

jumbuck®



GRIDDLE 4 BURNER BBQ WITH STAINLESS STEEL FASCIA

- Cooking Surface: 914x508mm Hot Rolled Plate Cooking Grill
- Black High Temp Sand Blasting Coated Body
- Side Shelf Phenolic Spacer
- Hose and Regulator Included
- Universal LPG
- Dimensions - L 1621 x W 695 x H999mm



Burner



Griddle



Rotary
Ignition



Burner
Material



Cooking
Plate



Before using the BBQ, remove any packaging material within and around the BBQ supplied for protection during transit.

Important: Please retain these instructions for future use
Model No. BUN-763-400-AB.23

GRIDDLE 4 BURNER BBQ

WITH STAINLESS STEEL FASCIA

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CONTACT INFORMATION

For spare parts order from your nearest Bunnings Warehouse.

Australia for service and warranty queries, please go to the Garth support website: www.garthsupport.com or call 1800 427 841

New Zealand for service and warranty queries, please go to your local Bunnings warehouse or call 09-9782200, Fax 09-9782222, Email Marketing@bunnings.co.nz

The Jumbuck logo is located at the bottom of the page, centered within a dark grey rounded rectangle. The word "jumbuck" is written in a bold, white, lowercase sans-serif font. The letter 'j' has a small dot above it.

GRIDDLE 4 BURNER BBQ
WITH STAINLESS STEEL FASCIA

FEATURES & BENEFITS



BARBEQUE DIMENSIONS

Length	Width	Height
1621 mm	695 mm	999 mm

NOMINAL HOURLY GAS CONSUMPTION

4 Burner Griddle
TOTAL INPUT ULPG: 63.2 MJ/hr INJECTOR SIZE: 1.09 mm PRESSURE: 2.75kPa Natural GAS: 63.2MJ/hr INJECTOR SIZE: 1.80 mm PRESSURE: 1.0kPa



GRIDDLE 4 BURNER BBQ WITH STAINLESS STEEL FASCIA

IMPORTANT INFORMATION AND SAFETY

This barbecue has been tested and certified in accordance with Australia Standards AS / NZS 5263.1.7 and is approved for sale and distribution in Australia and New Zealand.

- Read the Instruction Manual thoroughly before assembling or using the appliance.
- Use OUTDOORS ONLY.
- Before installing the barbecue, consider the location of the gas supply and routing of the gas line. When choosing a location for your barbecue, keep in mind that it should not be located under or against any burnable surface.
- Before using the BBQ, remove any packaging material supplied within and around the BBQ for protection during transit.
- Any modifications to this barbecue may be dangerous. Parts sealed by the manufacturer or their agent must not be manipulated by the user.
- Never alter or modify the regulator or gas supply assembly.
- WARNING: Accessible parts may be very hot, please keep young children away.
- Do not move the appliance during cooking.
- Turn off the gas supply at the gas cylinder after use.

WARNING LABELS & STICKERS

Each barbecue has a number of permanent labels and point of sale (POS) stickers. While all POS should be removed prior to using, the permanent heavy duty labels should NOT be removed.

DATA PLATE:

Located on the body of your barbecue you will find the silver data label which contains important information relating to the testing and approval of this product, as well as the serial number and manufacturing date.

Always refer to the details on this data plate, if you need to contact the manufacturer for information, technical support or to order spare parts.

Record the serial number, place and date of purchase on the Warranty pages at the end of this document, for quick future reference.

Garth Australia Pty Ltd Suite 14 981 North Road, Murrumbidgee, VIC 3163, AUSTRALIA T:+61 3 8566 7660 F:+61 3 9391 7287 www.garthsupport.com			<div>garth</div>	
BUN-763-400-AB.23		<div>MAIN BURNER INPUT ULPG: 15.8 MJ/hr INJECTOR SIZE: 1.09 mm PRESSURE: 2.75kPa NATURAL GAS: 15.8 MJ/hr INJECTOR SIZE: 1.80 mm PRESSURE: 1.0kPa</div>	<div>TOTAL INPUT ULPG: 63.2 MJ/hr NATURAL GAS: 63.2 MJ/hr</div>	<div>GARTH NEW ZEALAND LIMITED WILLIAM BUCK (NZ) LIMITED, Level 4, Zurich House, 21 Queen Street, Auckland, 1010, New Zealand</div> <div><input type="checkbox"/> NZ</div>
SAI-400439				
<div>CLEARANCE FROM COMBUSTIBLE MATERIALS</div> <div>SIDES AND BACK: 1000mm VERTICAL ABOVE: 1000mm</div> <div>Universal LPG min-max gas inlet pressure 2.75 kPa to cylinder pressure Natural gas min-max gas inlet pressure 1.13 kPa to 5.0 kPa</div>				
SERIAL NUMBER:		DATE:		
<div>FOR OUTDOOR USE ONLY</div>				

Gas Type: ULPG
Test Point Pressure:
2.75 kPa



Gas Safety Certified
AS/NZS 5263.1.7
Cert. SAI-400439
SAI Global

Natural gas
Test point
pressure 1.0 kPa



WARNING: The appliance must not be used indoors.

Contact your local Municipality for any building codes regulating outdoor barbecue installations.

When using an LPG supply system in an enclosure, ventilation must be provided. Gas vapour is highly explosive and can cause serious injury if allowed to accumulate in a confined space and ignited.

SAFETY COMPLIANCE LABEL:

While there is a requirement under the Regulations for all gas products to be safe, the Australia / New Zealand regulatory environment establishes the limits of fundamental safety.

The Safety Compliance Label confirms that this barbecue has been certified as compliant and deemed suitable for importing and operation in Australia / New Zealand.

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GRIDDLE 4 BURNER BBQ

WITH STAINLESS STEEL FASCIA

SAFETY

How do I use a Propane (AUS) or ULPG (NZ) Appliance Safely?

The safety record for gas appliances in Australia and New Zealand is excellent, and reflects both the high quality of appliances sold as well as growing consumer awareness about safe practice.

It is important that you READ THE MANUFACTURER'S INSTRUCTIONS thoroughly. If you have any questions or doubts, call the retailer or visit the Garth Support website.

www.garthsupport.com

If there is a leak:

- Turn the cylinder off.
- Ventilate the area to disperse gas.
- Check all connections.
- If the leak persists, keep the cylinder upright and take outside if possible. Keep skin away from any gas or liquid escaping from the cylinder.
- Keep the cylinder at least 20 metres away from any sparks or ignition sources, including electrical equipment, camera flashes, engines and motors.
- Disperse gas by encouraging maximum ventilation and spraying with a fine water spray.

If there is a fire:

- If the fire is at the barbecue, turn the gas off at the cylinder. Smother the flames with a wet cloth, fire blanket or extinguish using a fire extinguisher.
- If the fire is at the cylinder, or you can not get to the valve to turn the gas off, contact the fire brigade immediately.
- Using a garden hose, direct the water to the middle of the cylinder to keep it cool. Try not to extinguish the flame. At least if the gas is burning, it won't be able to build up pressure and explode.

Grease Cup

The grease cup should be emptied, wiped down periodically, then washed with a mild detergent and warm water solution. Check the grease cup frequently. Don't allow excess grease to accumulate and overflow the grease cup.

A Note on Fire Prevention:

Most fires in outdoor barbecues are caused by a build up of fats and greases. Regularly cleaning of your barbecue is recommended. Refer to the Maintaining Your Barbecue section in this booklet for further information or visit the Garth Support website.

- NEVER operate this barbecue without a regulator.
- NEVER alter or modify the regulator or gas supply assembly.
- DO NOT connect your barbecue to an unregulated gas cylinder.
- DO NOT connect your gas barbecue to a gas cylinder exceeding this capacity
- TURN OFF the gas supply at the gas cylinder after use.
- DO NOT store empty or full spare gas cylinders under or near this or any other appliance
- Keep the gas hose away from hot surfaces and protect from dripping grease. Avoid unnecessary twisting of the hose. Visually inspect the hose prior to each use for cracks, excessive wear or other damage. Replace the hose if necessary.
- NEVER test for gas leaks with a lit match or open flame.
- NEVER light the barbecue with the hood closed or before checking the burner tubes are seated over the gas valve orifices.
- This barbecue must not be used indoors.
- WARNING: Accessible parts may be very hot. Keep young children away.
- This appliance must be kept away from flammable materials during use.
- Ensure that the barbecue is on a level and stable surface.
- DO NOT move this barbecue during use.
- Remove the drip tray before moving.

GRIDDLE 4 BURNER BBQ

WITH STAINLESS STEEL FASCIA

DO'S

- ✓ Have propane (Aus)/ULPG (NZ) cylinder (LP units) filled by an authorised LPG supplier.
- ✓ Check all gas line connections for leaks with a soapy solution prior to lighting and tighten until bubbles disappear.
- ✓ Preheat the barbecue for 2 - 5 minutes before cooking.
- ✓ After cooking, turn knob to hi setting for 5 minutes to burn off excess grease deposits. Then turn off gas at the knob and at the cylinder.
- ✓ Turn the gas off promptly should you be unable to light the barbecue immediately. Wait one minute before attempting to light again.
- ✓ Have proper tools, tongs, mittens and hot pads ready prior to removing foods.
- ✓ Let the barbecue cool before removing any parts for cleaning.
- ✓ Be careful of the control valve setting, hi - lo. A lower setting may generally be preferred.
- ✓ Minimum gas cylinder requirement is 9kg.

DON'TS

- ✗ Don't install the barbecue closer than 1000mm on the sides or 1000mm in the back to any combustible surface or less than 1 meter beneath any overhead combustible construction.
- ✗ Don't attempt any adjustment of the regulator. It has been preset and tested.
- ✗ Don't allow the LPG cylinder to lie on its side. Keep it in an upright position.
- ✗ Don't turn a control knob on until a lighted match is inserted in the lighting hole ready to light burner (Manual ignition only).
- ✗ Don't use plastics or untempered glass utensils on the barbecue.
- ✗ Don't wear long loose flowing clothing around the barbecue. Long flowing hair is also easily ignited, especially by unexpected flare-ups. Tie hair back or wear a hat or scarf.
- ✗ Don't put food on the barbecue and leave it unattended or unwatched for long periods. Most fats can catch fire even on the lower setting.
- ✗ Don't use caustic materials to clean barbecue parts.
- ✗ Don't cook on the barbecue with hood closed.
- ✗ DO NOT SPRAY AEROSOLS IN THE VICINITY OF THIS APPLIANCE WHILE IT IS IN OPERATION.
- ✗ DO NOT USE OR STORE FLAMMABLE MATERIALS IN OR NEAR THIS APPLIANCE.
- ✗ DO NOT PLACE ARTICLES ON OR AGAINST THIS APPLIANCE.
- ✗ DO NOT MODIFY THIS APPLIANCE.
- ✗ DO NOT replace the LCC27 regulator with a POL regulator. The LCC regulator has a safety feature that shuts off the BBQ & gas bottle in case of gas leak, thus avoiding BBQ catching fire. This feature is not available in a POL regulator.



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GRIDDLE 4 BURNER BBQ WITH STAINLESS STEEL FASCIA

INSTALLATION & ASSEMBLY

It is important to read these instructions thoroughly. If you have any problems, contact the manufacturer or contact the retailer.

1. The appliance must be installed in accordance with these Instructions and Installation requirements of the local Gas Authority and installation code AS-NZS 5601.
2. Before installing the barbecue, consider the location of the gas supply and routing of the gas line. If connecting to Natural Gas (approved models only), please refer to instructions on page 14. When choosing a location for your barbecue, keep in mind that it should not be located under any burnable surface. All sides, including the back, should not be any closer than 1000 mm for a combustible surface. A minimum clearance height of 1 meter is required from any combustible surfaces overhead.
3. After connecting the gas supply, turn on the gas ensuring all gas valves are in the OFF position and check for leaks by brushing a soap and water solution over all joints. The presence of bubbles indicates a leak. Under no circumstances should a naked flame be used to check for leaks. If a gas odour is present and no leaks can be found, do not use the barbecue and refer to place of purchase.

