

MARROS SELF-CLEANING BARBECUES

5 BURNERS BBQ WITH CABINET

Model: MLBBQ5



- **Stainless Steel brush moves over the entire cooking surface**
- **Stainless Steel or cast-iron cooking surface**
- **Enclosed cabinet with Gas bottle storage**
- **Independent integrated flame throw ignition system for each burner**

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

Retain manual for future reference

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FEATURES AND BENEFITS

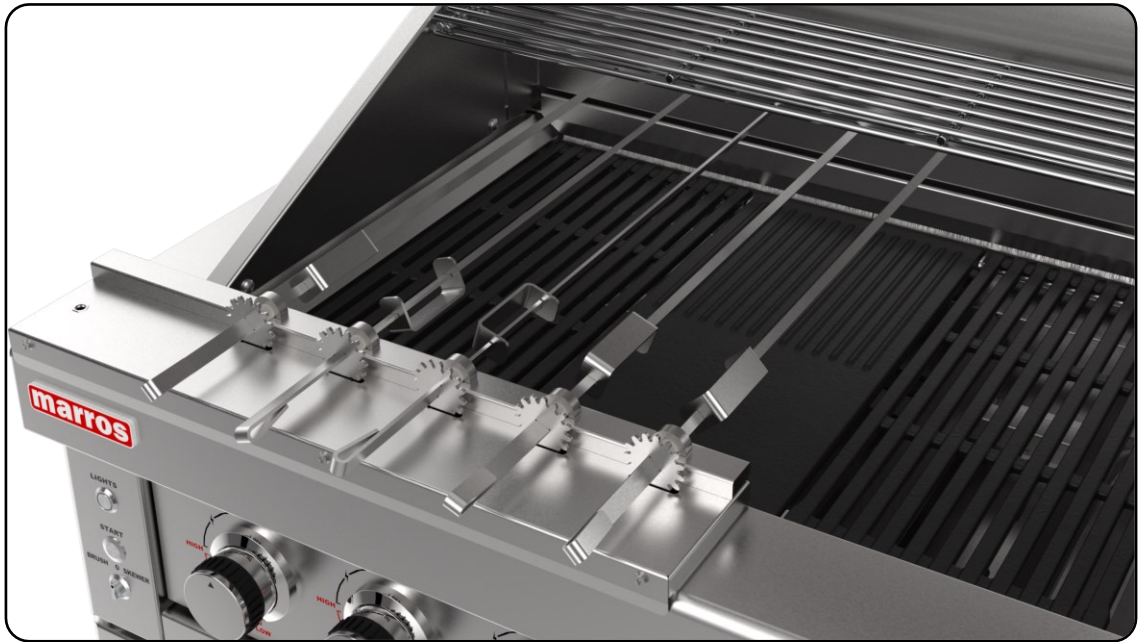
- Patented automatic brush cleans the entire cooking surface
 - Patented automatic skewers



- Motorised brushes clean each part of the grill surface under pressure, six times per cycle at the push of a button.
- Effortless cleaning at the best time to do it.
- Hygienically clean cooking surface in under 90 seconds.
- No need for toxic solvents or cleaners.
- Unique bristle pressure system means no hazard from broken off bristles. Broken bristles from manual brush cleaning are mostly from overbending the bristles at the wrong pressure – it's impossible for a human to control this. This system controls and limits the bend and pressure to stay safely within the material tolerances for the bristles – so they don't break.
- Cleaning this way also extends the life of the cooking grates (sorry – you will have less spare part sales)

FEATURES AND BENEFITS

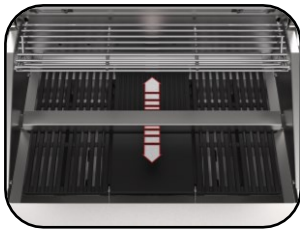
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- Incorporated driver and automatic skewers offers the opportunity to cook unattended, making cooking more enjoyable.
- 5 skewers offer enough food for 4 adults while more grilling can happen simultaneously on the right side of the BBQ.
- The BBQ unit can be supplied with Stainless steel Cooking grates or with mat enamelled cast iron cooking grates and/or hot plates.

FEATURES AND BENEFITS

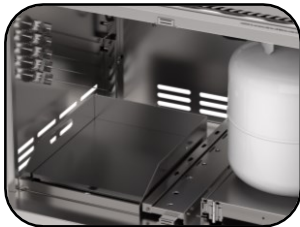
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Automatic cleaning brush



Skewers internal driver



Griddle and skewers storage



Flame thrower gas valves



Double wall hood sides



Brush/skewers controls



Hood thermometer



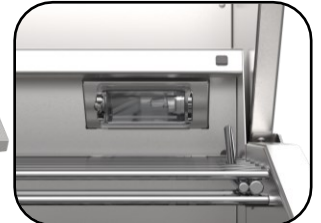
Stainless Steel Tube burners



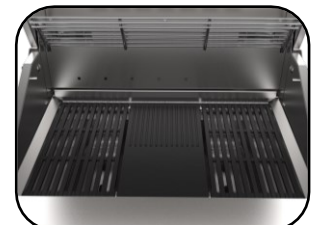
Easy to clean Fire Box



Double wall hood



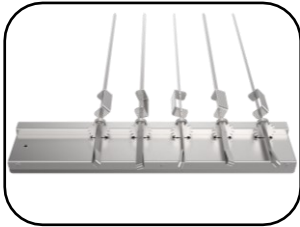
Hood lights



Warming Tray stores away

FEATURES AND BENEFITS

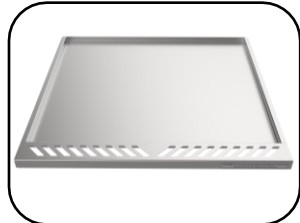
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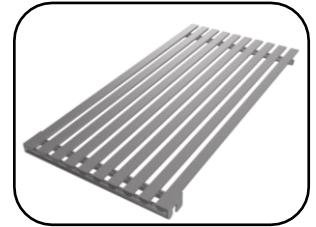
Automatic Skewers



