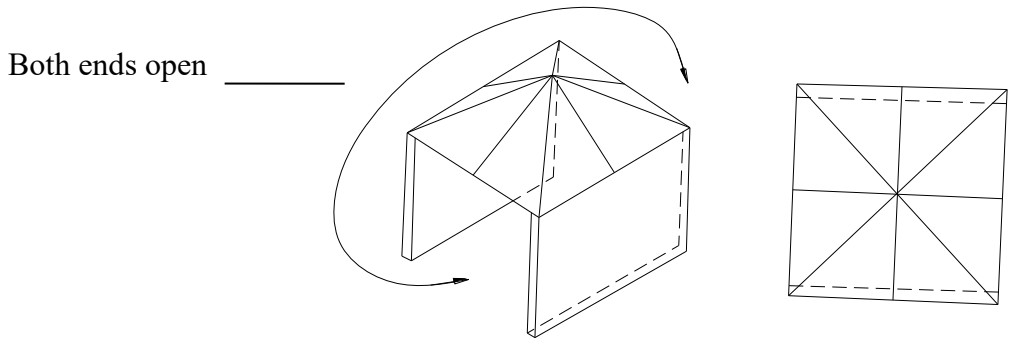
In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.



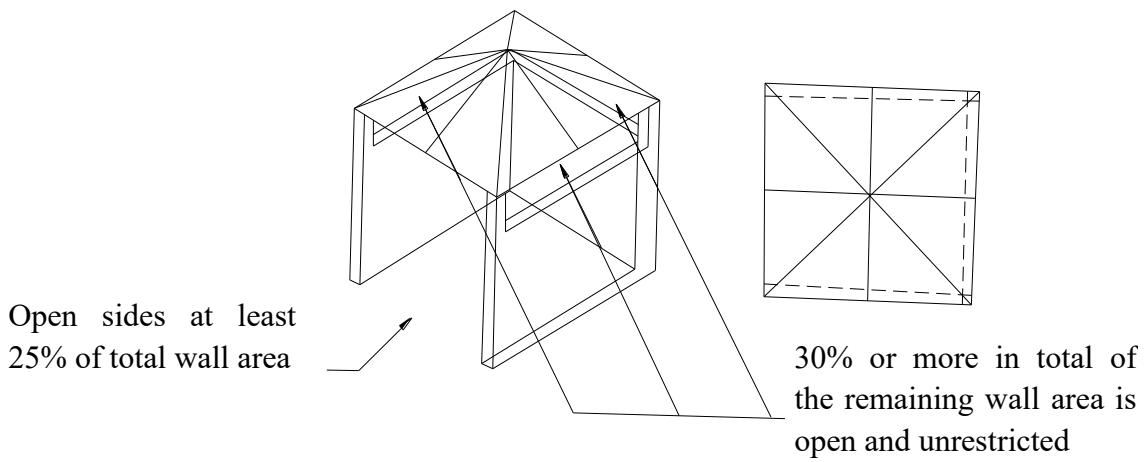
OUTDOOR AREA-EXAMPLE 1



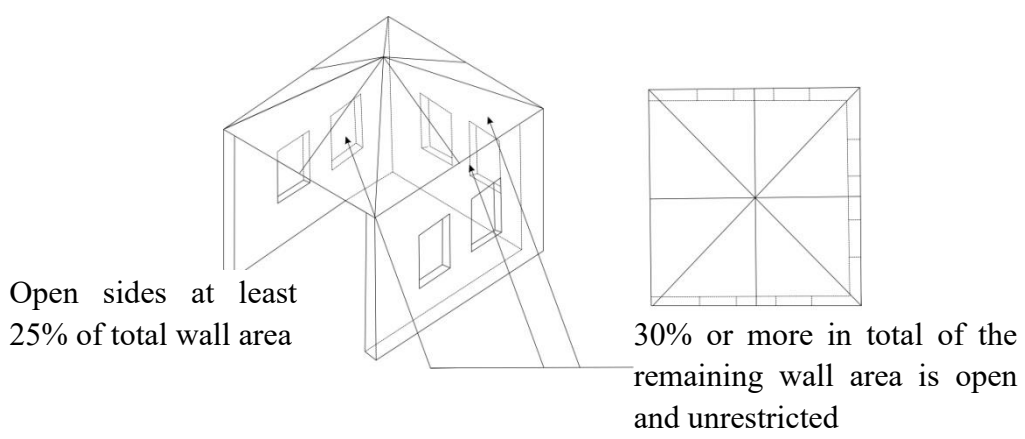
OUTDOOR AREA-EXAMPLE 2



OUTDOOR AREA-EXAMPLE 3



OUTDOOR AREA-EXAMPLE 4



OUTDOOR AREA-EXAMPLE 5

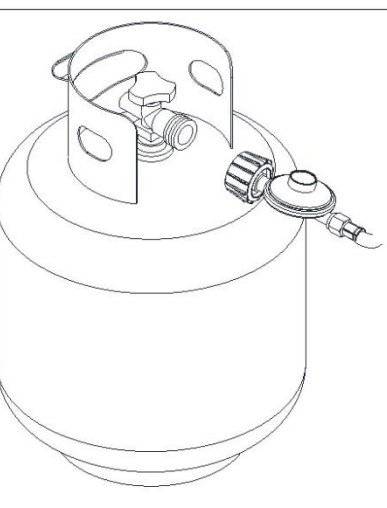
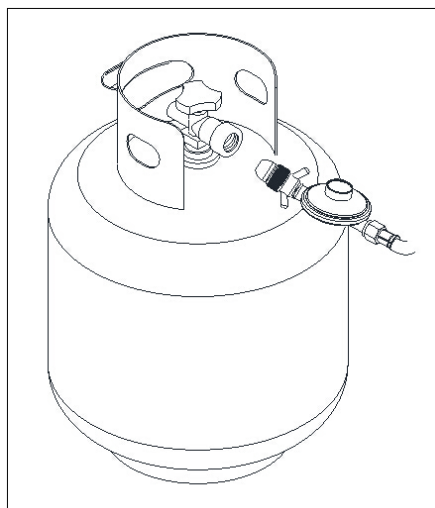
CONNECTION TO LPG CYLINDER

LEAK TESTING

This should be done the first time you connect up the BBQ, and again each use. Always inspect the hose before each use.

Connect the regulator to the LPG cylinder and tighten the connection.

Turn the gas on at the cylinder, or make sure gas is available to the BBQ, but do not turn the burners on. This fills the gas lines with gas. Now brush or pour some soapy water onto all connections. If there is a leak, bubbles should appear within about 20 seconds. If you find any leaks, tighten the connection and repeat the leak test. If the leaks persist, contact your place of purchase.



POL

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DO NOT USE NAKED FLAME FOR LOCATING GAS LEAKS

IF A LEAK PERSISTS, CALL AN AUTHORISED PERSON

DO NOT USE THIS BBQ UNLESS ALL CONNECTIONS ARE GASTIGHT

In the case of a problem arising with the hose and regulator please contact your BBQ supplier for a list of approved replacement parts.

CONNECTION TO NATURAL GAS

This BBQ has been configured for use with LPG from a gas cylinder. If you want to connect this BBQ to a permanent Natural Gas supply, the following steps must be undertaken.

1/ Contact a licensed plumber or gas fitter and arrange a quote to convert this BBQ to Natural Gas and supply any pipework necessary to bring a natural gas supply line to the BBQ installation area. All works must be made in accordance with AS5601.1.

2/ Contact Pacific Gas & Heating Pty Ltd directly on Tel: 1300 793978 or email service@pacifictrends.com.au to order your gas conversion kit.

3/ Obtain a certificate of compliance from your licensed gas fitter.

Natural Gas Conversion Procedure

Gas conversion must be conducted by a licensed plumber or gas fitter only.