NOTE: If your appliance fails to operate Successfully, please go to the Garth Support website: www.garthsupport.com or call 1800427841 (Australia), 0800357050 (New Zealand) for warranty assistance

4. Light each burner separately and inspect the flames. They should be a soft blue colour, with an occasional yellow tip. If the burner is noisy and the flames are sharp and bright blue, or conversely, is hazy with considerable yellow or there is a lack of heat from the burner, please clean the burners as detailed under Maintaining your Barbecue. If this does not rectify the problem please refer to the place of purchase.
5. If, after following the instructions, satisfactory performance cannot be obtained, please refer to your place of purchase.
6. **Seasoning your new griddle top**
Seasoning is a process by which oil is baked into your griddle to create a stick-resistant coating and helps prevent it from rusting. It also prolongs the life of your griddle. Before First Use, use a bowl of warm, soapy water and a dish towel to wipe down your griddle top and remove any dust or debris. Then, rinse your griddle top clean and dry thoroughly. Now that the griddle is clean, light the grill and turn all the burners to high and heat until the griddle top turns color. Drizzle ¼ cup (4 tablespoons) of canola oil on the griddle top. Use paper towels and BBQ tongs to evenly spread the oil over the entire surface, sides and back. Keep the layer of oil thin, smooth and even over the entire griddle surface. If too much oil was used, or if the oil is uneven, use more paper towels to wipe the layer as smooth and even as possible. Allow the griddle to heat up until the oil stops smoking, which should be about 15 – 20 minutes. Repeat the process of applying ¼ cup (4 tablespoons) of canola oil to the heated griddle surface for at least a total of 4 times. Keep the oil layer smooth and even. Allow the oil to stop smoking. It's really important to keep each layer of oil thin, smooth and even. Uneven layers of oil will cause bumps or bubbles that will chip, flake and rust over time. Smooth oil layers will build an easy to maintain non-stick surface. During your first couple of cooks, food may stick to the griddle top. Not to worry, after a few more cooks, the seasoning layers will build up and become more non-stick. Your griddle top is made of steel and if needed, it's easy to resurface and re-season again.
7. **Service**
Other than general cleaning, servicing of this barbecue must be carried out by an authorised person.
8. Do not install in, or connect to the consumer piping or gas supply system of a boat or caravan.

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POSITIONING THE BARBECUE

This appliance should 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.

Any enclosure in which the appliance is used shall comply with one of the following:

- An enclosure with walls on one side, 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, the following shall apply:

Within a partial enclosure that includes an overhead cover and no 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.

The following figures are diagrammatical representations of outdoor areas described. Rectangular areas have been used in these figures - the same principle applies to any other shaped area.

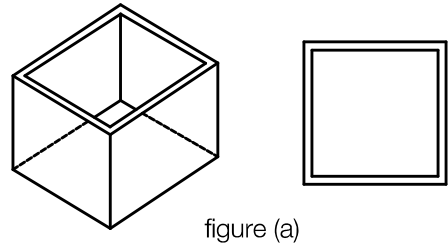


figure (a)

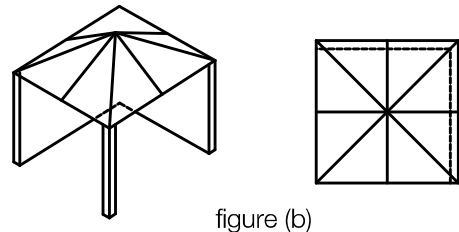


figure (b)

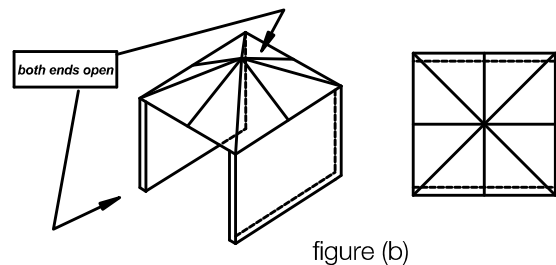


figure (b)

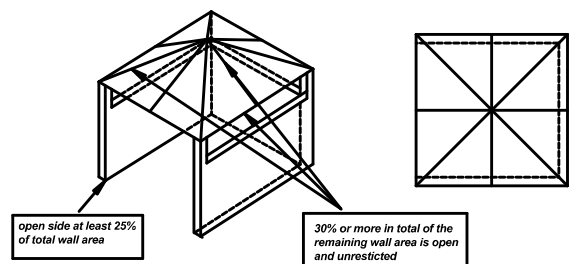


figure (c)

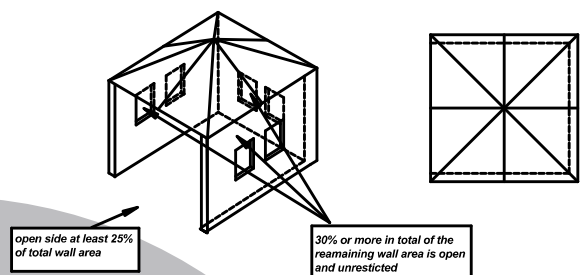
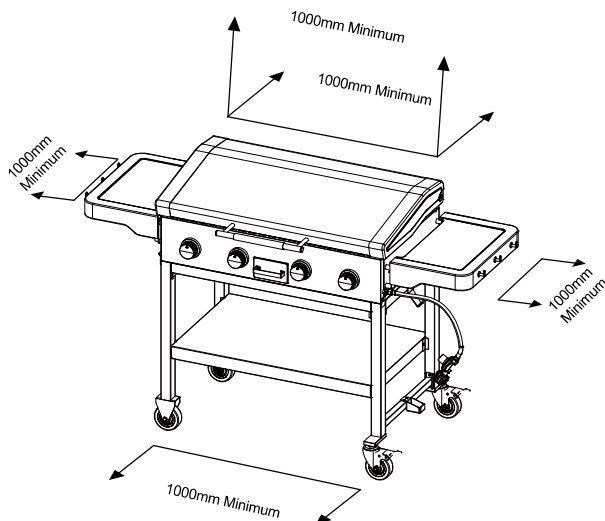


figure (d)



Minimum Distances from Combustible Material

The barbecue must not be installed under or on any combustible material. Minimum clearance from any combustible materials of ALL sides of the barbecue is 1000mm overhead.

BARBECUES 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.

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GRIDDLE 4 BURNER BBQ WITH STAINLESS STEEL FASCIA

PORTABLE GAS CYLINDERS

What is Propane (AUS) / ULPG (NZ)?

Propane and ULPG are fuel gas compressed until it turns to liquid, then stored in a bottle or cylinder under pressure for easy transport.

The minimum size gas bottle to be used for this BBQ is 9Kg

How is it different from Natural Gas?

Propane (AUS) / ULPG (NZ) is similar to natural gas. It is colorless, non-poisonous and does not pollute when burnt. Appliances, like heaters or barbecues, that can work on natural gas can often be converted to work on Propane (AUS) / ULPG (NZ) and vice versa. There is one important difference - Propane (AUS) / ULPG (NZ) is heavier than air so if it escapes it does not float away. Instead Propane (AUS) / ULPG (NZ) will collect and form in gas pools at ground level or at the bottom of your appliance.

How do I connect the appliance to the gas cylinder?

There are three types of connection to Propane (AUS) / ULPG (NZ) cylinder. Some appliances require a hose and regulator. The regulator is a device attached to the hose to reduce the gas pressure.

The Dataplate on these appliances should indicate the correct pressure – e.g. “Propane (AUS) / ULPG (NZ) pressure, 2.75kPa.”

Other appliances simply require a hose. These deliver gas at high pressure to the appliance. The dataplate on these should read “Cylinder Pressure Only”.

Finally, some appliances are designed for direct connection to a certain type of cylinder (e.g. Primus or Companion). The data plate on these appliances should read “Cylinder Pressure Only”.

IF THERE IS A GAS LEAK

1. Turn the gas cylinder off.
2. Ventilate the area to disperse any accumulated gas.
3. Check all connections.
4. If the leak persists, keep the cylinder upright and take to an open area.
5. Keep skin away from any gas or liquid escaping from the cylinder.
6. Keep the cylinder at least 20 meters away from any sparks or ignition sources including electrical equipment, camera flash, engines or motors.
7. Disperse gas by providing maximum ventilation and spraying with a fine water spray.

How do I use the Gas Cylinder?

Most Propane (AUS) / ULPG (NZ) cylinders work basically the same. There is a valve handle at the top, which you turn to release the gas. This works the same as a water tap, except that the gas is released at high pressure. Portable appliances often have a short length of hose which connects the gas bottle to the appliance.

A few simple rules here:

1. Store the cylinder safely

When you are not using your Propane (AUS) / ULPG (NZ) cylinder, store it where it cannot be knocked around and damaged. Store it away from direct heat and make sure that the area is well ventilated in case of slow leaks building up. Also, keep away from any other bottles of compressed gases and if possible, use a cylinder sealing plug to prevent leaks.

2. Always keep the cylinder upright.

3. Refilling

When the cylinder runs out of Propane (AUS) / ULPG (NZ), please swap the empty gas bottle for a full one through any gas exchange program.

4. Inspection

If you do not have a cylinder exchange program available in your area and have your gas cylinders filled, have the cylinder inspected EVERY 10 YEARS at an authorised testing station. The date of every inspection is imprinted onto the cylinder itself.

5. Repairs

Do not tamper with any fitting attached to any Propane (AUS) / ULPG (NZ) gas cylinder. Contact the supplier or an authorised testing station.

6. Keep protected from heat

Heat will increase the pressure inside the bottle due to the Propane (AUS) / ULPG (NZ) expanding. This could cause the safety valve to open and allow gas to escape. If the cylinder feels hot to the touch, keep the cylinder shielded from the appliance.

7. Hose Inspection

Check the gas hose and fittings for deterioration once a year or whenever replacing the gas cylinder. The hose must be replaced if it is cracked, split, cut or damaged.

Always turn off the gas supply at the gas cylinder after use.

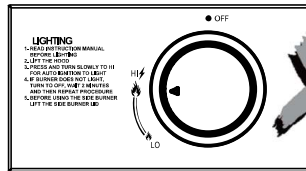
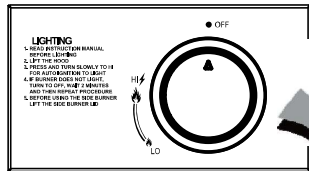
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LEAK TEST

Before lighting your barbecue it is important to carry out this simple test to check whether the gas cylinder, hose and regulator are working / connected correctly.

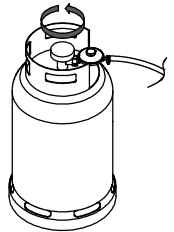
NEVER TEST FOR GAS LEAKS USING A LIT MATCH OR OTHER NAKED FLAME

①



TURN OFF THE GAS VALVE

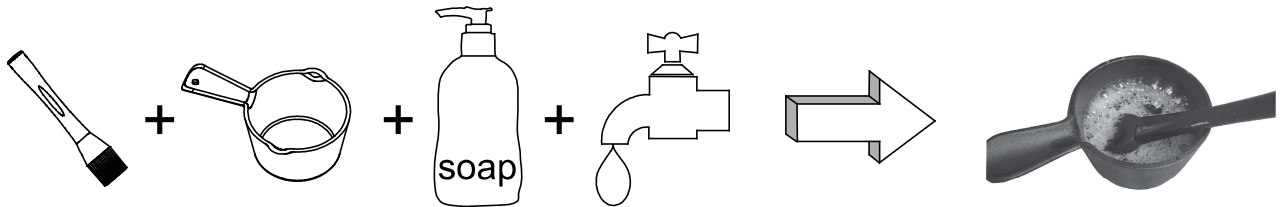
②



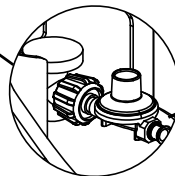
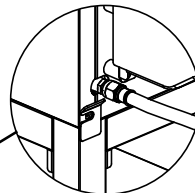
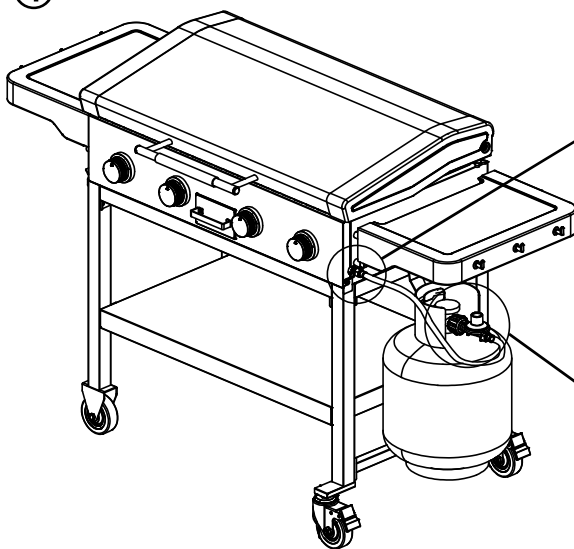
TURN ON THE GAS BOTTLE

③

MAKE SOAPY WATER SOLUTION

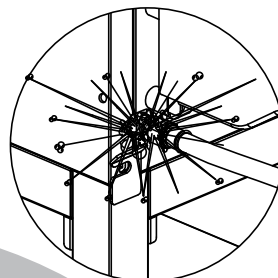
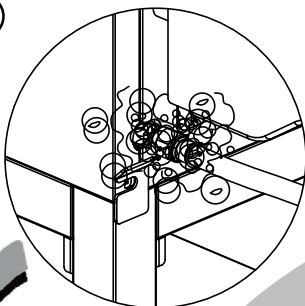


④



CHECK FOR LEAKS BY BRUSHING A SOAP AND WATER SOLUTION OVER ALL JOINTS. THE PRESENCE OF BUBBLES INDICATES A GAS LEAK.