Automatic Rotisserie



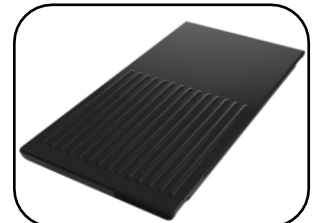
Large grease tray



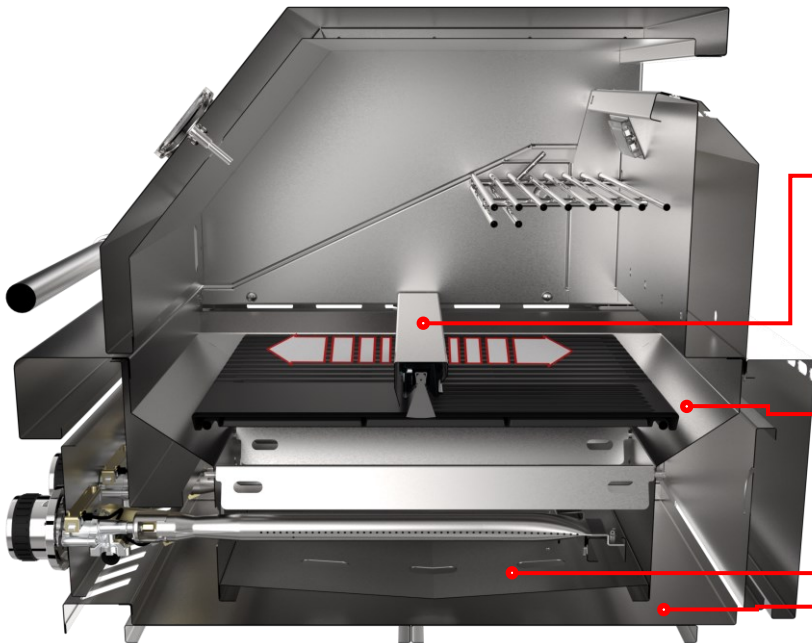
Stainless Steel Grill



Enamelled Cast Iron Grill



Enamelled Cast Iron Plate



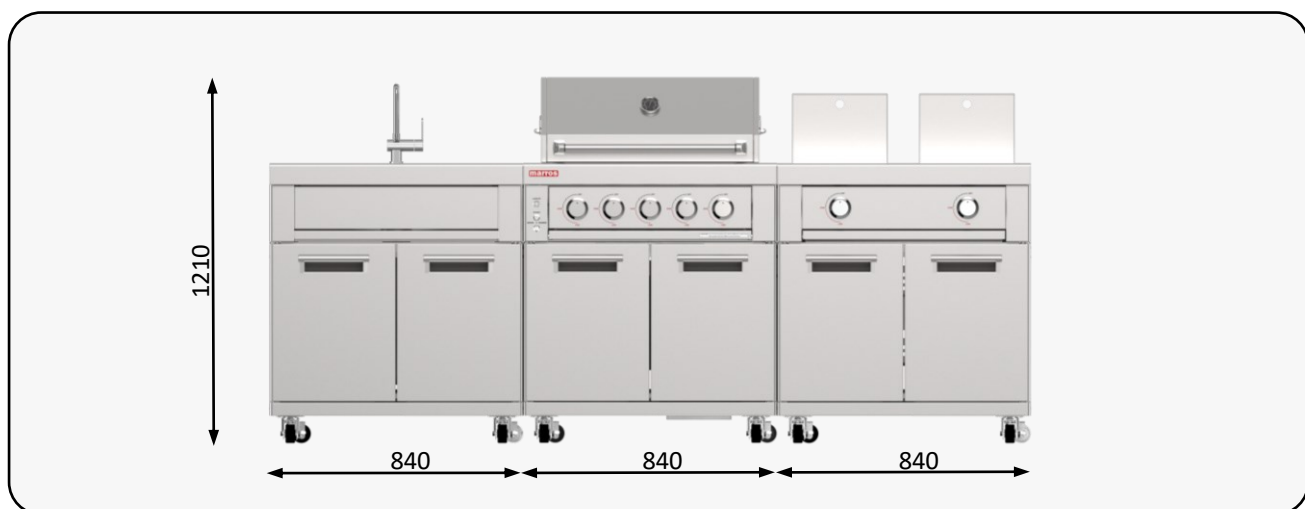
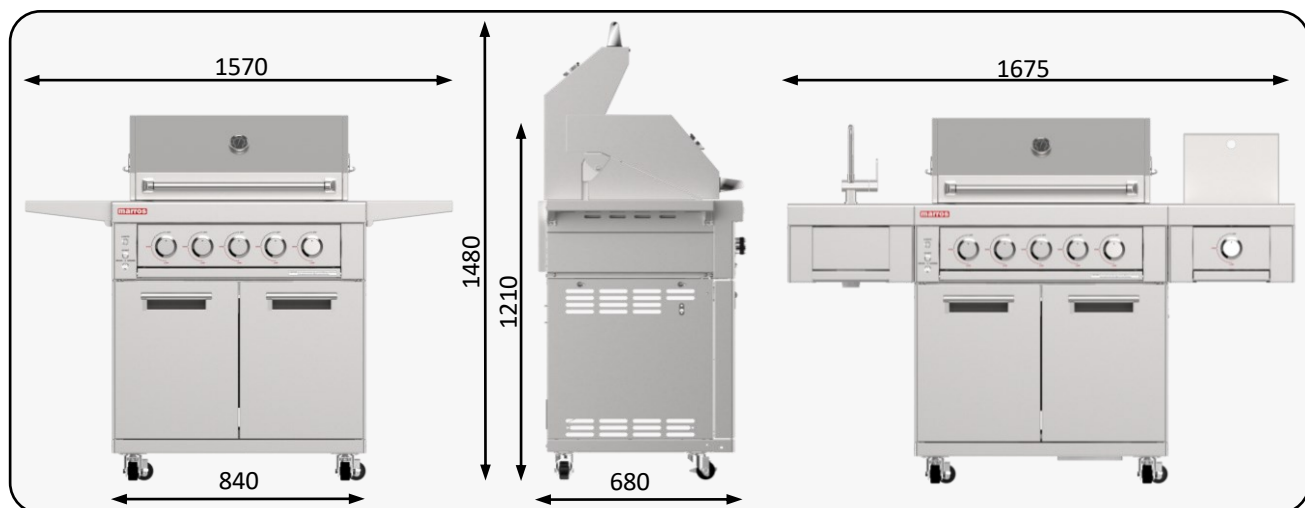
- Automatic cleaning brush to clean any time, in between the batches, at the beginning or at the end of cooking.
- The brush applies the right pressure on the cooking surface, ensuring thorough cleaning every time, any time.
- At the end of the cleaning cycle, the brush stores at the back, flush with the back wall.
- To avoid accidental cleaning start, the start button must be held for 4 seconds, and an audible signal starts, giving ample notice.

- During brush cleaning all debris are directed into the firebox and grease tray, leaving the cooking surface clean and in no need of maintenance.

- Sloped, easy to drain and clean fire box

- Large removable grease tray ensures all drippings are captured, keeping the BBQ clean.

SPECIFICATIONS



Cooking Area:	640mm x 340mm
Heat Input:	NG=67.5Mj/h LPG=62.5Mj/h
Supply Pressure:	2.75kPa
Gas Type:	LPG
NG Conversion:	YES
Dimensions:	see above pictures
Weight:	99kg
Ignition Type :	Rotary flame thrower
Skewers /Rotisserie:	Internal drive included
Packaging dimensions:	W735; L1025; H685
Construction materials:	Stainless steel 304

IMPORTANT INFORMATION AND SAFETY

AUSTRALIA NEW ZEALAND

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

Important:

- Marros barbecues are approved for **OUTDOOR USE ONLY** and must not be used inside a building, garage or any other enclosed area.
- Do not install in or connect to the consumer piping or gas supply system of a boat or caravan.
- Read instructions thoroughly before operating this barbecue.
- Save this manual for future reference.
- When choosing a location for your barbecue, ensure it is not located under or near any burnable surface
- Never alter or modify the gas regulator, or gas supply assembly
- Any modifications to this barbecue may be dangerous
- Always use the barbecue on a level surface.
- 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 cylinders after use.
- Some foods produce flammable fats and juices, regular cleaning is essential.
- Attend an operating barbecue at all times.

- Damage caused by fat & grease fires is not covered by warranty
- When not in use keep barbecue dry and covered.
- Polyester BBQ covers are an optional accessory that will ensure years of trouble-free operation.

WARNING LABELS AND STICKERS



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

DATA PLATE:

Inside the barbecue there is a data label that contains important information related to the testing and approval of this product as well as the serial number and manufacturing date

Record the serial number, place and date of purchase on the warranty pages for future references.

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

marros BBQ				AGA APPROVAL
MARROSLIVING PTY.LTD. U18, 27 Bennelong Parkway Wentworth Point NSW 2127				 Smart thinking for fine living
Gas Type:	U-LPG	PROPANE	NG	
Gas Pressure:	2.75 kPa	2.75 kPa	1.00 kPa	Gas safety certified AS/NZS 5263.1.7 Certificate 9099-01
Main Burner Injector:	1.0 mm	1.0 mm	1.68 mm	
Main Burner Gas Consumption:	12.5MJ/hr	12.5MJ/hr	13.5MJ/hr	 DO NOT REMOVE AUSTRALIAN NEW ZEALAND GAS SAFETY CERTIFICATION
Total Gas Consumption:	62.5MJ/hr	62.5MJ/hr	67.5MJ/hr	
Model:	MLBBQ5			INPUT: 230-240 Vac 50Hz.
SERIAL NUMBER:				OUTPUT: 24VDC, 8.0A.
MANUFACTURING DATE:				Use only with a GFI protected circuit. Use only extension cords approved for outdoor use marked with W-A and rated for the power of this appliance.
CLEARANCES FROM COMBUSTIBLE MATERIALS:		Sides and back: 1000mm. Vertical above: 1000mm		
FOR OUTDOORS USE ONLY				

SAFETY

It is important that you READ THE MANUFACTURER INSTRUCTIONS thoroughly.

If there is a gas leak:

- Turn the gas off at the cylinder
- Ventilate the area to disperse the gas.
- Check all connections with soapy water.
- If the leak persists keep the cylinder upright and take it outside, keeping it away from any sparks or ignition sources.

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 cannot 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, if the gas is burning, it won't be able to build pressure and explode
- Check all gas hose and line connections for damage, cuts or cracks each time before using the barbecue.
- Test for leakage with soapy water before first use and at least annually. Always check when reconnecting the gas cylinder
- Check main burners, side burner and infrared rear burner regularly for insect nests from spiders, ants, etc and clean them regularly
- Refill the gas cylinder only at an authorised filling station
- Turn the gas supply off at the cylinder after each use
- Clean the grease tray regularly, accumulated fat can ignite.



WARNING

FOR OUTDOOR USE ONLY.

- NEVER operate this barbecue without a regulator
- NEVER alter or modify the regulator or gas supply assembly
- NEVER connect your barbecue to a gas cylinder exceeding this capacity
- NEVER store empty or full spare gas cylinders under or near this or any other appliance
- NEVER test for gas leaks with an open flame
- NEVER light the barbecue with the hood closed
- NEVER use this appliance in strong winds
- NEVER lay gas cylinders down (always keep them upright)
- NEVER move the appliance during use
- NEVER allow the flexible gas supply hose or any electrical cord to come in contact with any heated surface of this appliance
- NEVER modify the construction of this appliance or the size of any burner, injector orifice or any other components
- NEVER disconnect any gas fittings while the appliance is in use
- Do not modify this appliance

Any modifications to this barbecue may be dangerous, may cause injury or property damage and affect your ability to make a claim under the manufacturer's warranty.



WARNING

To reduce the risk of fire, burn hazard or other injury, read the manual carefully and completely before using your grill.



WARNING

Do not install in or connect to the consumer piping or gas supply system of a boat or caravan.

SAFETY

(continued)

IMPORTANT

Should the appliance go out for any reason, turn off all control knobs and the cylinder gas valve. Wait 5 minutes before attempting to relight the appliance.

- If a grease or fat fire should occur, immediately turn off all control knobs and the gas cylinder valve until the fire is out. Remove all food from the appliance.
- A leak test must be carried out prior to using the appliance for the first time and whenever the gas cylinder is refilled or whenever the gas hose and regulator have been disconnected from the gas cylinder or appliance.

ELECTRICAL PRECAUTIONS:

1. To protect against electric shock, do not immerse cord or plugs in water or other liquid;
2. Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts;
3. Do not operate any outdoor cooking gas appliance with a damaged cord, plug, or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair;
4. Do not let the cord hang over the edge of a table or touch hot surfaces;
5. Do not use an outdoor cooking gas appliance for purposes other than intended;
6. When connecting, first connect plug to the outdoor cooking gas appliance then plug appliance into the outlet;
7. Use only a Ground Fault Interrupter (GFI) protected circuit with this outdoor cooking gas appliance;
8. Never remove the grounding plug or use with an adapter of 2 prongs; and
9. Use only extension cords with a 3-prong grounding plug, rated for the power of the equipment, and approved for outdoor use.

CONDITIONS OF USE

These important notes apply to your appliance

- This appliance **MUST** be installed and serviced only by a qualified licensed person.
- This product is intended for personal, domestic or household use only, not commercial use.
- This product is intended for outdoor use only.
- This product must be installed, operated and maintained as per the instructions.
- Ventilation holes in the unit must not be obscured by the installation.

Please ensure you read the instruction manual fully before you call for service, or a full-service fee could be applicable.

WARNING! In freezing conditions, the pressure of propane gas can be reduced in the cylinder tank causing a lack of gas pressure. This may affect the way the barbecue operates.