- Install a gas isolation valve at the gas supply point.
- Remove BBQ Burners and set aeration shutters to 2mm open.
- Remove Side Burners and set aeration shutters to full open.
- Remove LPG injectors and replace with Natural Gas injectors stated on the data label.
- Install Burners.
- Remove 2.75kPa LPG hose and regulator assembly and replace with 10mm ID Natural gas hose, brass adaptor and ½”BSP, 1.0kPa, Natural gas regulator.
- Leak test all connections.
- Set the pressure to 1.0kPa with all burners on high.
- Test the operation of all burners on high and low to complete the commissioning process.
- Fix the BBQ to the floor with the ground fixing bracket to prevent strain on the hose and gas connections.
- Instruct the consumer on correct use of the BBQ and the location of the supply isolation valve which shall be closed after each use.

LIGHTING PROCEDURE

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

MANUAL IGNITION (in case of lighting failure from BBQ ignition)

With the hood or side burner lid open, place a lit match or long stem gas lighter close to the burner you wish to light. Be cautious of the position of your hand and ensure it remains a reasonable distance from the burner. Turn the control to the “High” position. The burner should light. If it fails to light, return the control to the “OFF” position and try again in five minutes.

FLAME THROWER IGNITION OF BBQ BURNERS

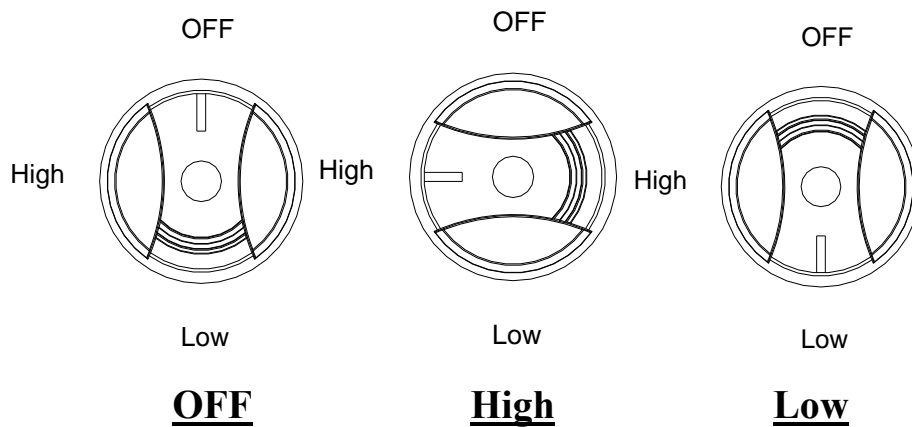
The BBQ burners are equipped with automatic ignition. It works by throwing a flame to the side of the burner to light. Push the knob in and turn anticlockwise to the high position. You should hear and feel a click from the knob. Hold the knob in and observe the flame extend towards the side of the burner. When the burner ignites, release the control knob. If the burner doesn't light on the first attempt, return the knob to the “OFF” position and try several more times. If the burner still does not light, wait a few minutes to allow the gas to disperse before trying again.

SIDE BURNER IGNITION

The side burner incorporates an electrode next to the side burner. To light the side burner, simply push the side burner knob in and turn anticlockwise to the high position. You should hear and feel a click from the knob. When the burner ignites, release the control knob. If the burner doesn't light on the first attempt, return the knob to the “OFF” position and try several more times. If the burner still does not light, wait a few minutes to allow the gas to disperse before trying again.

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.



Note: 'Light back' is a situation where the flame burns inside the burner, towards the front, recognized 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 minutes, and then relight.

COOKING FOR THE FIRST TIME

IMPORTANT: Please add sand or fat absorption granules to the drip tray before first use.

The cooking surfaces are coated with a non-toxic coating during the manufacturing process. This coating will wear off completely over time. Its purpose is to help protect your BBQ during transport and storage.