⑤



RE-TIGHTEN THE CONNECTION IF GAS LEAKAGE OCCURS

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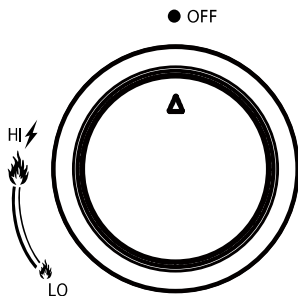
GRIDDLE 4 BURNER BBQ WITH STAINLESS STEEL FASCIA

USING THE BARBECUE

LIGHTING INSTRUCTIONS

**This BBQ uses Rotary ignition system;
please see below for lighting procedures**

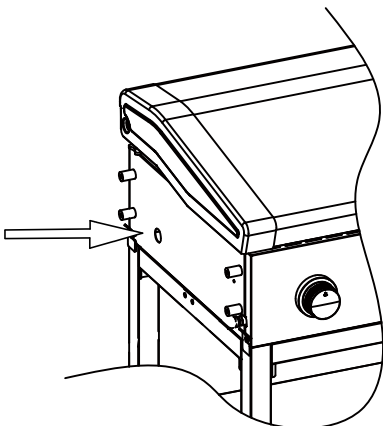
1. Read instruction manual before lighting
2. Lift the hood.
3. Press and turn the third knob (from left) Slowly to **HI** for auto ignition to light
4. If burner does not light, turn to **OFF**, wait 2 minutes and then repeat procedure.
5. Once the third burner is lit, the remaining burners will be ignited from the third Burner.



NOTE: It is important to ensure that all control valves, including the gas cylinder, are turned off after use.

FOR MANUAL IGNITION

1. Turn OFF all burner valves.
2. Place a long lit match through lighting hole in the left hand side of the grill to approximately 1 to 2cm from the burner.
3. Turn the LEFT Control Knob (1) to the "HI" position. Burner should light immediately.
4. If ignition does NOT occur in 5 seconds, turn the burner controls off, wait 5 minutes, and repeat the lighting procedure.
5. Once lit, light adjacent burners in sequence by pressing and rotating the control knob to the "HI" position.



PREPARE THE COOKING SURFACE

It is preferable to apply a light coat of cooking oil using a long handed brush to the cooking grills prior to lighting each time, the oil will keep food from sticking to the cooking surface.

KEEP HOOD OPEN WHEN COOKING

Please keep hood open when cooking on the this Griddle.

PREHEATING

Light the burners as previously directed and turn to HI and allow the barbecue to preheat for 2 - 5 minutes.

Do not spray aerosols in the vicinity of this appliance while it is in operation.

Do not use or store flammable materials in or near this appliance.

Do not place articles on or against this appliance.

Do not modify this appliance.

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.

USING THE GRIDDLE

1. The Griddle surface may show a slight warp when cooking at high heat, this is normal and the Griddle will return to it's normal state as it cools.
2. The griddle surface is sealed and seasoned with a clear vegetable oil coating, the griddles surface will darken in colour temporarily while cooking returning to is normally state once cooled.

GRIDDLE 4 BURNER BBQ WITH STAINLESS STEEL FASCIA

MAINTAINING YOUR BARBECUE

CARING FOR THE BURNERS & INJECTORS

To ensure continued satisfaction from your barbecue it is essential to keep the burners and injectors clean.

Under normal usage, your barbecue should be left burning for five minutes after cooking has ceased. This will burn off any excess fats, juices, etc.

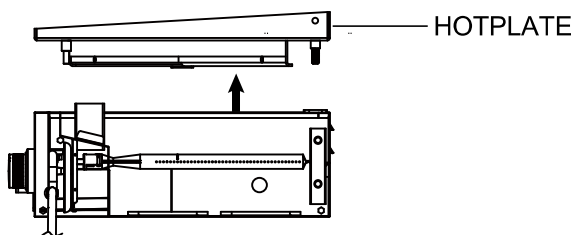
Occasionally, after long cooking sessions, spider mesh or dust can clog the burners. Remove the burners (see instructions below) and after brushing with a barbecue brush, wash in hot water and detergent – ensuring that all ports are free from detergent.

Rinse in water, shake of excess water and dry if possible. Return to the barbecue and light immediately to remove any remaining moisture.

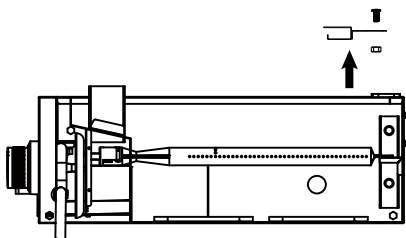
Apply a light coating of cooking oil to the burners if the barbecue is not to be used for an extended period.

REMOVING THE BURNERS

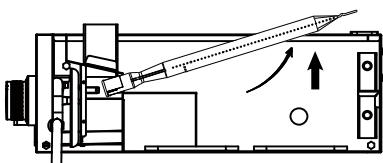
1. Make sure the barbecue has been switched off and has completely cooled down if recently used.
2. Ensure all gas control knobs are set to the off position and the gas cylinder has been turned off.
3. Lift the hotplate off the barbecue.



4. Remove the cross lighters as shown below.



5. Lift and swing out the burner from position as shown below.



6. Simply reverse the previous procedure to reinstall the burners, flame diffuser and grill plate.

CARING FOR THE HOTPLATE

After cooking, turn the control knobs to the HI setting for five minutes to burn off any excess grease deposits.

Then turn off the gas at the control knob and at the cylinder. Let the barbecue cool before removing any parts for cleaning.

The hotplate should be cleaned regularly depending upon usage and types of food cooked (ie sausages, fatty foods) to prevent a build up of fats and greases.

A light brushing with cooking oil should be applied to the hotplate if the barbecue is not to be used for an extended period.

CLEANING THE BARBECUE

To ensure your barbecue is ready the next time you want to use it, turn all burners OFF and take a long handed brush and carefully brush off the cooking surfaces.

Remember to protect hands from the heat by using an oven mitt to hold the brush.

The barbecue body should also be cleaned regularly using hot water and detergent, depending upon usage to prevent a build up of fats and greases.

Remember to dry thoroughly and cover the barbecue securely with a weather proof cover.

Before use checks:

Remove accumulated grease and other cooking residue
Inspect the gas hose and regulator and periodically replace annually

Check all connections for gas leakage

Check gas cylinder date stamp is current

The logo for Jumbuck, featuring the word 'jumbuck' in a bold, lowercase, sans-serif font. The 'j' is stylized with a dot above it. The logo is set against a dark grey background with a curved top.

GRIDDLE 4 BURNER BBQ

WITH STAINLESS STEEL FASCIA

TROUBLESHOOTING

My BBQ will not light properly. Why?

- Check LPG gas supply.
- Check to insure all gas connections are secure, including the gas hose connection to your Side Burner (most models).
- Check that the end of each burner is positioned properly over each gas valve.

When first lighting my BBQ I have a strong smell of gas.

- Check all connections are tight & then perform a **LEAK TEST** section in this instruction.

CAUTION - BEWARE OF FLASH-BACK:

Spiders and small insects occasionally spin webs or make nests in the grill burner tubes during transit and warehousing. These webs can lead to gas flow obstruction that could result in a fire in and around burner tubes. This type of fire is known as flashback and can cause serious damage to your grill and create an unsafe operating condition for the user. Although an obstructed burner tube is not the only cause of flashback, it is the most common cause. To reduce the chance of flashback, you must clean the burner tubes before assembling your grill, and at least once a month in late summer or early fall when spiders are most active. Also, perform this burner tube cleaning procedure if your grill has not been used for an extended period of time. You should inspect the burners at least once a year or immediately after any of the following conditions occur:

1. The smell of gas in conjunction with the burner flames appearing yellow.
2. The grill does not reach temperature.
3. The grill heats unevenly.
4. The burners make popping noises.

I found a damaged part while unpacking my new barbecue from the box. How do I get a replacement part?

or
While assembling my new barbecue, I realised a part is missing. Who do I contact to replace parts that were missing from my box?

Garth Australia Pty Ltd stocks replacement parts for your gas barbecue. Follow these steps for fast and accurate part replacement:

- Locate the serial number of your BBQ as found on the silver data Label. It is located on the trolley bottom panel. Then, it's a good idea to write the serial number & date of purchase in the **JUMBUCK WARRANTY** section for quick future reference.

- Then, refer to the **LIST OF SPARE PARTS** to identify the missing part(s) and go to our Garth Support website **www.garthsupport.com**, or contact us on our free call number:
Australia - 1800 427 841
New Zealand - 0800 357 050

Note: Recommended Maintenance

Recommended maintenance should be carried out by an authorised person every 12 (twelve) months for the life expectancy of the appliance.

If your BBQ can not be turned on, please try following to solve the problem:

1. **Keep the gas cylinder on**
2. **Turn the knobs and make sure all the gas valves are in the "OFF" position**
3. **Wait for 2 minutes and then light the BBQ again**

For Technical Assistance

If you experience any technical issues with your barbecue, in the first instance review the instruction manual or contact the Garth Customer Support Department through the Garth Support website at **www.garthsupport.com** for assistance.

For Spare Parts

To order spare parts, you can return to your place of purchase and ask them to order a part for you. Alternatively, you can order directly through the Garth Support website at **www.garthsupport.com**

You will need to provide the following information:

- Model of Barbecue
- Year of Purchase
- Part requiring replacement (refer to the Spare Parts List in your Assembly Manual)
- Name of the warranty service company (if applicable)

The logo for Jumbuck, featuring the word "jumbuck" in a bold, lowercase, sans-serif font. The letter "j" has a small dot above it. The logo is set against a dark grey rectangular background.

GRIDDLE 4 BURNER BBQ WITH STAINLESS STEEL FASCIA

CONNECTING NATURAL GAS

This barbecue model is approved for conversion from ULPG to Natural Gas.