SAFETY

(continued)

DO'S

- ✓ Check all gas line connections for leaks with and soapy water prior to lighting and tighten the connections until bubbles disappear
- ✓ Use only a LP cylinder from an authorised LPG supplier
- ✓ Preheat the barbecue for 3-5 min before cooking
- ✓ After cooking use the automated brush cleaning feature
- ✓ If the barbecue doesn't light immediately wait one minute before attempting to light again
- ✓ Trim excess fat from meats to minimise flare-ups

DON'TS

- ☒ Don't use plastics or untempered glass utensils on the barbecue
- ☒ Don't wear long loose clothing around the barbecue. Tie hair back or wear a hat or scarf. Long hair can easily be ignited by unexpected flare-ups
- ☒ Don't leave food on the barbecue unattended for long periods. Most fats can catch fire.
- ☒ Don't exceed temperatures of 480°F or 250°C with the hood closed
- ☒ Don't spray aerosols in the vicinity of this appliance while it is in operation
- ☒ Don't place articles on or against his appliance
- ☒ Don't use or store flammable materials in or near this appliance
- ☒ Don't lean over barbecue when lighting.
- ☒ Don't delay lighting burners after turning gas on.
- ☒ Don't store combustible materials, gasoline or flammable liquids or vapours within 450mm (18") of barbecue.
- ☒ Don't use caustic based cleaning agents on the barbecue.
- ☒ Don't operate barbecue with any cover on.
- ☒ Don't operate barbecue in strong winds.
- ☒ Don't use barbecue indoors.
- ☒ Don't expose hose to direct sunlight.
- ☒ Don't obstruct any ventilation of barbecue or the cylinder.
- ☒ Don't allow the flexible gas supply hose or any electrical cord to come in contact with hot surface of the appliance.
- ☒ Don't allow children to operate this appliance.

WARNING! Don't replace the extra grill with an extra hotplate. You will violate the gas approval and your warranty will be voided. The grill provides the ventilation needed for the barbecue to operate safely, it is not designed to be a solid hotplate appliance

Read and retain this manual for future reference.

LOCATING THE BARBECUE

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.

Any enclosure in which the appliance is 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. **FIG A**
- Within a partial enclosure that includes an overhead cover and no more than two walls **FIG. B** or **FIG. C**
- 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 **FIG. D** or **FIG. E**

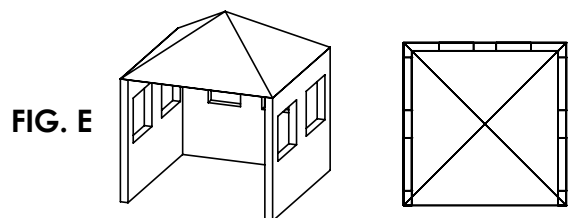
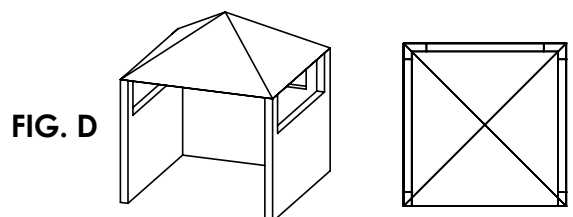
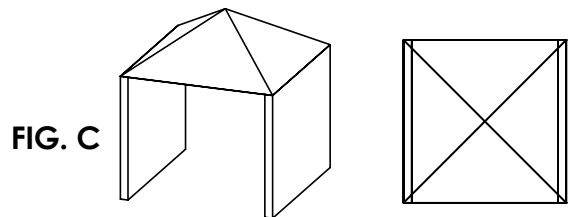
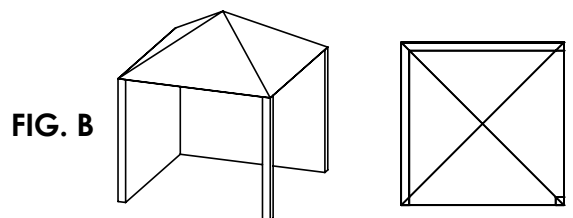
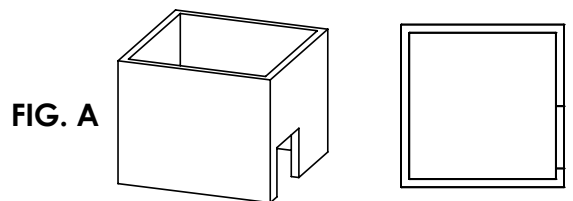
In the case of balconies, at least 20% of the total of the side, back and front wall areas shall be and remain open and unrestricted.

The barbecue must not be under or on any combustible material.

Minimum clearance from any combustible materials of all sides of the barbecue is 1000mm and 1000mm overhead.

BARBECUES MUST BE INSTALLED IN ACCORDANCE WITH THE MANUFACTURER'S INSTALLATION INSTRUCTIONS, MUNICIPAL BUILDING CODES AND THE GAS INSTALATION CODE AS/NZS 5601.

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.



GAS SPECIFICATIONS

Before proceeding, you need to establish the gas type which your barbecue will run on, and the style of installation you need.

Natural gas or LPG/Propane.

Before beginning installation or assembly, check that the gas type which the barbecue is designed for is correct for the gas available to you. In most countries the choices are natural gas or LPG/propane. You will find the gas type label on the side of your barbecue. If your barbecue uses the incorrect gas type, or if you are unsure, consult your dealer before going any further. Using the wrong type of gas for a barbecue is extremely dangerous.

Natural gas conversion

Most newly purchased barbecues are made for LPG/ propane. A natural gas conversion kit is available to allow your barbecue to run on Natural Gas. This kit includes all hoses required for installation.

Fixed Installation - Natural Gas

(Natural Gas installation should be carried out by a qualified gas fitter). Marros Natural Gas barbecues are designed as low-pressure appliances (4.0" WC, 1.00KPa).

Fit the natural gas regulator supplied directly to the barbecue inlet located on the right side of the appliance using either hard plumbing, or a flexible hose connected to a bayonet point, also known as a quick connect fitting..

Refer to AS/NZS 5601 or your local installation code for pipe sizing details. Secure all joints spanner (wrench) tight but do not overtighten.

Test gas pressure by removing the last burner from the left-hand side of the barbecue and attaching a hose and pressure gauge to the end of the gas valve. Turn on 2 burners and check the pressure. Inlet pressure should be 4.0" WC or 1.00kPa

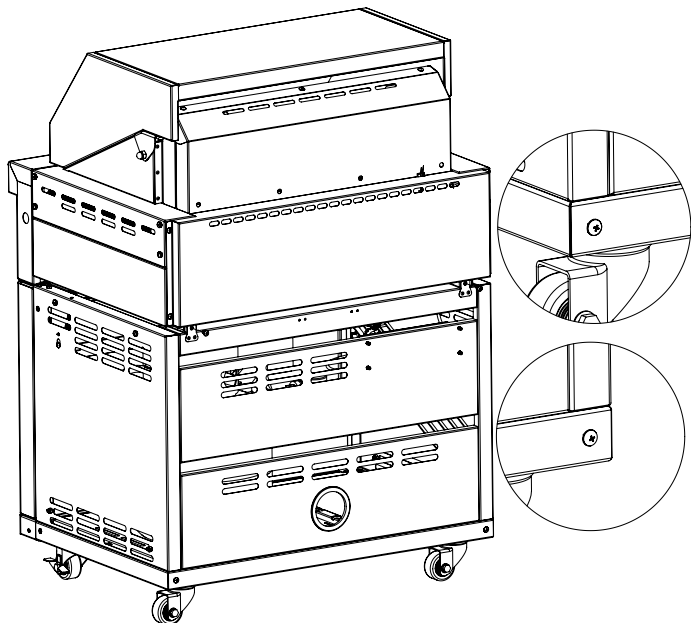
Where a mobile appliance is to be connected to a fixed gas supply via a flexible hose connection, a retaining tether of adequate strength shall be fixed to the appliance and be suitable to be fixed to the wall within 50mm of each connection point.

The length of the tether shall not exceed 80% of the length of the hose assembly. In this way, if the barbecue is accidentally moved, the chain stops the barbecue from stretching the hose.

The barbecue appliance must be isolated from the gas supply piping system by closing its manual shutoff valve during any pressure testing of the gas supply piping system.

Service assistance

To assist you when contacting your after-sales service agent and to arrange for service, please have the barbecue details ready when you call. You do not need to register your warranty. However, you must retain your receipt or proof of purchase. When claiming warranty for this appliance you must provide a copy of your proof of purchase receipt. No claims for warranty will be accepted without proof of purchase. For all parts and service, contact your place of purchase.



Connect the retaining tether in one of the location indicated in the above figure.

PORTABLE GAS CYLINDERS

- This barbecue is manufactured to be used with a portable refillable PROPANE (LPG) gas cylinder, of 9 Kg.
- Always keep cylinder in an upright position. Always close the cylinder valve when the barbecue is not in use.
- Do not subject the cylinder to excessive heat.
- The gas cylinder supply valve must be turned off when the barbecue is not in use
- Never store any spare gas cylinders under the barbecue shelves or inside the barbecue cart. Any gas cylinders not attached to the barbecue for use, should be stored outdoors and away from the appliance
- The gas cylinder used must incorporate a safety collar to protect the valve assembly.
- The gas cylinder must always be kept and used in the upright position.
- **When disconnecting and removing portable gas cylinders for the purpose of refilling always observe the following procedure:**
- Ensure you secure the bottle in position by placing it in the location and verify it sits vertically upright.
- Ensure that all gas control valves on the appliance and the gas cylinder are turned off before disconnecting the gas line from the cylinder.
- Do not smoke or use a naked flame near the appliance or gas cylinder while disconnecting the gas line between the appliance and gas cylinder.
- Remove the gas cylinder from the enclosure before disconnecting the gas line from the appliance.
- Tighten all connections before placing the gas cylinder back in its enclosure.
- The Gas Leak Testing Procedure should be conducted every time.