It is necessary to season the BBQ plates. Firstly wash cooking surfaces with a mild soap and warm water solution and dry thoroughly prior to seasoning. Use a brush to lightly coat the hotplates with either a cooking or vegetable oil. Light the BBQ as per instructions and turn the burners to low. Leave the BBQ with all burners on low for about 30 minutes. The coating may come off at this time. Now clean the surface again and repeat for the reverse side of the hotplate. The hotplate is now seasoned and ready for use. This process only needs to be done the first time you use the BBQ. For ongoing protection of the cooking surfaces, follow the procedures in the Care and Maintenance sections.

BBQ TIPS

Before cooking, coat the hotplate with oil. This will prevent food from sticking. Light the burners and leave on high for about 3~5minutes to warm the BBQ up.

Avoid continually turning the meat over. When cooking internal juices rise to the surface of the meat and then settle. Each time you turn the meat over, the juices are lost.

Baste the food with light marinade or oil during the cooking process although be careful to avoid flare-ups.

Avoid burning or charring food.

Do not leave cooked food standing for too long before eating.

HOW TO PREVENT FLARE UPS AND FAT FIRES

1. If flare ups occur, alternate between cooking on the open grill and solid plate, and reduce the heat under the open grill.
2. Cook with a mix of meats. Fatty chump chops are loaded with flammable fats so be mindful to use appropriate temperatures when cooking foods prone to catch on fire.
3. Monitor the amount of grease in the tray because if there is a build up of grease, this may catch alight as a result of a flare up.
4. Use a fat absorber product specifically for BBQs, and change the fat absorber contents in the grease tray well before the fat absorber is overloaded with grease because fat absorber which is overloaded with grease is flammable.
5. Never allow the BBQ to overheat, always monitor the temperate of your BBQ at all times, even during pre-heating.

AFTER USE

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.

While the hotplate is still hot, take a long handled brush and a scraper and remove remaining oil and food scraps. You should use protective gloves to avoid burning yourself. Then recoat the plate with oil for continued protection.

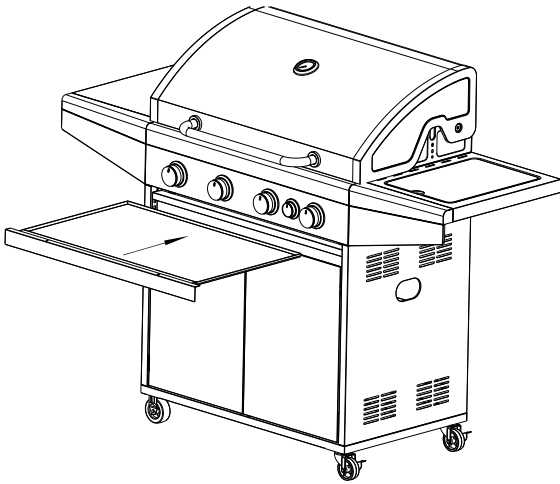
PERIODIC CLEANING

Your BBQ will look better and last longer if you keep it clean.

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.

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.

You should empty the fat / drip tray frequently. Never touch the fat / drip tray until the BBQ and fat have cooled down completely.



ABNORMAL OPERATION

Abnormal operation which may require service can be identified by the following:

- 1/ A yellow burner flame
- 2/ A thick, black build-up of soot.
- 3/ Control valves that seize or are difficult to turn.
- 4/ Burners which are difficult to light.

If the BBQ fails to operate correctly, contact an authorised service person for repair.

BURNER MAINTENANCE

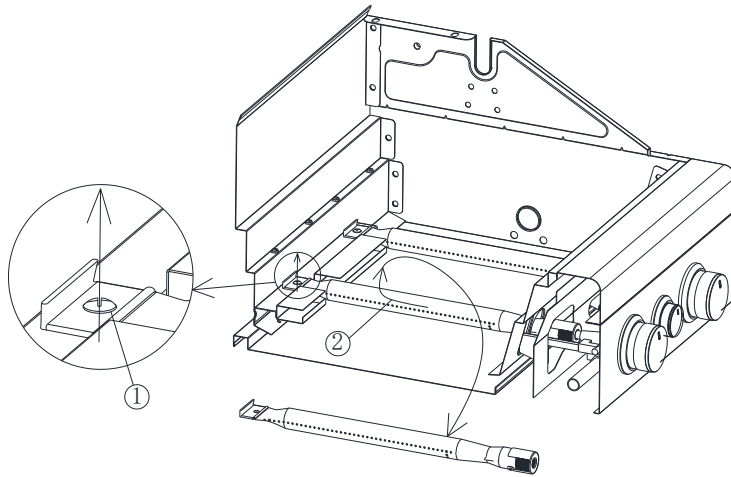
To reduce the chance of “FLASH-BACK” the procedure below should be followed at least once a month in late summer or early autumn when spiders are most active or when your BBQ has not been used for a period of time.