The following steps are required to complete the conversion:

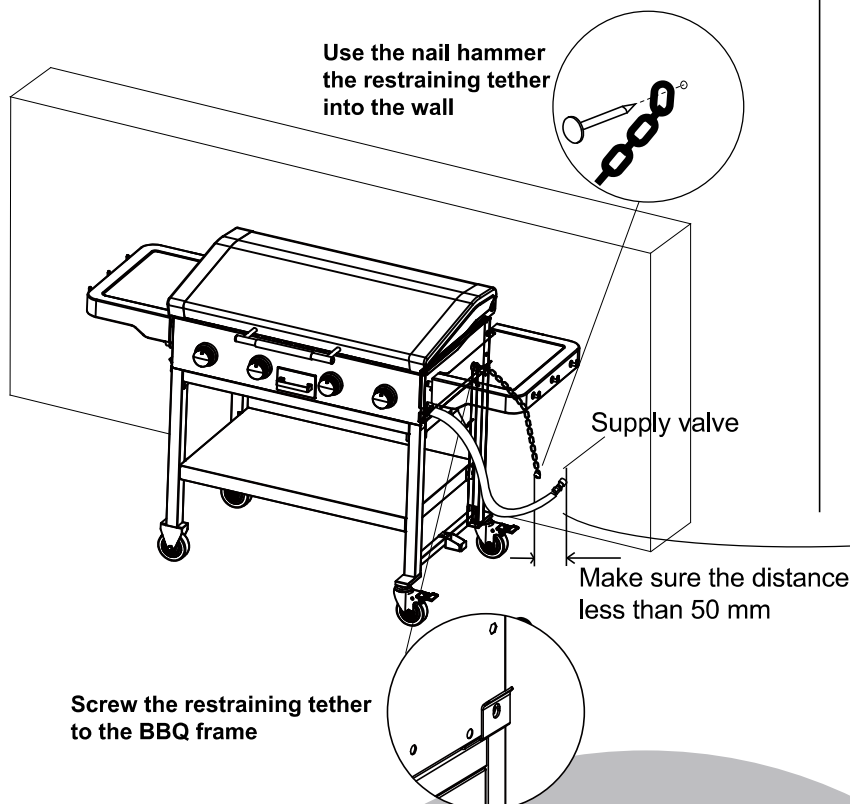
1. Contact a registered Gas Fitter / Plumber to obtain a quote for the conversion and to confirm whether this appliance will work efficiently with the current gas supply to your household, in accordance with the Installation Code AS/NZS 5601.
2. The Gas Fitter / Plumber will need to source the necessary parts for the conversion.
(Note: Replacement jets can be ordered directly from Garth with an official Purchase Order and by quoting of the Gas Fitter / Plumber's Registration Number.)
3. Upon completion of the conversion, the Gas Fitter / Plumber is LEGALLY required to issue a Compliance Certificate.
4. DO NOT attempt to complete the conversion yourself.
5. Failure to comply with these requirements and Installation Code AS/NZS 5601 will automatically void the Warranty for this product.

Restraining tether for appliances with hoses, for connection to fixed gas supply

Where a mobile appliance is to be connected to a fixed gas supply via a flexible hoseconnection, a restraining tether of adequate strength shall be fixed to the appliance and be suitable to be fixed to the wall within 50 mm of each connection point. The length of the tether shall not exceed 80% of the length of the hose assembly. NOTE: The restraining tether is intended to prevent stress being imparted onto the hose assembly when the appliance is moved out of its normal operating position.

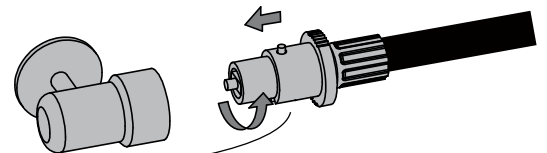
Warning: Please make sure that the restraining tether is installed before use.

Note: When removing each gas injector from the end of each valve body, using a socket spanner/ wrench turning gently in an anti-clockwise direction. Before removing the LPG injector, use a firelighter to heat up the injector for a minute to soften the sealant. The injector can then be easily unscrewed with a spanner and avoid damaging the gas valve. Do not block the orifice at the end of the valve where the gas injector is fitted, and do not remove any of the thread sealing compound from the orifice where the injector is located.



Attach the flex connector from the manifold assembly to the natural gas regulator as illustrated in the Natural Gas Hose Attachment diagram. Tighten using two wrenches. (Do not use thread sealer/pipe dope.)

Note: The gas grill is designed to operate at an inlet pressure of 1.00 kPa and must be checked after installation by turning all burners on and measuring at the regulator outlet test point provided.



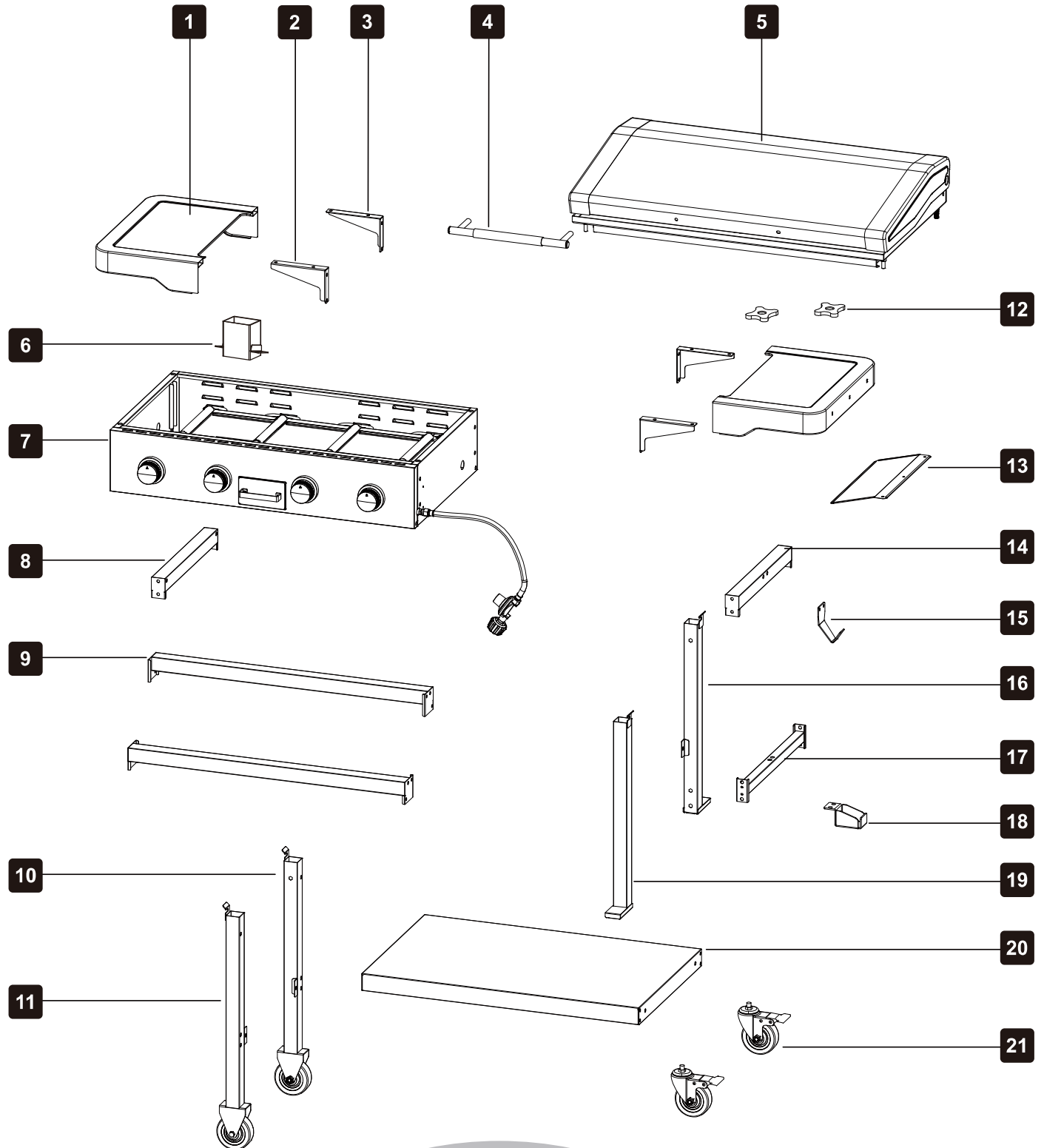
jumbuck

GRIDDLE 4 BURNER BBQ

WITH STAINLESS STEEL FASCIA

Assembly Instructions

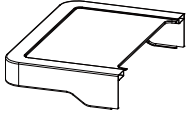





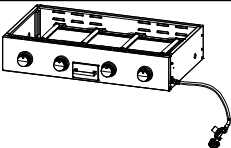
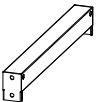

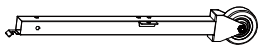



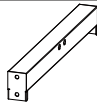

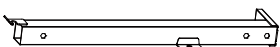
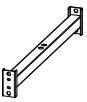

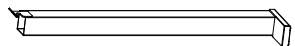
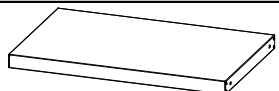

PARTS DIAGRAM



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GRIDDLE 4 BURNER BBQ




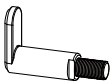





WITH STAINLESS STEEL FASCIA

NO.	Name	Quantity	Picture	NO.	Name	Quantity	Picture
1	Side shelf	2		2	Side Shelf Bracket 2	2	
3	Side Shelf Bracket 1	2		4	Hood handle	1	
5	Hood outer & Hotplate	1		6	Oil guiding part	1	
7	BBQ frame	1		8	Cabinet left side cross bar	1	
9	Cabinet front cross bar	2		10	Left rear leg	1	
11	Left front leg	1		12	Hotplate adjustment	2	
13	Gas bottle heat shield	1		14	Cabinet right side cross bar	1	
15	Gas cylinder hook	1		16	Right rear leg	1	
17	Gas cylinder support bar	1		18	Gas cylinder support bracket	1	
19	Right front leg	1		20	Cabinet Bottom Panel	1	
21	Lockable castor	2					


GRIDDLE 4 BURNER BBQ

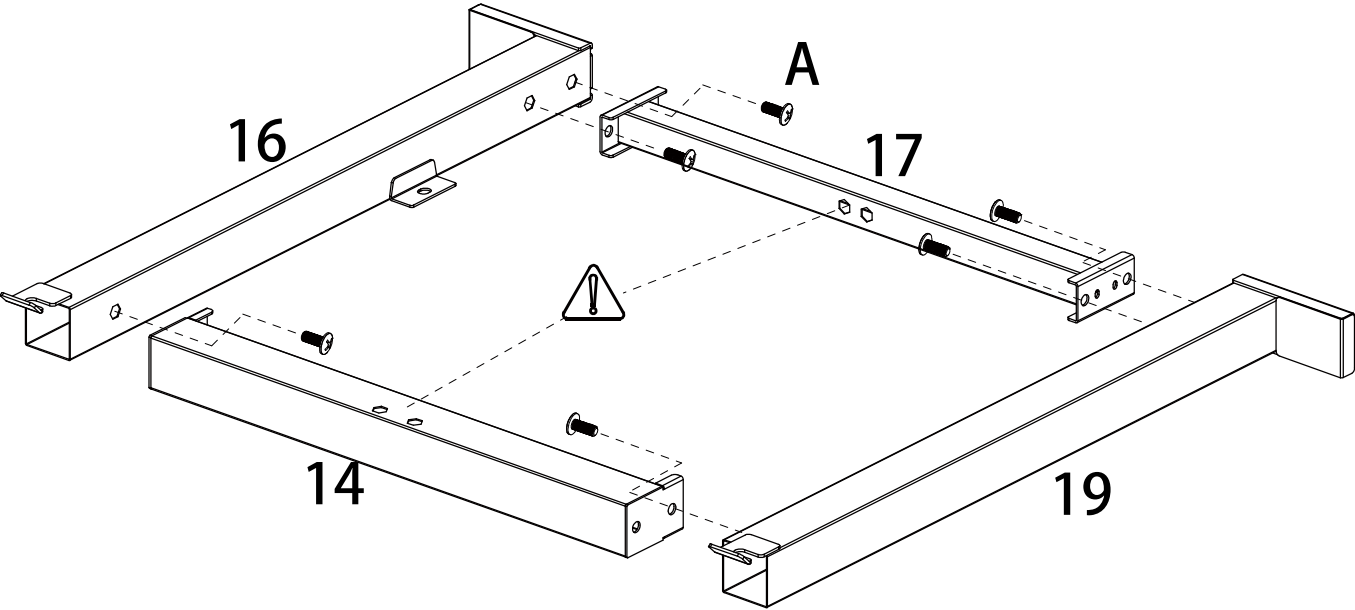
WITH STAINLESS STEEL FASCIA

Bolt pack

A  M6x12 (48pcs)	B  M6 x40 (8pcs)	C  ø17x25 (8pcs)
D  Side shelf hooks (6pcs)	E  Slotted Washer (6pcs)	F  Steel Washer (6pcs)
G  Wing Nut (6pcs)	H  Steel Washer (2pcs)	I  M4 x12 (3pcs)