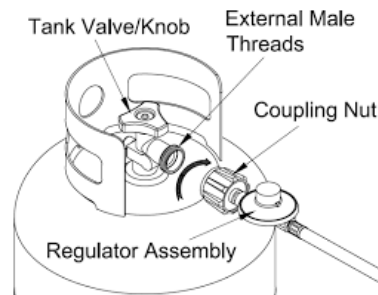
Check the test date on the gas cylinder before use. It is a requirement that all gas cylinders must be tested or replaced every 10 years

DO NOT USE AN ADAPTOR AT THE CYLINDER CONNECTION

Gas leak test procedure:

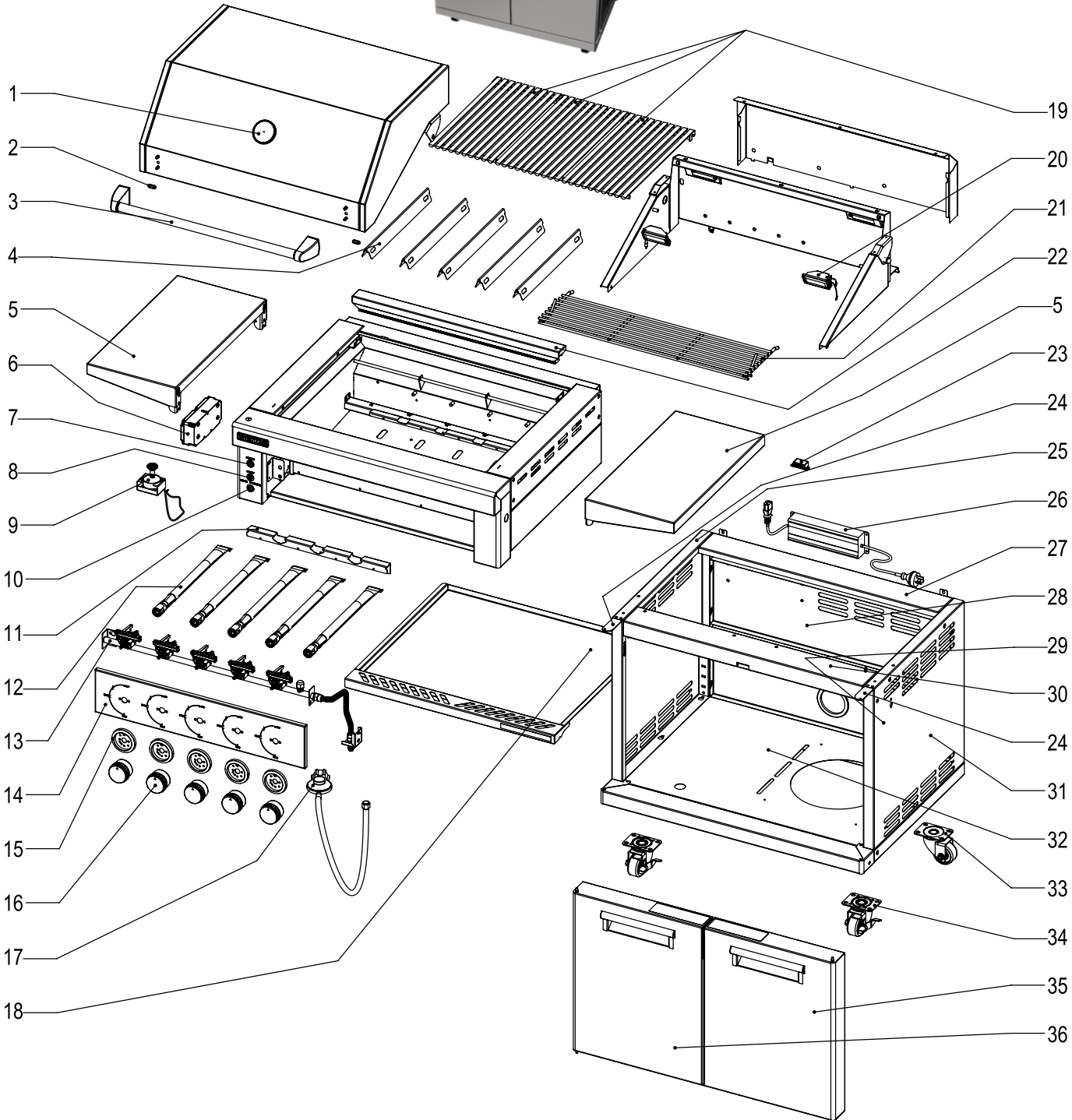
Use the following procedure to check for gas leaks. Never use a naked flame to check for gas leaks.

Standard QCC1 regulator (AU/NZ regulator)



1. In a small container, mix up a solution of water and detergent or soap. Mix the solution well.
2. For LPG make sure that the gas supply valve on the gas cylinder is turned on. For Natural gas make sure that the gas line is correctly fitted to the appliance.
3. Make sure that the gas control valves on the appliance are all turned off.
4. Using a brush or spray bottle apply the solution to the gas line and each join in the gas line.
5. Bubbling of the solution will indicate that there is a leak present.
6. Re-tighten or re-seal any joints that are leaking.
7. If a leak persists, then contact your distributor or the manufacturer for assistance.

GRILL PARTS DIAGRAM



GRILL PARTS DIAGRAM

(continued)

ITEM	PART NUMBER	DESCRIPTION	QTY.
1	MLBBQ 500-001	HOOD TEMP GAUGE	1
2	MLBBQ 500-002	HOOD RUBBER BUMP	2
3	MLBBQ 500-003	HOOD HANDLE	5
4	MLBBQ 500-004	BURNERS SHIELD	1
5	MLBBQ 500-005	SIDE TRAY	2
6	MLBBQ 500-006	PCB	1
7	MLBBQ 500-007	PUSH-STAY BUTTON LIGHTS	1
8	MLBBQ 500-008	PUSH HOLD BUTTON START	1
9	MLBBQ 500-009	SKEWER MOTOR	1
10	MLBBQ 500-010	SELECTOR SWITCH	1
11	MLBBQ 500-011	CROSS LIGHTER	1
12	MLBBQ 500-012	TUBE BURNER	5
13	MLBBQ 500-013	BBQ GAS VALVES RAIL	1
14	MLBBQ 500-014	BBQ CONTROL PANEL	1
15	MLBBQ 500-015	KNOBS BEZZEL	5
16	MLBBQ 500-016	KNOBS	5
17	MLBBQ 500-017	REGULATOR WITH HOSE, LPG	2
18	MLBBQ 500-018	BBQ DRAIN TRAY	1
19	MLBBQ 500-019	COOKING GRATE (MATERIAL)	3
20	MLBBQ 500-020	HOOD LIGHT	1
21	MLBBQ 500-021	HOOD WARMING TRAY	1
22	MLBBQ 500-022	BRUSH ASSEMBLY	4
23	MLBBQ 500-023	CART MAGNET	1
24	MLBBQ 500-024	CART HINGE	2
25	MLBBQ 500-025	CART EXT LEFT	1
26	MLBBQ 500-026	DC 24V 240W	1
27	MLBBQ 500-027	CART BRACK TOP BACK	1
28	MLBBQ 500-028	CART REAR TOP	1
29	MLBBQ 500-029	CART REAR BOTT	1
30	MLBBQ 500-030	CART BRACK TOP FR	1
31	MLBBQ 500-031	CART EXT RIGHT	1
32	MLBBQ 500-032	CART BOTTOM	1
33	MLBBQ 500-033	CASTER	2
34	MLBBQ 500-034	CASTER ADJUST LOCK	2
35	MLBBQ 500-035	CART DOOR RIGHT	1
36	MLBBQ 500-036	CART DOOR LEFT	1

GRILL PARTS DIAGRAM

(continued)

If you are missing hardware or have damaged parts after unpacking grill, or to order replacement parts after using grill call 0404559028

Important: Use only parts listed above. When ordering parts, providing the following information:

- Model #
- Serial # (found inside the front panel of your grill)
- Part Number (see PART# in chart)
- Part Description
- Quantity of parts needed

INSTALLATION & ASSEMBLY

It is important that you READ THE MANUFACTURER INSTRUCTIONS thoroughly.

1. The appliance must be installed in accordance with this instructions and installation requirements of the local Gas Authority and installation code AS/NZS 5601.
2. Before installing the barbecue keep in mind that all sides including the back should not be any closer than 1000mm from a combustible surface. A minimum clearance height of 1000mm is required from any combustible surface 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
4. 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 contact the place of purchase
6. 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 explained under Maintaining your Barbecue section. If this does not rectify the problem, please refer to the place of purchase

7. Seasoning the Cooking Surfaces

- Before using the barbecue, the first time, the cooking surfaces should be washed with a soap and water solution to remove any dust
- Dry the cooking surfaces and apply a light coating of cooking oil
- Light the barbecue and turn all the burners to the LO position
- Leave burners alight for 30 minutes for seasoning.