1. Turn all burners' valves to the full OFF position.
2. Turn the LPG cylinder valve (clockwise) to the full OFF position.
3. Detach the regulator assembly from the LPG cylinder.

4. Remove the warming rack, cast iron grill, hotplate and drip tray from your grill.
5. Remove all burners from the bottom of the grill by unscrewing the screw at the end of the burner using a philips head screwdriver.
6. Carefully lift each burner up and away from the gas valve orifice.

Remove burner step:

Use screwdriver disassemble M6 bolt as photo 1 shown, and remove the burner as photo 2 shown. Finish inspection, put the burner on the correct position and assemble the burner by M6 bolt.



7. 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.



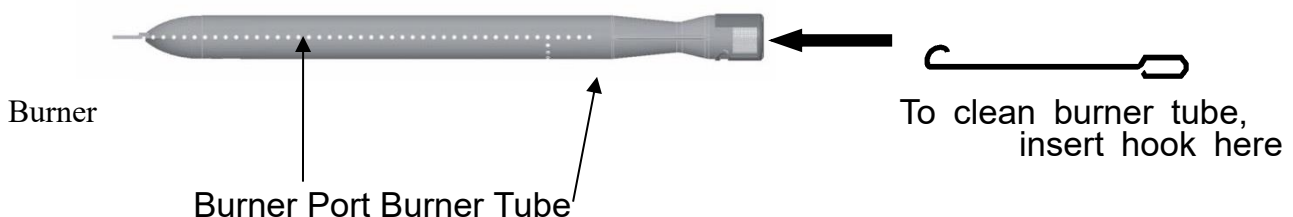
Use a bottle brush with a flexible handle. Run the brush through the burner tube and inside the burner several times, removing any debris.

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.

In addition please 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, and dirt
2. Clean clogged ports with wire, such as 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.



STORAGE

1. Ensure the BBQ is properly cooled.
2. Storage of this gas BBQ indoors is permissible only if the gas cylinder is disconnected and removed from the BBQ.
3. Store the BBQ in a cool dry place.
4. Always disconnect the gas cylinder and store it in a safe place, never store a gas cylinder on its side.
5. Never store a gas cylinder in a building, garage or any other enclosed area.
6. If you intend to leave your BBQ outside make sure it is protected from the elements by a heavy-duty cover (not included).
7. Keep outdoor cooking gas BBQ area clear and free from combustible materials, gasoline and other flammable vapours and liquids.



WARNING

STORE CYLINDER IN A WELL VENTILATED AREA

OUT OF REACH OF CHILDREN

IMPORTANT

- 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 LP gas cylinders on their side as this could allow liquid gas into the supply lines with potential serious problems.
- 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 trolley 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 outdoor gas BBQ being put into operation. Only use hose supplied from the manufacturer.

You must have the correct gas cylinder, regulator and hose for this 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.

CARE AND MAINTENANCE

Remember to turn off and disconnect the gas before any maintenance is carried out.

1. If your BBQ uses a flexible hose to connect to the gas cylinder, 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.
2. We recommend having your BBQ checked by an authorised service agent every 5 years. This is to ensure there are no leaks and that all components are still functioning correctly.
3. Keep the outdoor gas BBQ area clear and free from combustible materials, gasoline, and other flammable vapours or liquids.
4. Make sure there is no obstruction surrounding the BBQ, which may block the flow of combustion and ventilation air.
5. To maintain the surface of your hotplate and grill plate, it is recommended to periodically wash cooking surfaces with a mild soap and warm water solution. Afterwards keep the hotplate and grill plate oiled and covered with the hood when not in use. A BBQ cover (not included) is also recommended to cover your BBQ and maintain and protect from all weather conditions.
6. Regularly change the sand / fat absorption granules in the drip tray.