STEP 1

 A: M6x12 (6pcs)



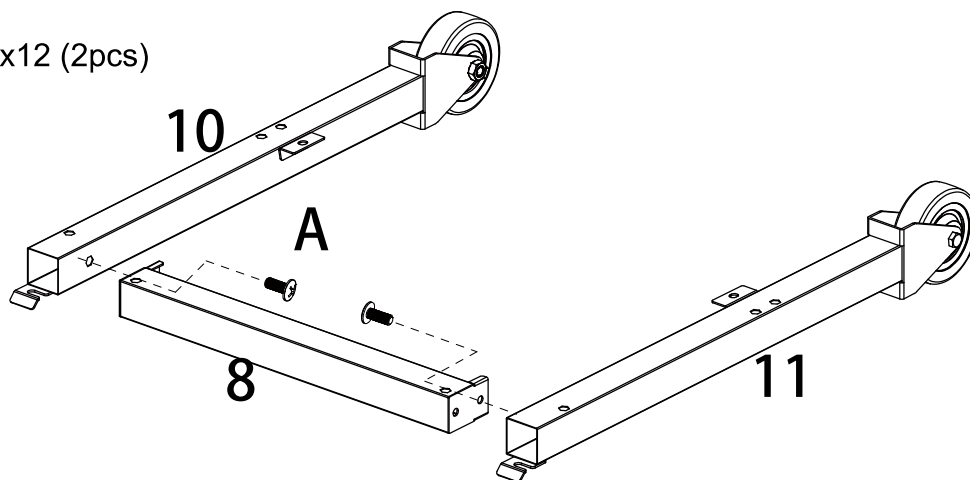
GRIDDLE 4 BURNER BBQ

WITH STAINLESS STEEL FASCIA

STEP 2



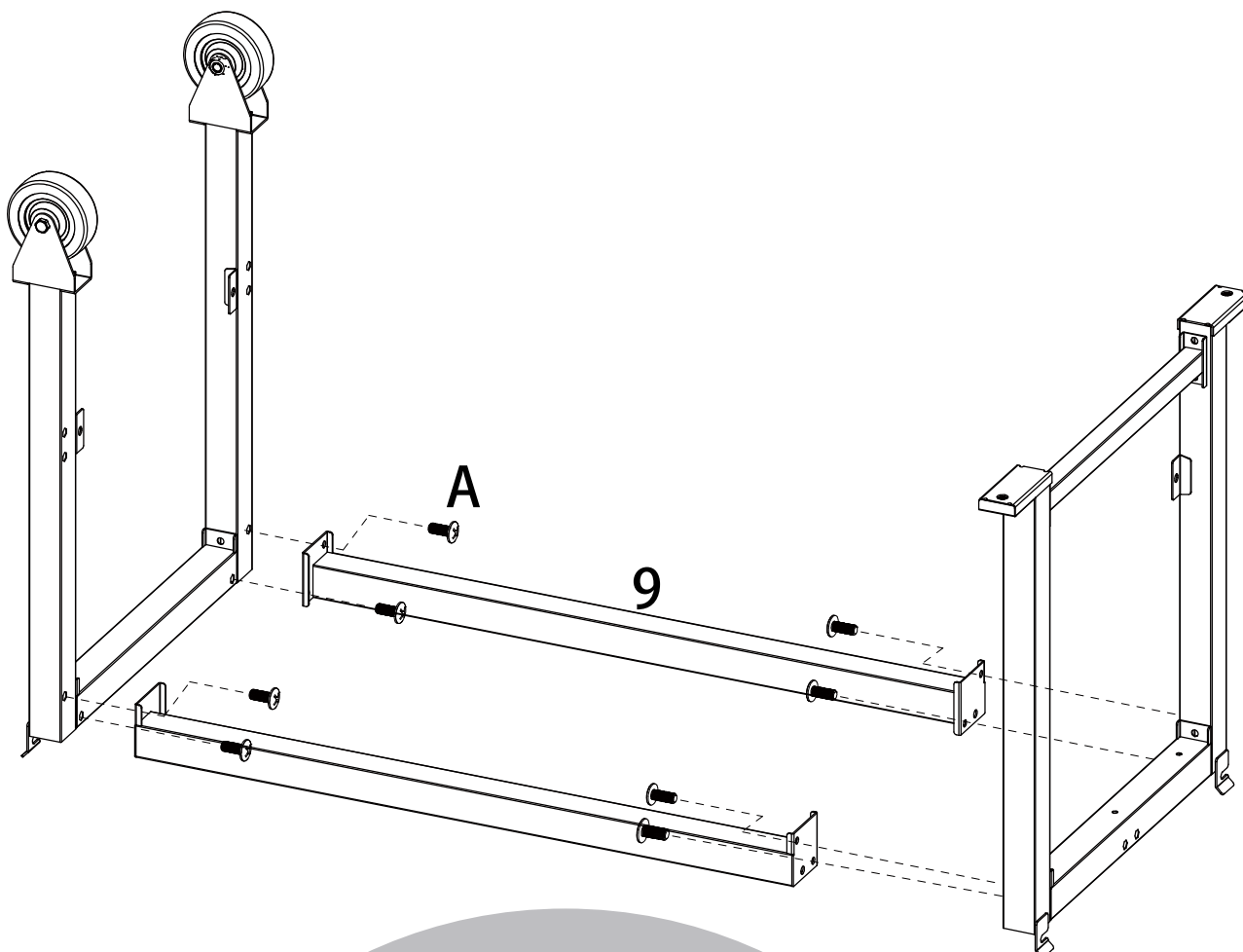
A: M6x12 (2pcs)



STEP 3



A: M6x12 (8pcs)



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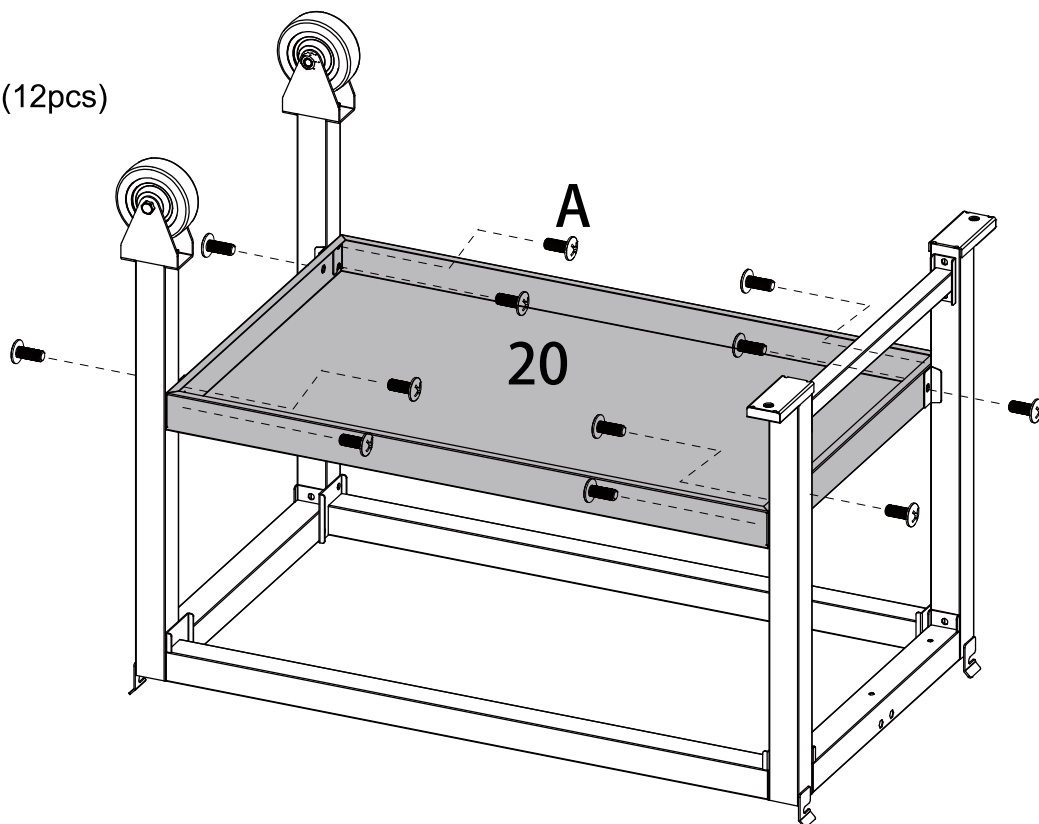
GRIDDLE 4 BURNER BBQ

WITH STAINLESS STEEL FASCIA

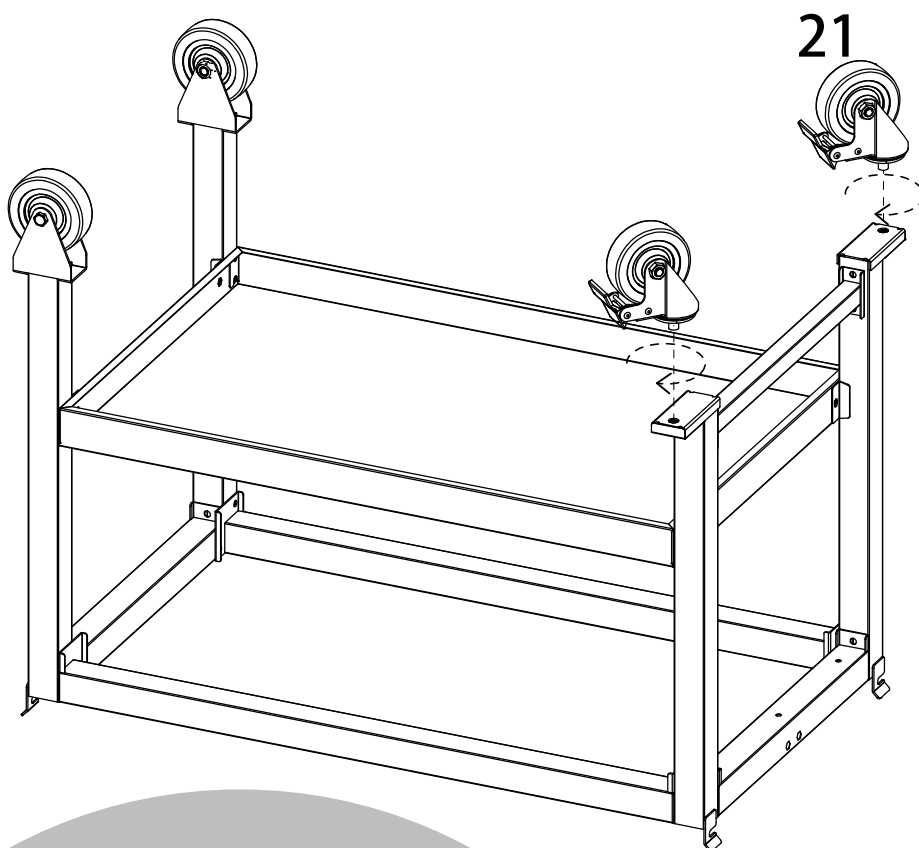
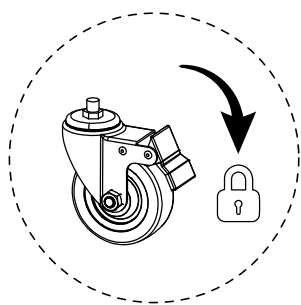
STEP 4



A: M6x12 (12pcs)



STEP 5



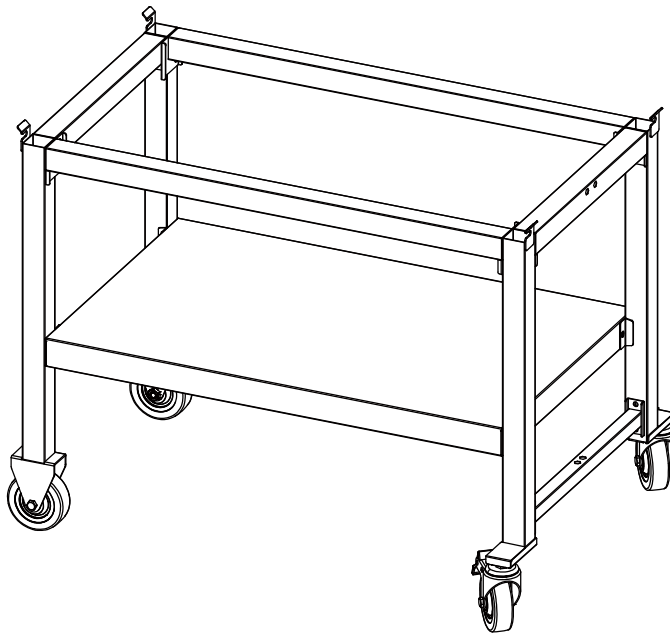
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GRIDDLE 4 BURNER BBQ

WITH STAINLESS STEEL FASCIA

STEP 6

Make sure that all the legs, beams and cart base are aligned then fully tighten all the bolts on the cart assembly.