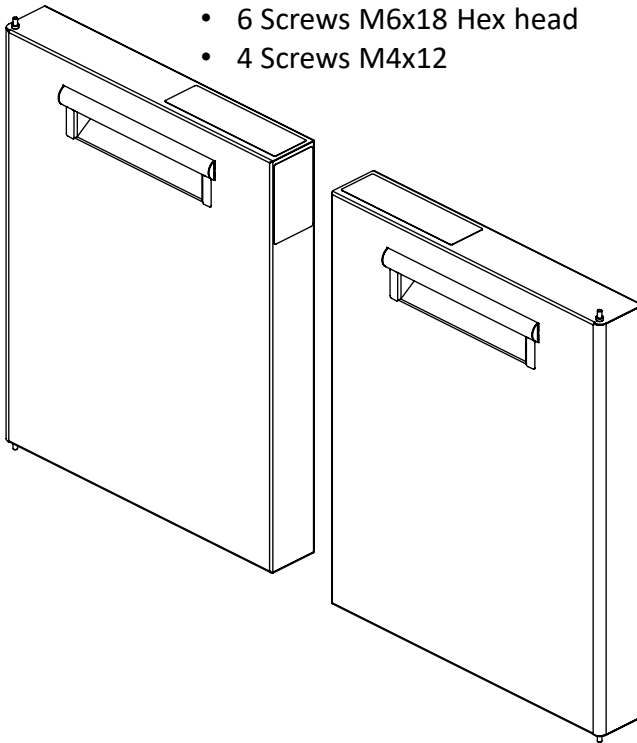
ASSEMBLY INSTRUCTIONS

Bolt pack content:

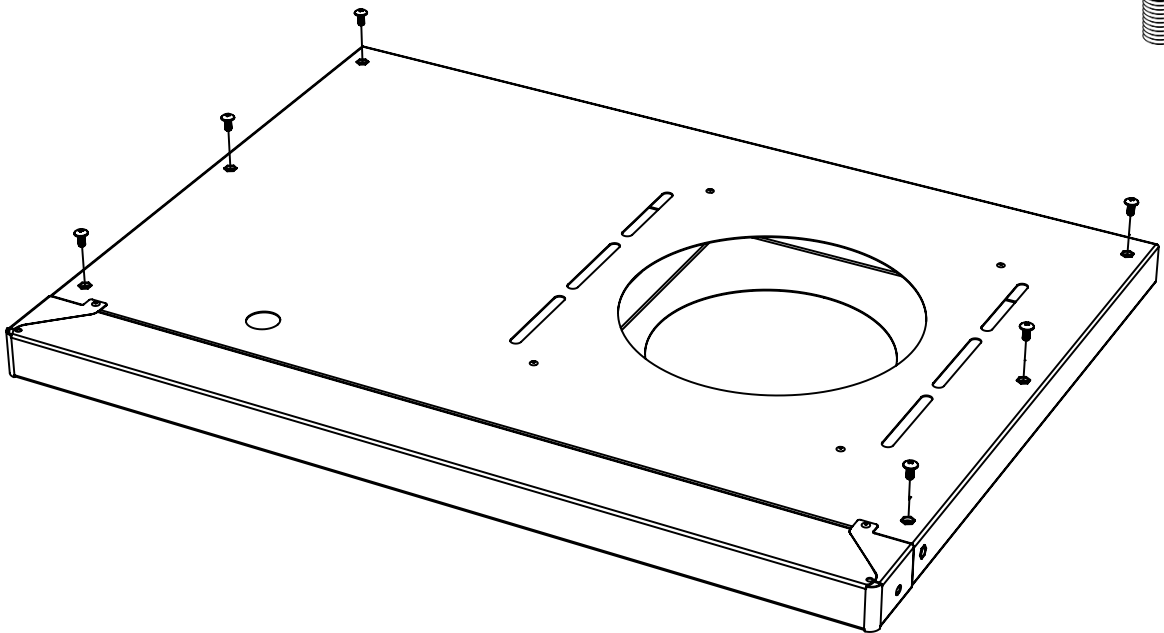
- 54 Screws M6x12 Pan head
- 6 Screws M6x18 Hex head
- 4 Screws M4x12

Tools needed:

- Philip screwdriver
- Spanner 10

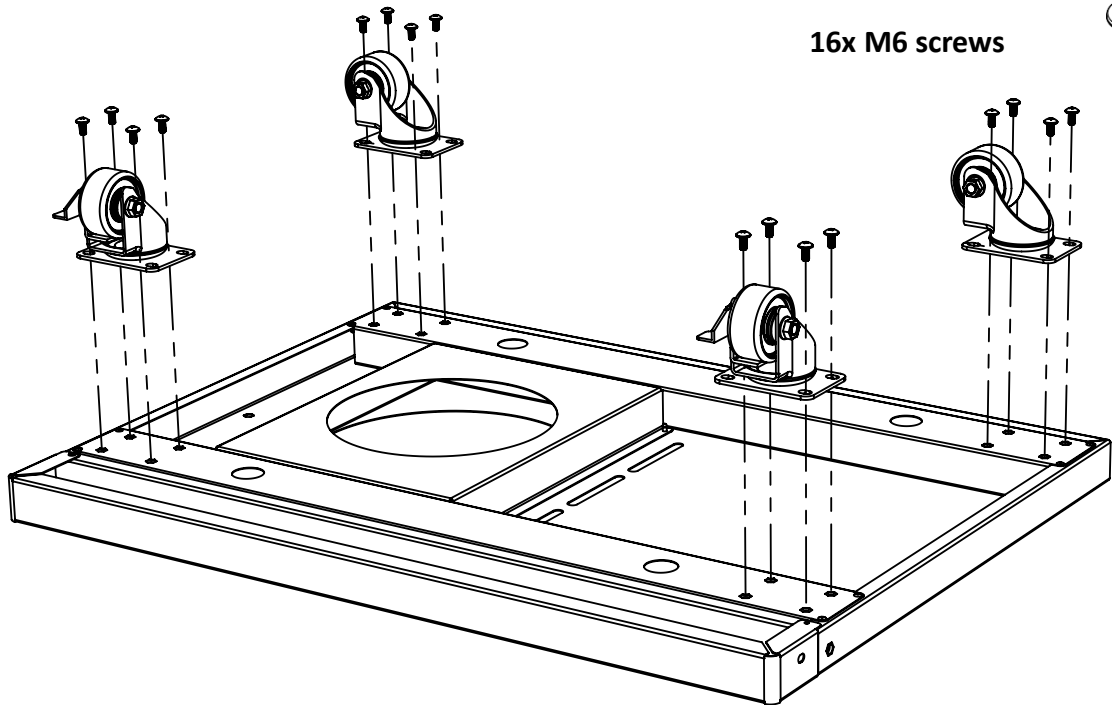


6x M6 screws



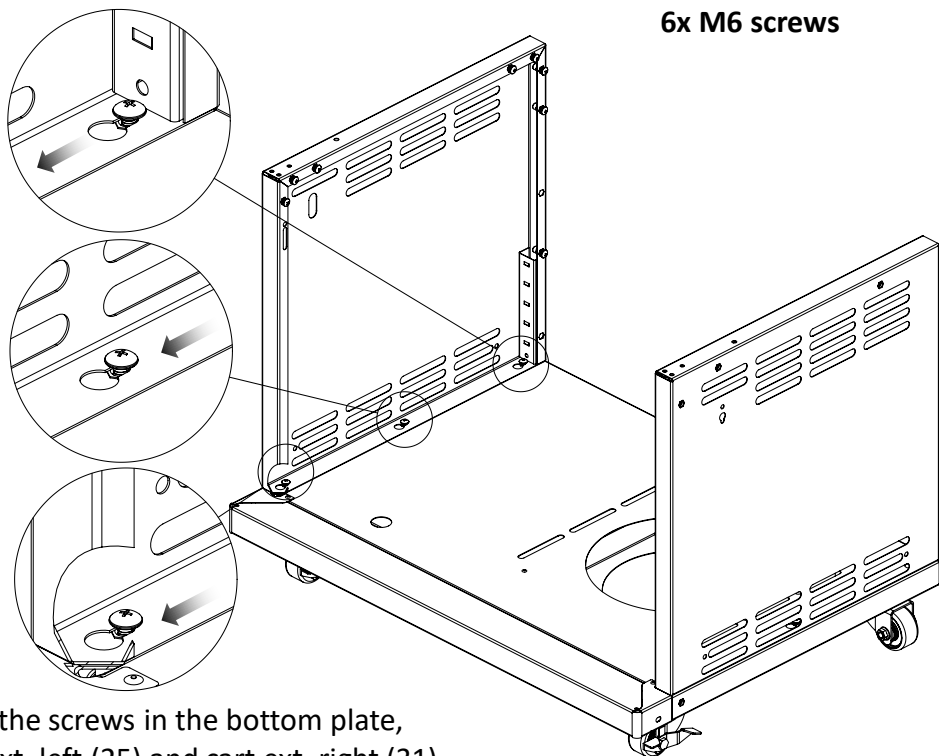
Half screw in the screws in the bottom plate as shown.

ASSEMBLY INSTRUCTIONS (CONTINUED)



16x M6 screws

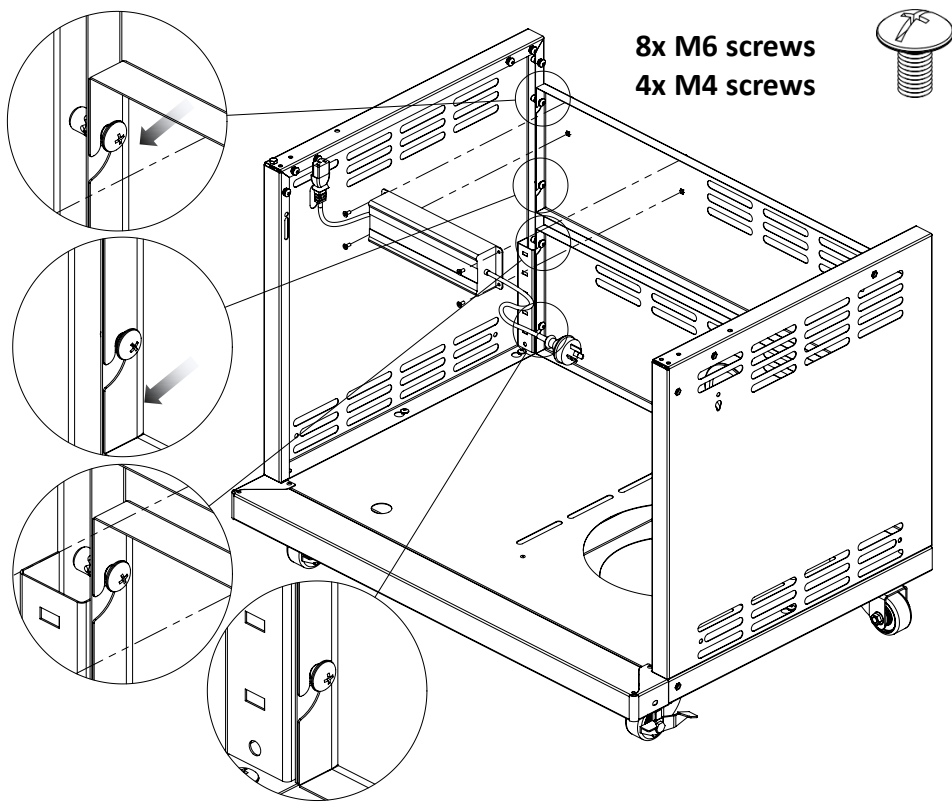
Please insert casters (33) and caster adjust lock (34) into the Cart bottom shelf using M6 screws as shown