How to care for Stainless Steel and keep your BBQ looking great

There is a common misconception that Stainless Steel does not rust, however this is not entirely true. The use of harsh cleaners on stainless steel strip the metal of any oil or protective agents which may prevent corrosion. Even the highest grades of stainless steel will show signs of corrosion and even rust if neglected.

Regularly maintain the external stainless steel surfaces of your BBQ with a stainless-steel cleaner and protector available from most supermarkets. If the BBQ requires a stronger cleaning agent, use a mild dishwashing soap, hot water and a soft cloth, rinse and dry thoroughly, then apply stainless steel cleaner and protector to the external surfaces.

Salt Water and corrosive atmospheres can rapidly degrade and permanently damage your stainless-steel BBQ. In this type of harsh environment, your BBQ will require more regular cleaning and applications of stainless-steel cleaner and protector.

We recommend the use of a BBQ weather cover to protect your BBQ from the elements.



PRODUCT WARRANTY

Thank you for purchasing one of our quality Jumbuck products. Your Jumbuck product is covered against defects for a period of 12 months for parts and labour, repair or replacement. This warranty excludes surface rust and damage caused by abuse or neglect.

This warranty in Australia is given by Pacific Gas & Heating Pty Ltd, Tel: 1300 793978.
Email: service@pacifictrends.com.au

The warranty in New Zealand is given by Bunnings NZ Ltd, PO BOX 14436, Panmure, Auckland, 1741.

Tel: 09-9780000 Fax: 09-9782222

Email: marketing@bunnings.co.nz

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

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.

FOR AUSTRALIAN CUSTOMERS

To make a claim under the warranty please contact the store where the product was purchased or contact Pacific Gas & Heating Pty Ltd directly.

CONDITIONS OF THE WARRANTY

The warranty covers domestic use only and does not apply to commercial applications. You may submit details and proof to our store for consideration. The warranty covers manufacture 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 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 acceptable quality and the failure does not amount to a major failure.

FOR NEW ZEALAND CUSTOMERS

To make a claim under the warranty, take the product (with proof of purchase) to any Bunnings store (See www.bunnings.co.nz for store locations). 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.

Please thoroughly read conditions of 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 Electrical and Building standards as laid down by the local codes or state or region.

WHAT IS NOT COVERED IN THE WARRANTY

- Removal or re-installation costs. This warranty does not cover costs for transit nor in home service.
- Lack of maintenance, abuse, neglect, misuse, accidental or improper installation of this appliance.
- Scratches, dents, corrosion or discolouration caused by heat, abrasive chemical cleaners or chipping.
- Corrosion or damage caused by exposure to the elements such as insects, weather or hail.
- Cleaning and wear and tear; service calls of this nature are chargeable.
- Commercial use of the product.
- Unauthorised repairs or modifications during the warranty period.
- Consumable items, example – heating elements.

RECORD THE FOLLOWING INFORMATION

Attach a copy of the purchase receipt here:

- Date of purchase.....
- Purchased from.....
- Location.....
- Model Name and Number.....
- Date of Manufacture.....
- Receipt number.....

FOR TECHNICAL ASSISTANCE

For Australian customers

If you experience any technical issues with your Jumbuck product, in the first instance review the instruction manual or call the warranty service agent below.

For New Zealand Customers

If you experience any technical issues with your Jumbuck product, in the first instance review the instruction manual or call your local Bunnings Warehouse.

WARRANTY CLAIMS

For Australian customers

Please contact Pacific Gas & Heating Pty Ltd, Tel: 1300 793978.

Email: service@pacifictrends.com.au

For New Zealand Customers

Please contact the store where the product was purchased.