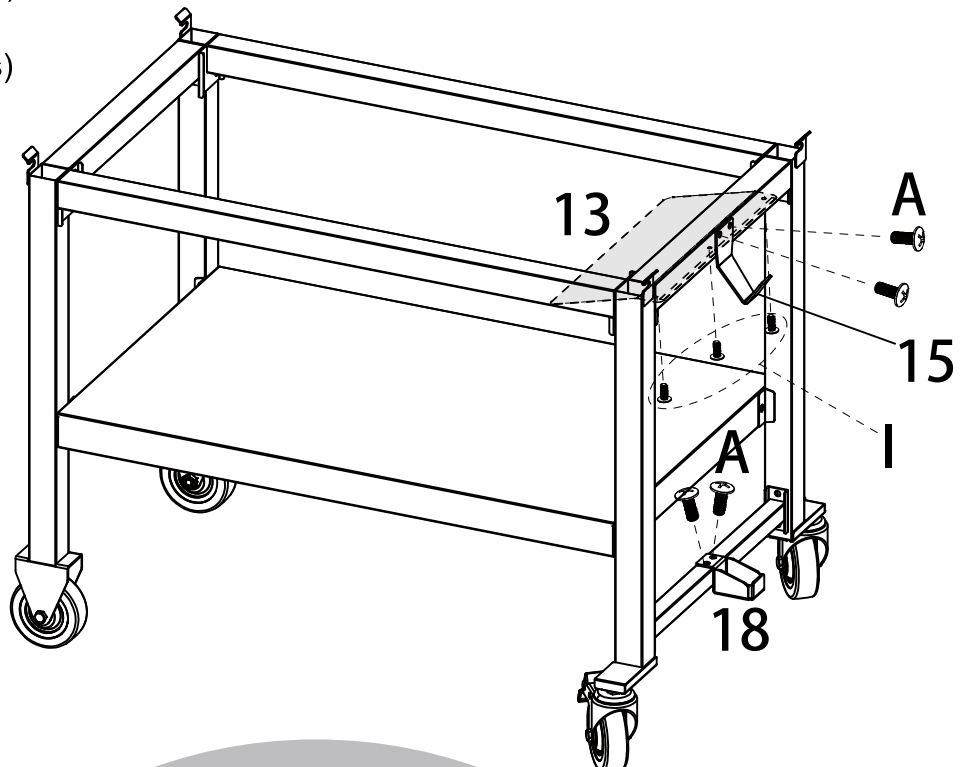
STEP 7



A: M6x12 (4pcs)



I: M4 x12 (3pcs)



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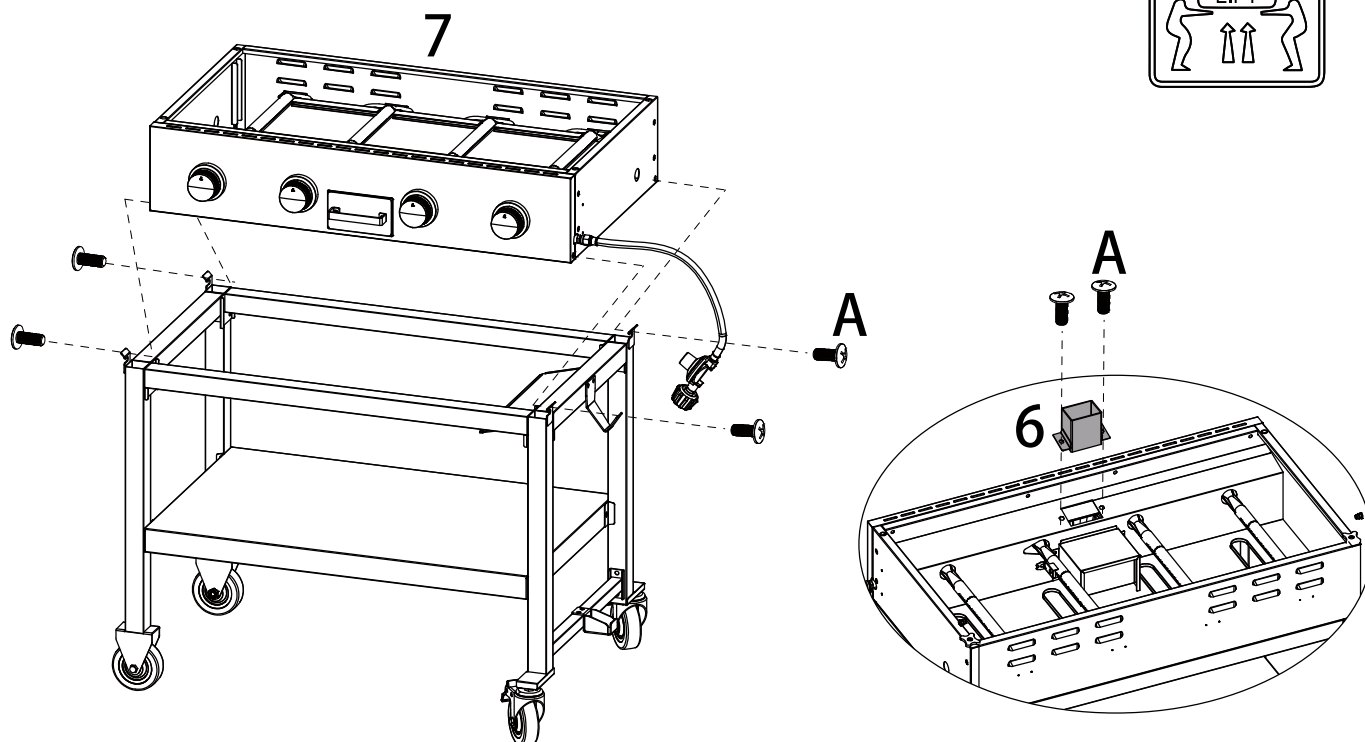
GRIDDLE 4 BURNER BBQ

WITH STAINLESS STEEL FASCIA

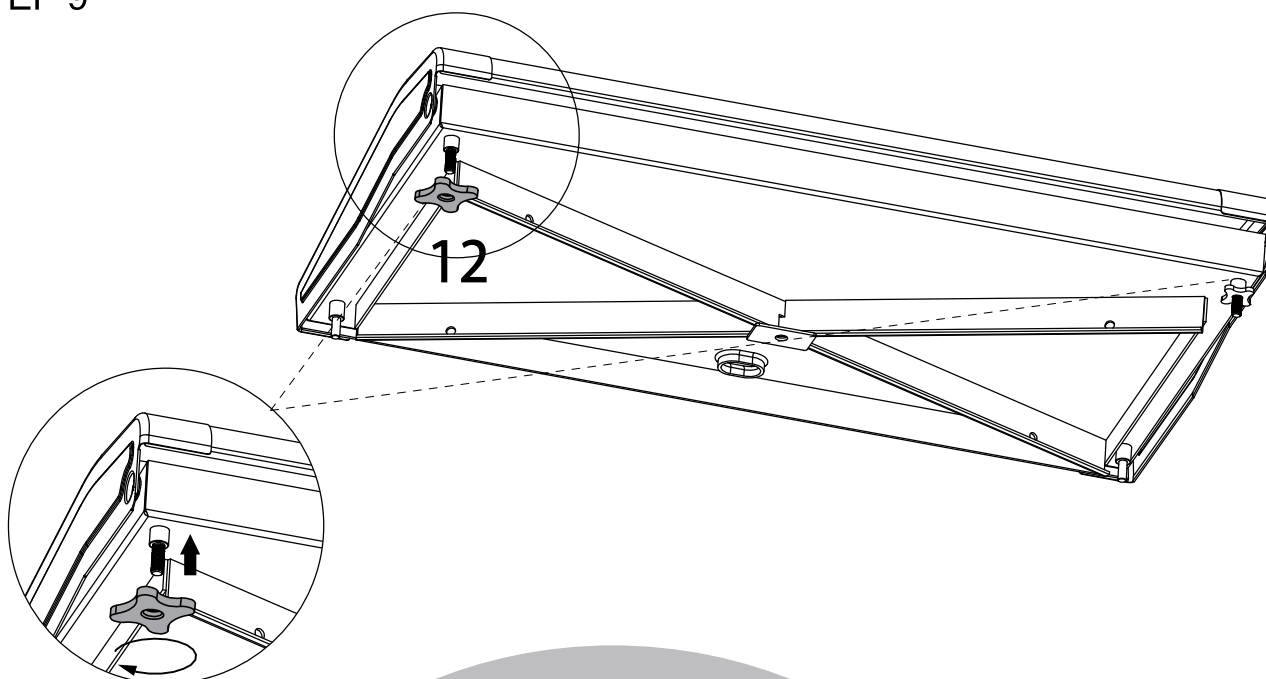
STEP 8



A: M6x12 (6pcs)