6x M6 screws

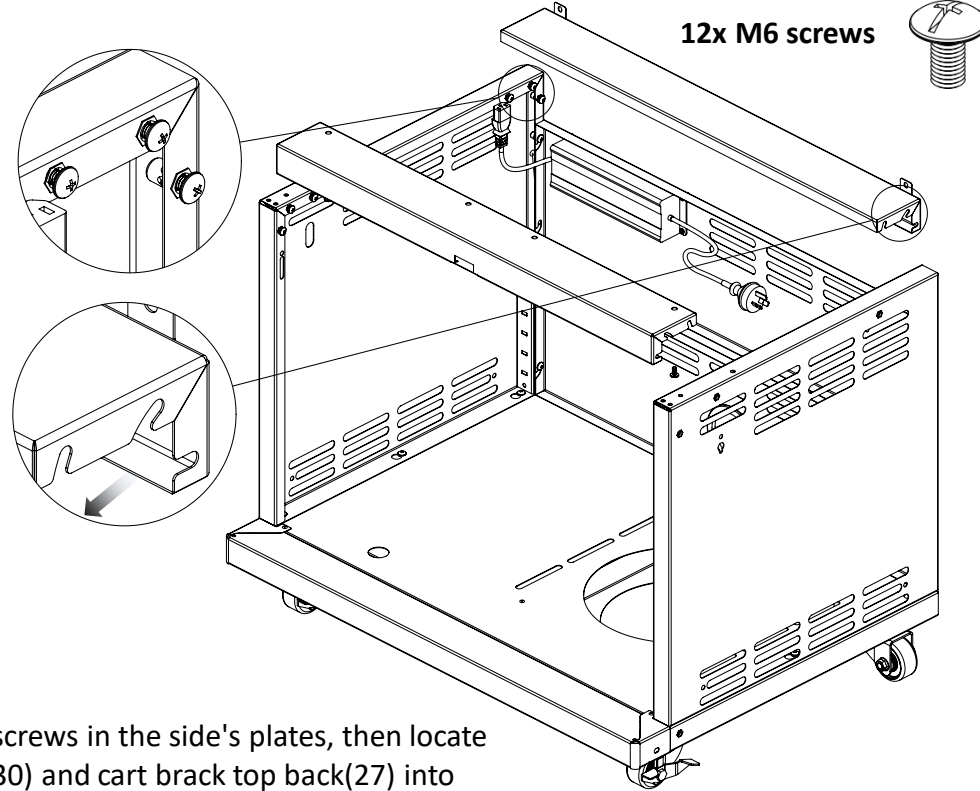
Half screw in the screws in the bottom plate, then fit cart ext. left (25) and cart ext. right (31) into the relevant screw holes and screw tightly

ASSEMBLY INSTRUCTIONS (CONTINUED)



8x M6 screws
4x M4 screws

1. Half screw in, the screws in the side's plates, then locate cart rear top (28) and cart rear bott (29) into the relevant screw holes and screw tightly
2. Add the transformer with 4xM4 screws as shown

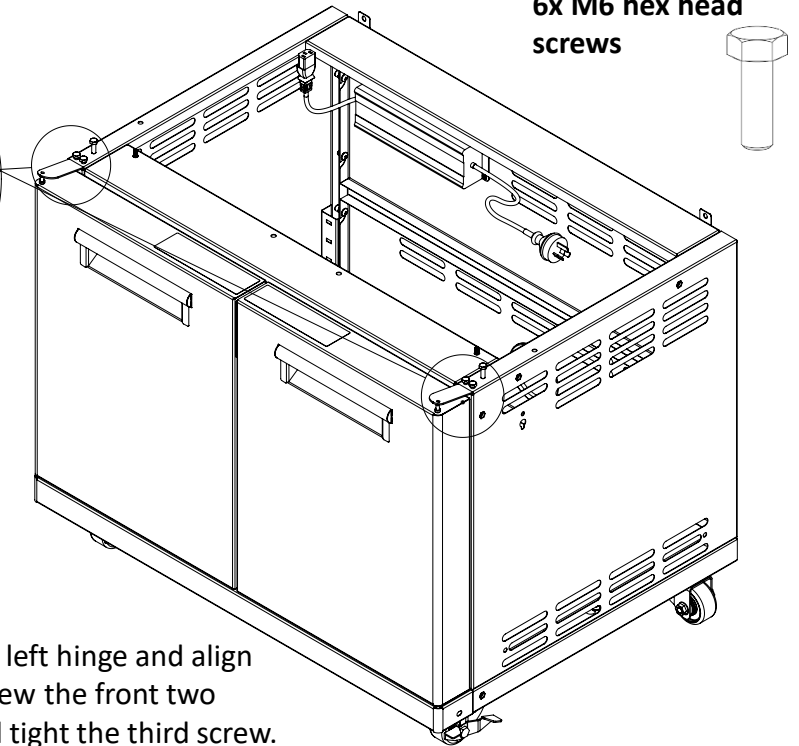
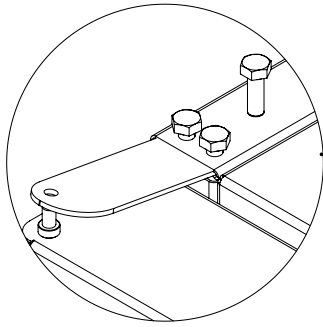


12x M6 screws

Half screw in the screws in the side's plates, then locate cart brack top fr (30) and cart brack top back(27) into the relevant screw holes and screw tightly.

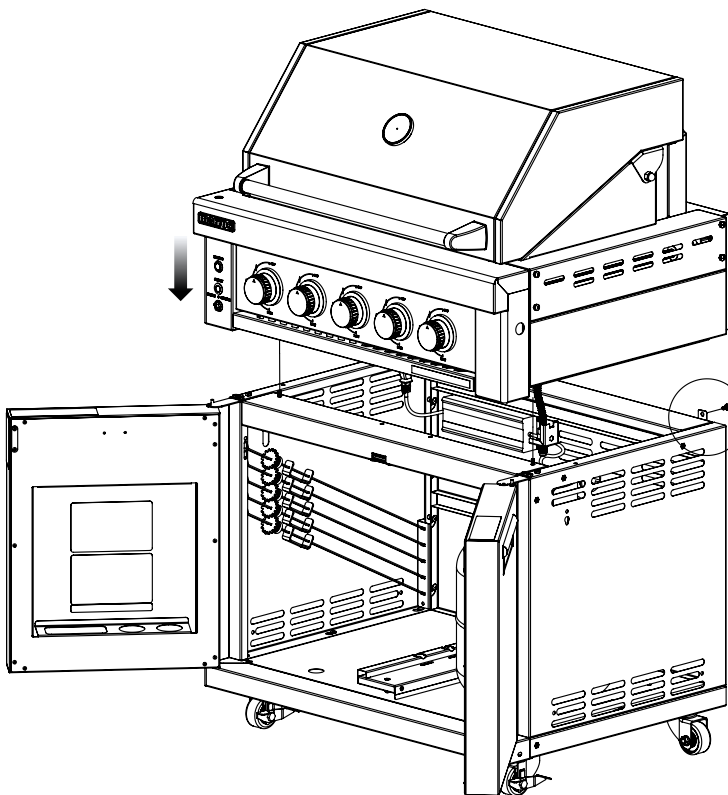
ASSEMBLY INSTRUCTIONS (CONTINUED)

6x M6 hex head screws



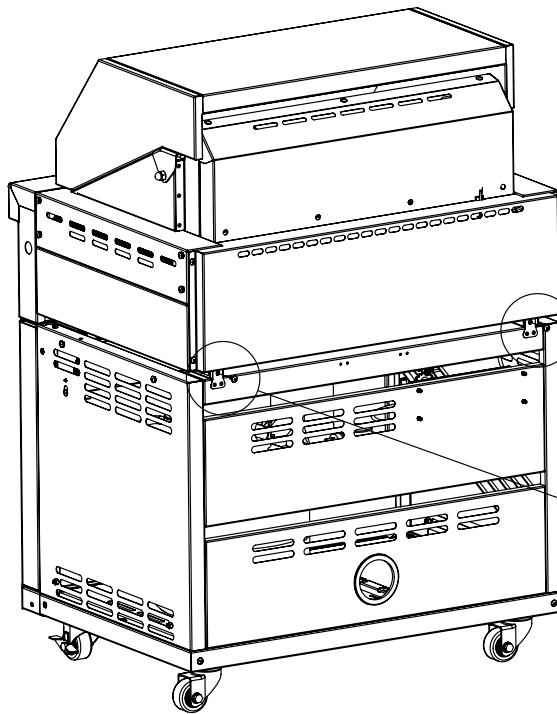
From inside the cart, insert the left hinge and align with the screw's holes. Half screw the front two screws, insert the left door and tighten the third screw. Same procedure for the right door

2x M6 screws



Locate the Grill body on the cart. Insert the gas pressure regulator in the cabinet

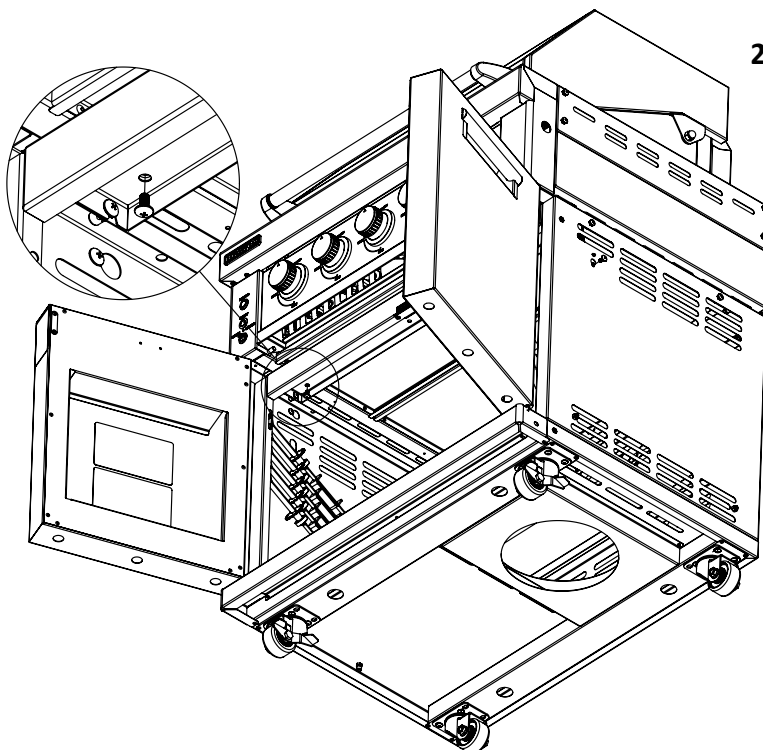
ASSEMBLY INSTRUCTIONS (CONTINUED)



2x M6 screws



Screw the grill and the cart at the back with 2x M6 through the brackets as shown

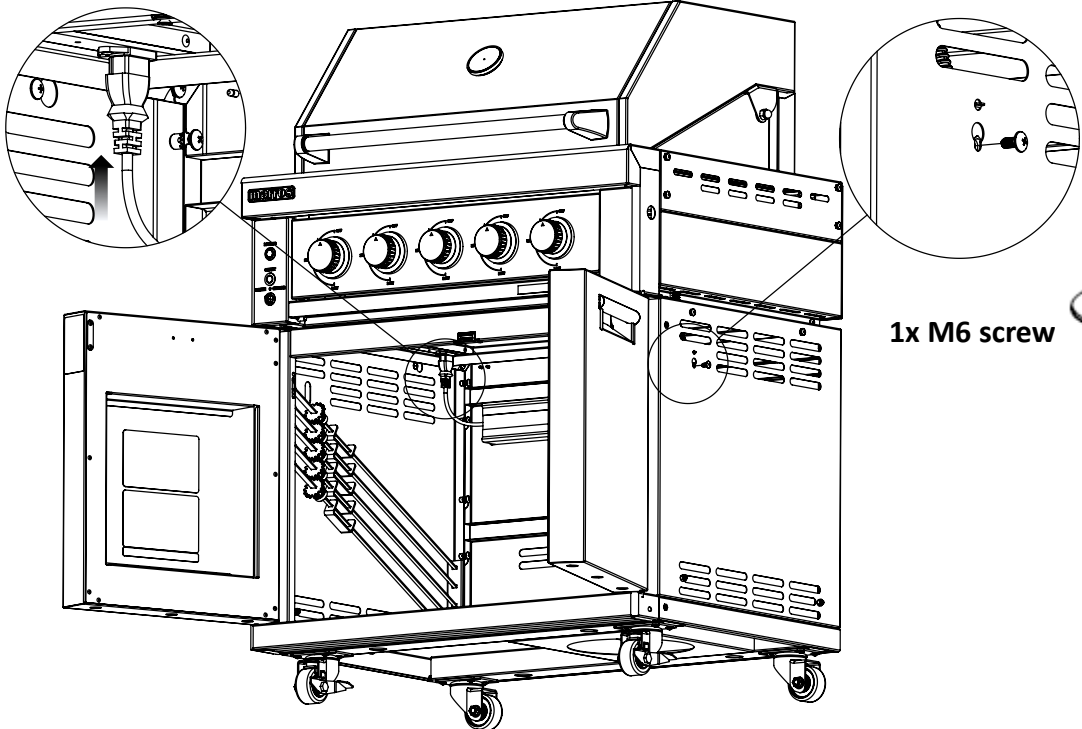


2x M6 screws

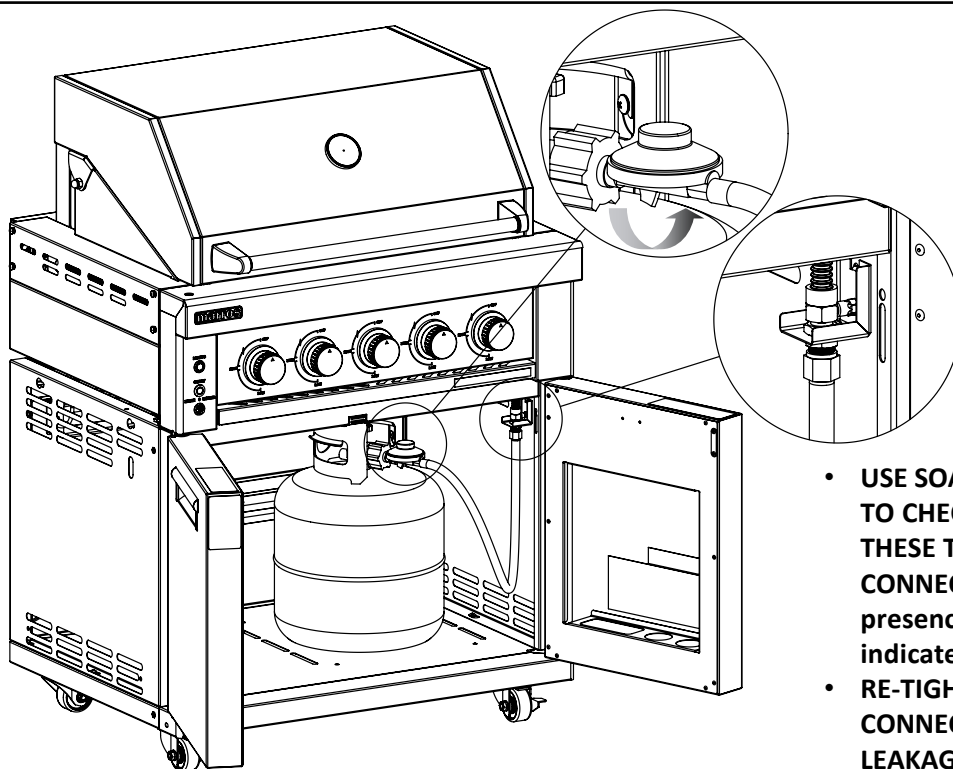


Screw the grill and the cart in front left with 1x M6 screws at the cart front bracket (30)
Repeat the procedure for the right side

ASSEMBLY INSTRUCTIONS (CONTINUED)



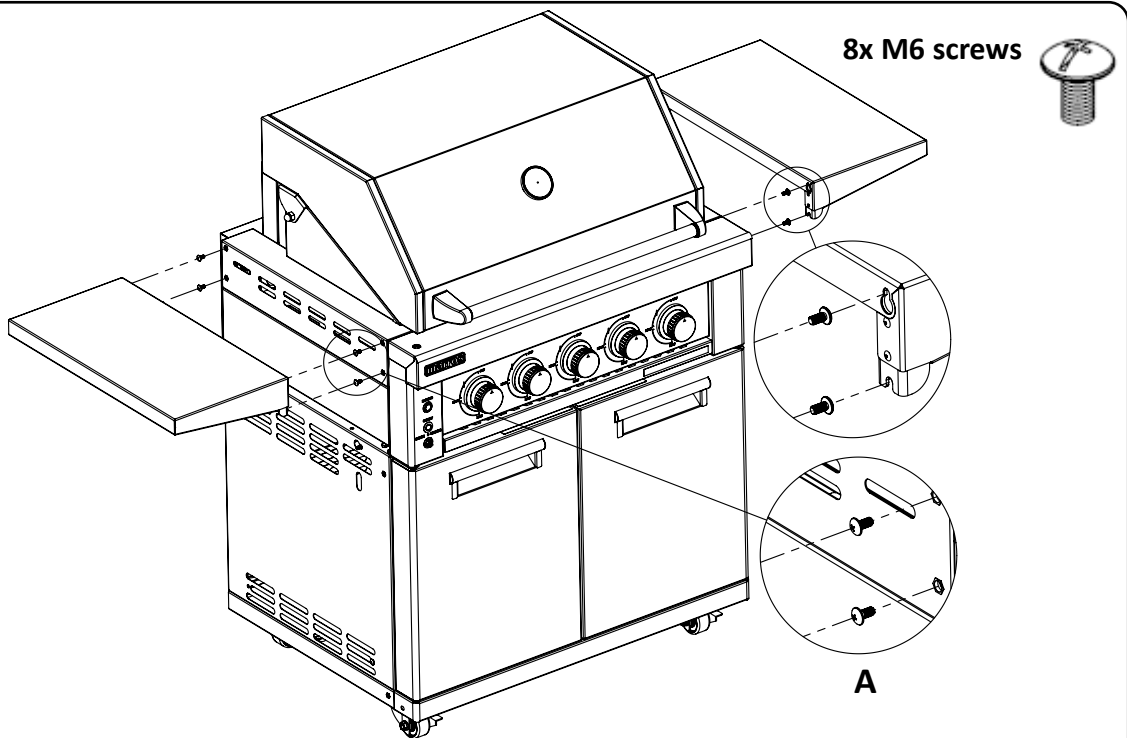
Connect the power supply from the cart with the power cable from the grill.
Slide the Gas pressure regulator onto the key slot on the right side and secure with the screw supplied