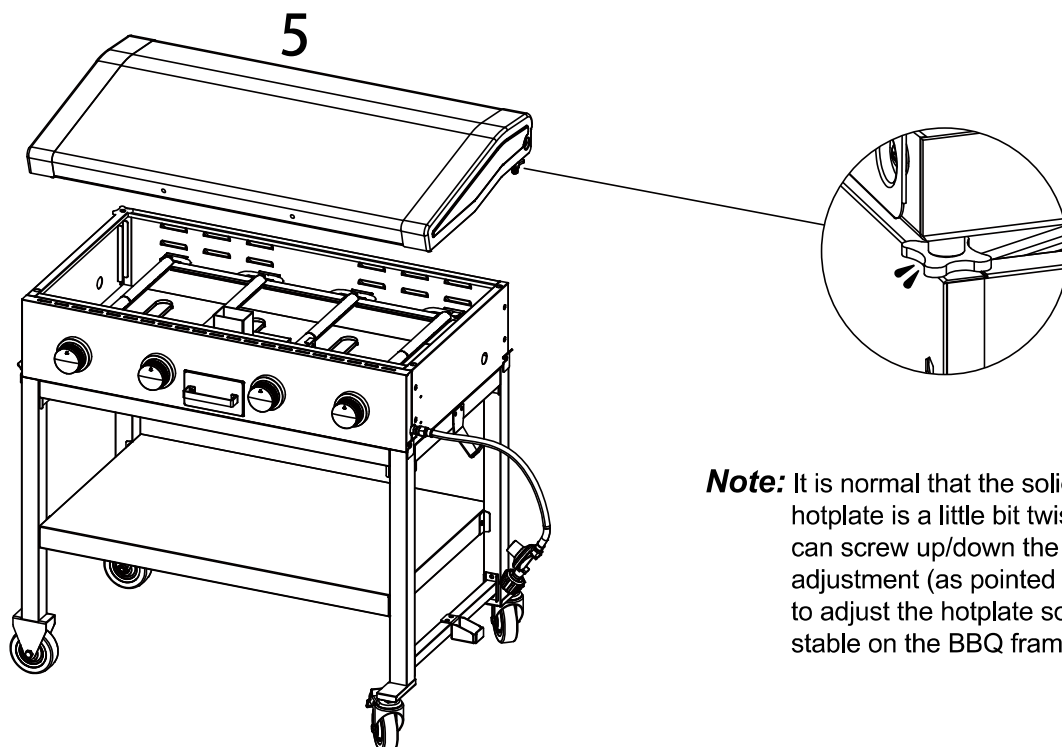
STEP 9



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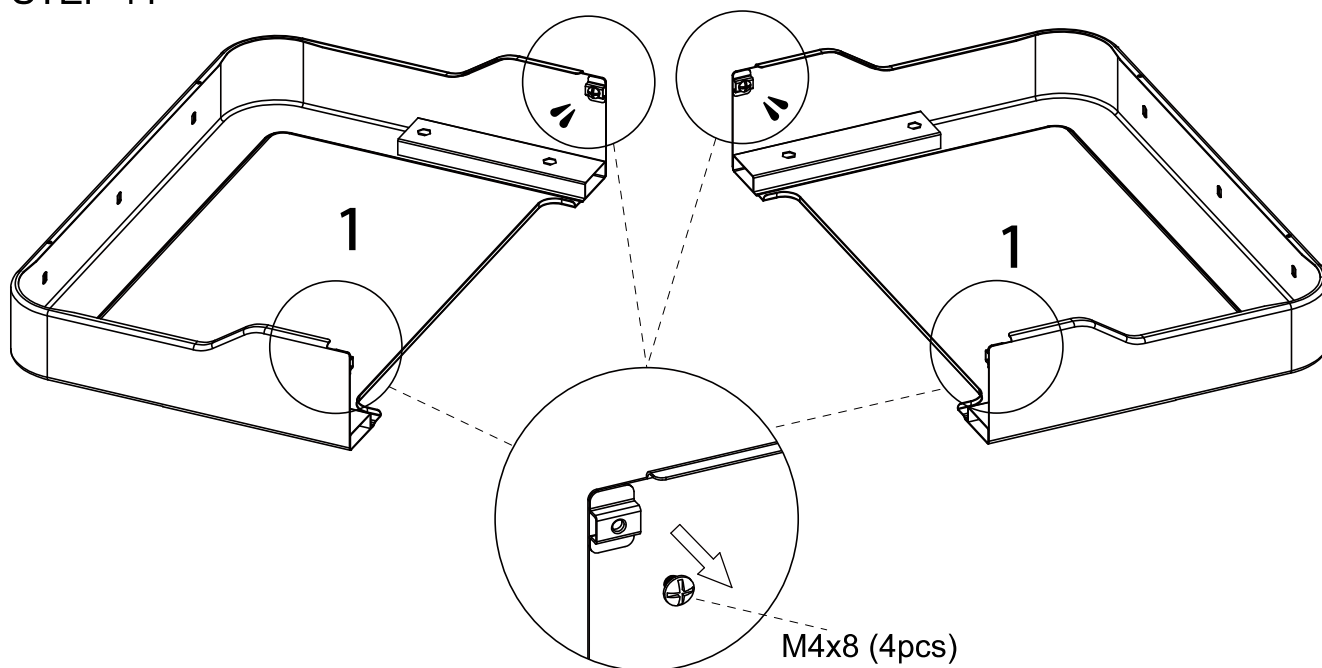
GRIDDLE 4 BURNER BBQ WITH STAINLESS STEEL FASCIA

STEP 10



Note: It is normal that the solid steel hotplate is a little bit twist, you can screw up/down the hotplate adjustment (as pointed out above) to adjust the hotplate so that it sits stable on the BBQ frame.

STEP 11



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GRIDDLE 4 BURNER BBQ WITH STAINLESS STEEL FASCIA

STEP 12



A: M6x12 (8pcs)



F: Steel Washer (6pcs)



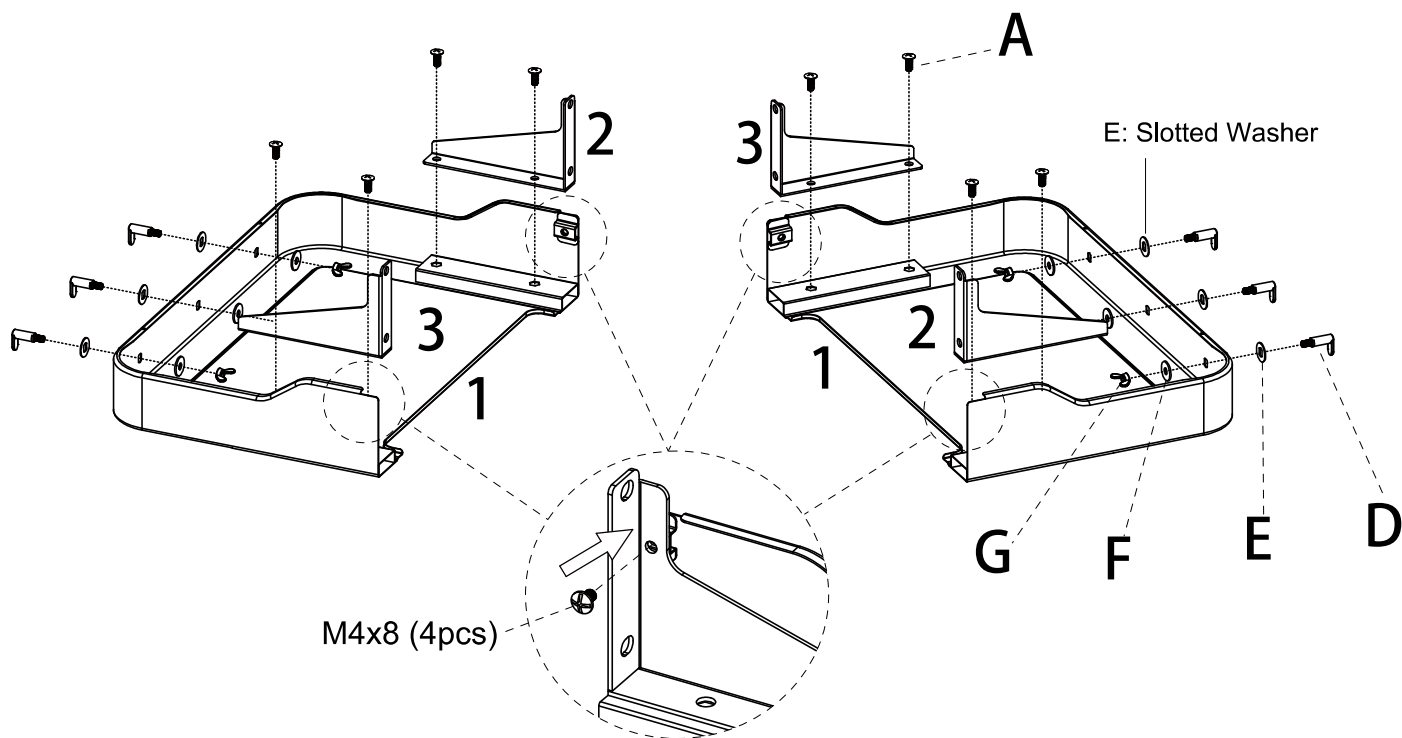
G: Wing Nut (6pcs)



E: Slotted Washer (6pcs)



D: Side shelf hooks (6pcs)



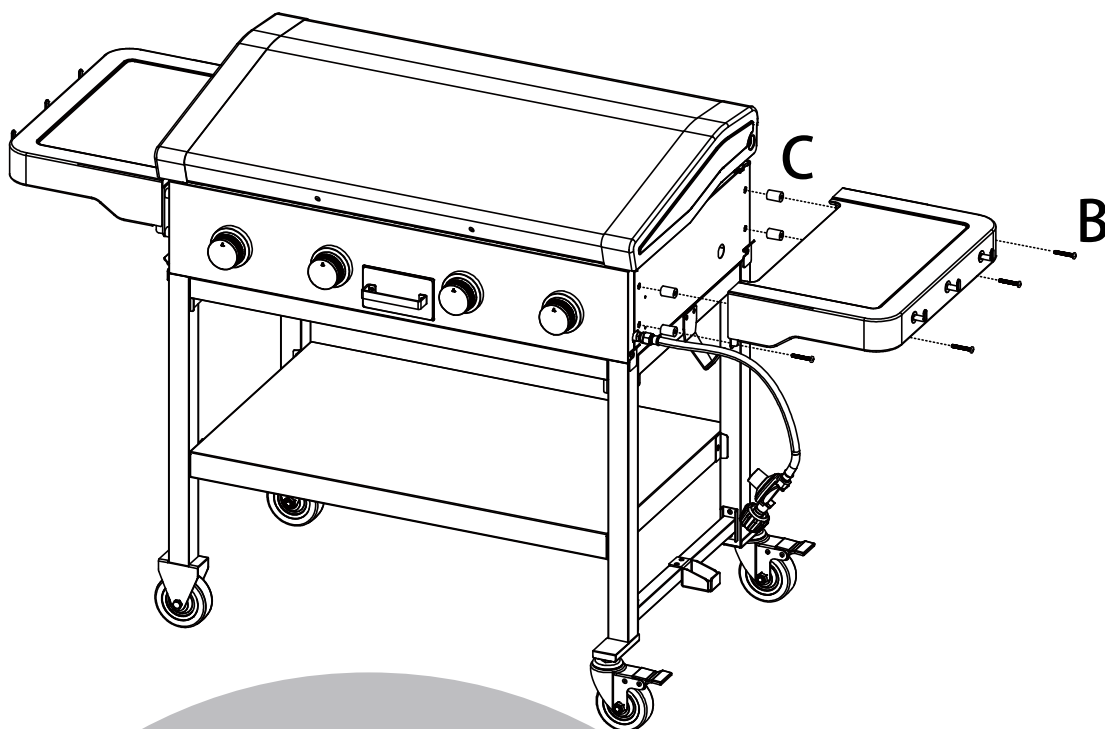
STEP 13



B: M6 x40 (8pcs)



C: ø17x25 (8pcs)



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GRIDDLE 4 BURNER BBQ WITH STAINLESS STEEL FASCIA

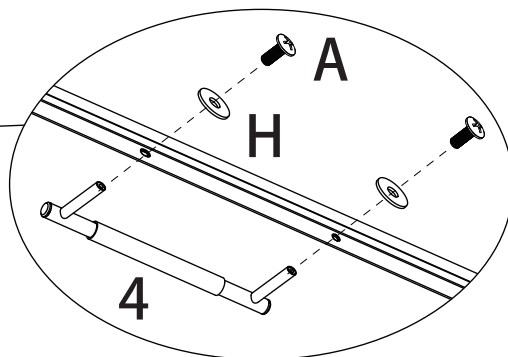
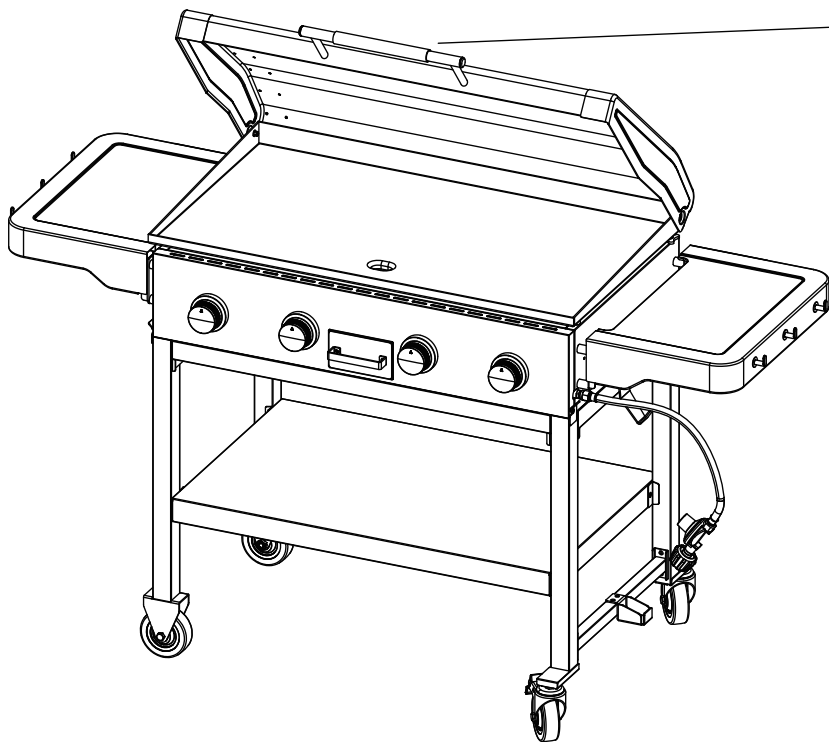
STEP 14



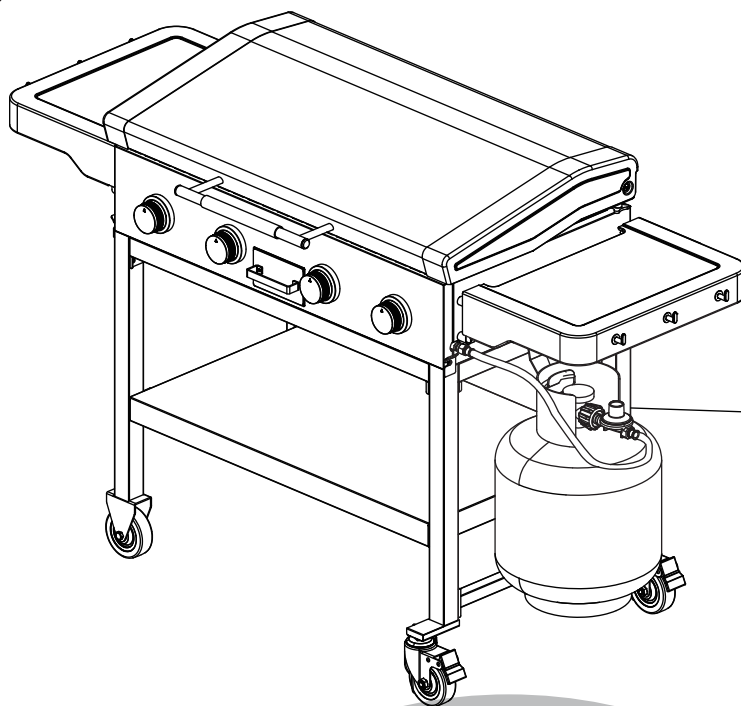
A: M6x12 (2pcs)



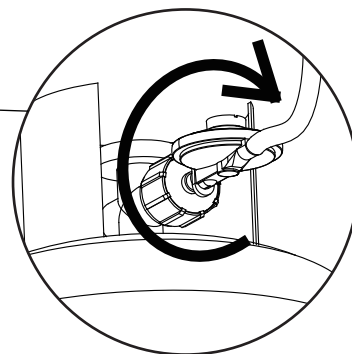
H: Steel Washer (2pcs)



STEP 15



DO NOT USE AN ADAPTOR AT
THE CYLINDER CONNECTION .

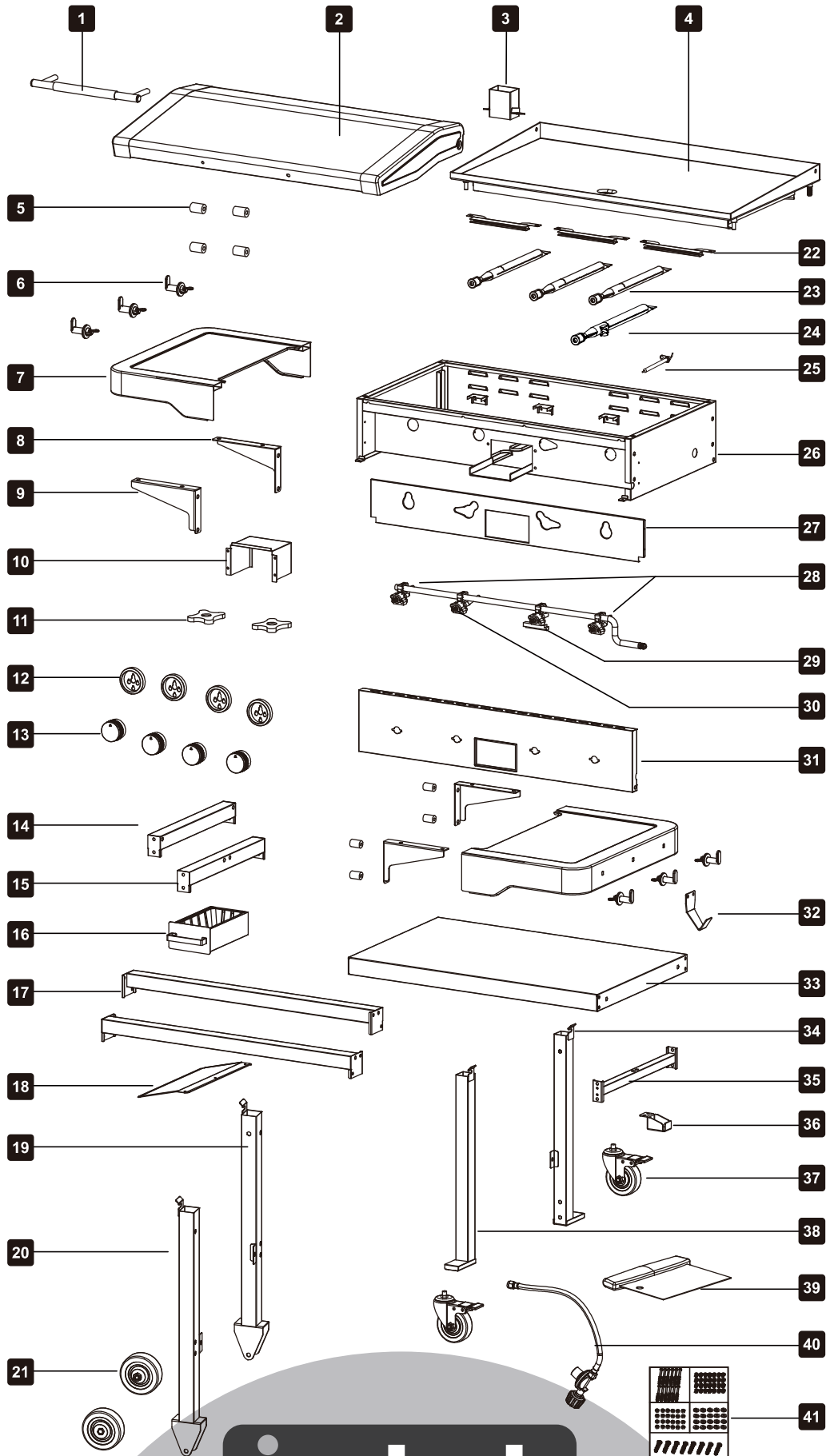


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GRIDDLE 4 BURNER BBQ

WITH STAINLESS STEEL FASCIA

LIST OF SPARE PARTS



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GRIDDLE 4 BURNER BBQ

WITH STAINLESS STEEL FASCIA

PART NUMBER	PART NAME	SUPPLIER CODE	
1	Hood handle	GBHD4-01101-08000-085	
2	Hood outer	GBHD4-02301-04090-127	
3	Oil guiding part	GBBQ4-12901-01200-104	
4	Hotplate	GBBQ4-00201-01300-133	
5	Phenolic specer	GBTR0-22601-14000-079	
6	Side shelf hooks	GBTR0-22701-01000-111	
7	Side shelf	GBTR0-22801-04090-127	
8	Side Shelf Bracket 1	GBTR0-09001-04200-127	
9	Side Shelf Bracket 2	GBTR0-09101-04200-127	
10	Oil cup housing	GBBQ0-13001-06060-080	
11	Hotplate adjustment	GBBQ0-13101-01450-077	
12	Knob bezel	GBBQ0-13201-13000-082	
13	Knob	GBBQ0-13301-13000-082	
14	Cabinet left side cross bar	GBTR0-12201-01080-127	
15	Cabinet right side cross bar	GBTR0-12301-01080-127	
16	Oil cup box	GBBQ0-14701-04100-127	
17	Cabinet front cross bar	GBTR4-01501-01080-127	
18	Gas bottle heat shield	GBTR0-05201-06060-080	
19	Left rear leg	GBTR0-04101-01080-127	
20	Left front leg	GBTR0-04201-01080-127	
21	castor	GBTR0-23101-32000-079	
22	Cross lighter	GBBQ4-02701-10060-080	
23	SUS tube burners 1	GBBQ0-09301-09000-080	
24	SUS tube burners 2	GBBQ0-09302-09000-080	
25	Ignition wire	GBBQ0-13401-28000-080	
26	BBQ frame body	GBBQ4-02801-00000-127	
27	Fascia heat shield panel	GBBQ4-02401-05060-080	
28	Standard gas valve 1	GBBQ0-13601-03000-080	
29	Gas valve with rotary ignition	GBBQ0-13501-03000-080	
30	Standard gas valve 2	GBBQ0-13602-03000-080	
31	Fascia	GBBQ4-02301-10060-085	
32	Gas cylinder hook	GBTR0-22901-04250-127	
33	Cabinet Bottom Panel	GBTR4-01901-04100-127	
34	Right rear leg	GBTR0-04301-01080-127	
35	Gas cylinder support bar	GBTR0-23001-01080-127	
36	Gas bottle support bracket	GBTR0-10601-04250-127	
37	Lockable castor	GBTR0-02601-32000-079	
38	Right front leg	GBTR0-04401-01080-127	
39	Scraper	GBBQ0-13701-10000-080	
40	Hose and regulator	AU	RC008027
		NZ	RC008006
41	Bolt pack	BP-BUN-763-400	

GRIDDLE 4 BURNER BBQ WITH STAINLESS STEEL FASCIA

JUMBUCK 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 CAUSED BY
ABUSE OR NEGLIGENCE.**

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
Garth Australia Pty Ltd.
SUITE 14 981 NORTH ROAD
MURRUMBEENA
VIC 3163
Garth Support website: www.garthsupport.com
or call: 1800 427 841
email: australia@garthsupport.com

The warranty for New Zealand is given by
Bunnings NZ Ltd
PO Box 14436,
Panmure, Auckland, 1741
NEW ZEALAND

PH: 1800 797 586
Email: OnlineEnquiries@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.

For Australian Customers

To make a claim under the warranty please contact Garth support website: www.garthsupport.com or return the product (with proof of purchase) to any Bunnings store. (see: www.bunnings.com.au for store locations)

Garth Australia bears reasonable, direct expenses of claiming under the warranty.

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 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.

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).

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 material, workmanship and finish under normal use.

The 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.

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 Jumbuck logo is located at the bottom center of the page. It consists of the word "jumbuck" in a bold, lowercase, sans-serif font. The letter "j" is stylized with a dot above it. The logo is set against a dark grey rectangular background.

GRIDDLE 4 BURNER BBQ

WITH STAINLESS STEEL FASCIA

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 discoloration caused by heat, abrasive chemical cleaners or chipping of porcelain enamel parts.
- Corrosion or damage caused by exposure to the elements such as insects, weather, hail or grease and fat fires.
- Rusting of cast iron plates, grills and burners.
- Cleaning and wear and tear; service calls of this nature are chargeable.
- Commercial use of the product.
- Unauthorized repairs or modifications during the warranty period.
- Glass breakage due to misuse or overheating
- Consumable items, example - batteries.

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

For Australia customers if you experience any technical issues with your Jumbuck BBQ, in the first instance review the instruction manual or contact the warranty service agent below.

For New Zealand customers if you experience any technical issues with your Jumbuck BBQ, in the first instance review the instruction 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 above _____

Part that requires replacement

(refer to the list of spare parts in the instruction manual) _____



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Do not return to place of purchase.
Keep your purchase receipt, this will be required to
make any claims under the 12 month warranty.

The Jumbuck logo is positioned at the bottom center of the page. It features the word "jumbuck" in a bold, lowercase, sans-serif font. The letter "j" has a small dot above it. The text is white and is set against a dark gray rectangular background with rounded corners. This background is placed on top of a larger, light gray semi-circular shape that forms the base of the page design.

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