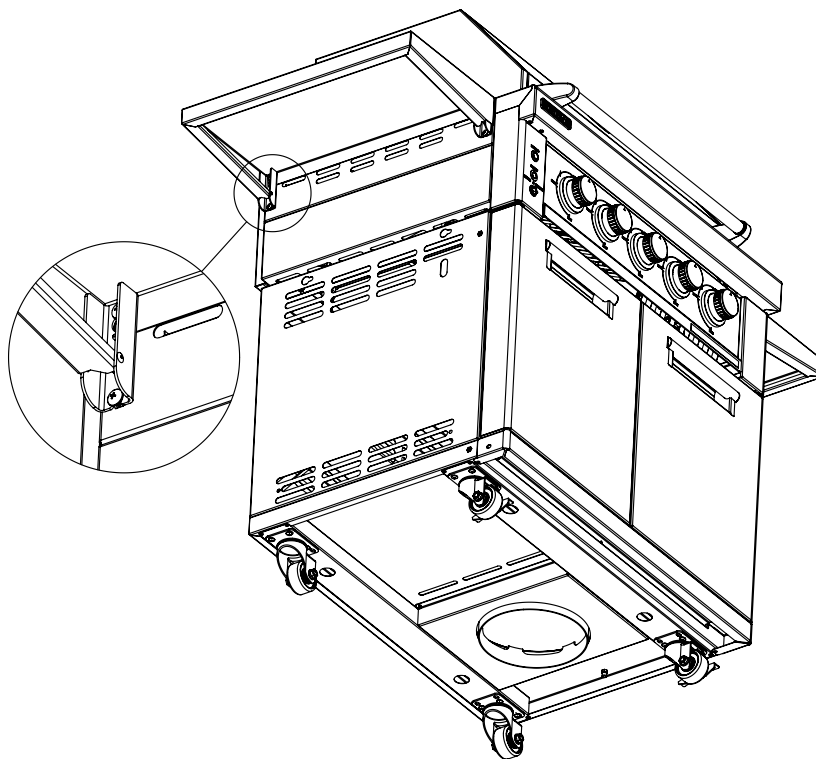
- USE SOAP AND WATER TO CHECK FOR LEAKS AT THESE TWO CONNECTION. The presence of bubbles indicates gas leak
- RE-TIGHTEN THE CONNECTION IF GAS LEAKAGE OCCURS

Insert the LPG tank and connect the gas pressure regulator

ASSEMBLY INSTRUCTIONS (CONTINUED)

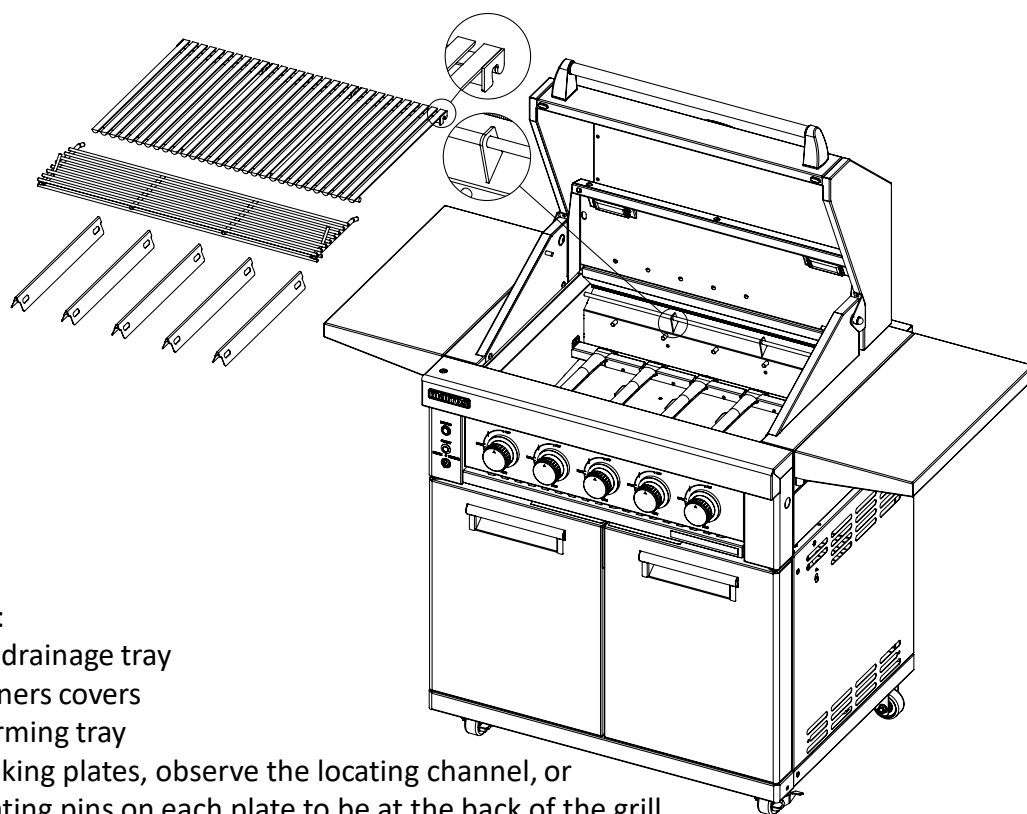


Use 4xM6 screws (A) for each of the four side tray brackets and secure them tightly on the sides of the grill. Half screw the screws A on the side of the grill body and slide the side shelves on the slots. The shelves can also be located on the lower part of the cart



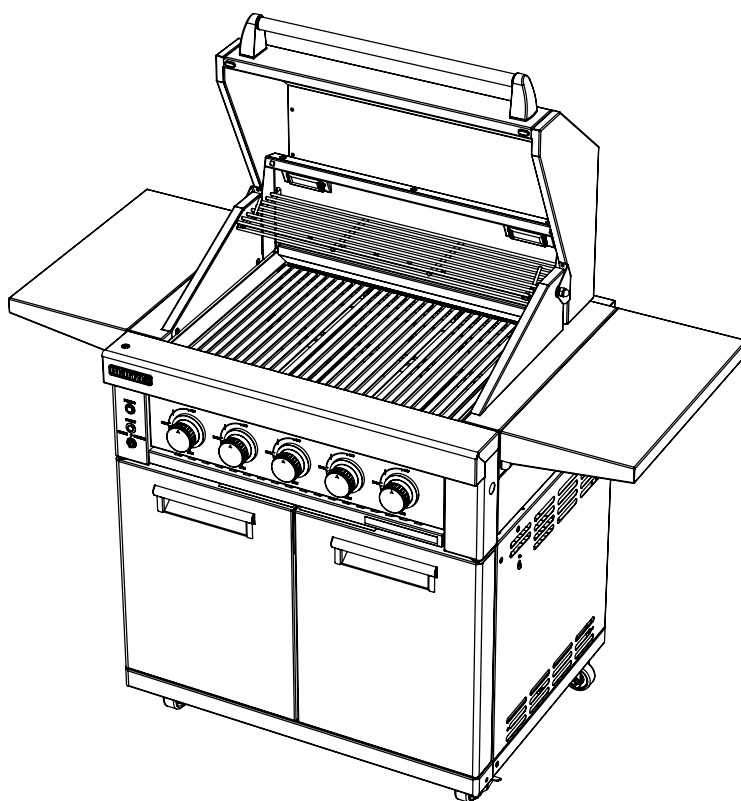
Secure the screws tightly or leave loose to easily remove the shelves. The shelves can also be located on the lower part of the cart

ASSEMBLY INSTRUCTIONS (CONTINUED)



Insert :

- the drainage tray
- Burners covers
- Warming tray
- Cooking plates, observe the locating channel, or locating pins on each plate to be at the back of the grill.



Enjoy!

BUILT-IN INSTALLATION

Built-in Installation

For non-combustible cabinet enclosure installation only. Follow the cut-out dimensions as shown.

Contact your local municipality for any building codes regulating the installation of outdoor barbecue appliances. Outdoor installations must conform to local codes or, in the absence of local codes, with the following:

We recommend that this installation be done in a masonry structure and carried out by a professional tradesperson. Other non-combustible material with metal studs may also be used.

This appliance must not be installed under or on any combustible material.. Australian Standards Code AS/NZS 5601

ALL outdoor kitchen cabinets MUST include ventilation.

CAUTION: When the appliance is not in use, the gas must be turned off at the gas cylinder.

Familiarise yourself with the general information and safety guidelines located at the front of this booklet. Check to see that gas cylinder is filled and that end of each burner tube is properly located over each valve orifice. Set burner controls to 'OFF' position.

DISCONNECTING FROM GAS SOURCE

1. Turn the burner controls 'OFF' .
2. Turn the gas cylinder valve off fully.
3. Detach the regulator assembly from gas cylinder valve.

Before first use and at the beginning of each barbecue season:

- Please read Safety, Lighting and Operating instructions carefully.
- Check gas valve orifices, burner tubes and burner ports for any obstructions. e.g., spiders, webs, insects.
- Check and ensure the gas cylinder is full.
- Ensure all connections are securely tightened. Check for gas leaks.

NOTE: When using Propane, EXTREME CAUTION should be used to provide ample ventilation of vapor from the enclosure.

LP Gas vapor is heavier than air and SERIOUS INJURY from a DANGEROUS EXPLOSION could occur if LP Gas is allowed to accumulate in an enclosure and then ignited.

NOTE: When installing a barbecue equipped for liquid propane in an island, the propane tank must be in a separate enclosure that is completely isolated from the barbecue. It must be cross-ventilated in accordance with the current standard. The propane tank MUST NEVER be installed directly under the barbecue.

NOTE: Upper & lower ground-level vents (200 cm² minimum each) MUST BE PROVIDED for combustion air on both sides of built-in construction.

NOTE: Do not use your grill in bad weather.

CONNECTION TO A FIXED GAS SUPPLY

When connecting to a fixed gas supply the installation must be in compliance with AS/NZS5601.

CONNECTING TO AND DISCONNECTING FROM GAS SOURCE

1. Locate the gas cylinder in the cabinet and secure.
2. Attach the regulator and hose assembly to cylinder valve outlet. Tighten firmly.
3. Open the gas cylinder valve fully to allow gas to flow.
4. Leak test all accessible connections thoroughly using a soapy water solution prior to lighting the barbecue. Refer to Safety information, at the beginning of this booklet
5. If a leak is found, turn gas cylinder valve off and recheck all connections have been tightened. If there is still a leak do not use barbecue until repairs or replacement can be made.

IMPORTANT

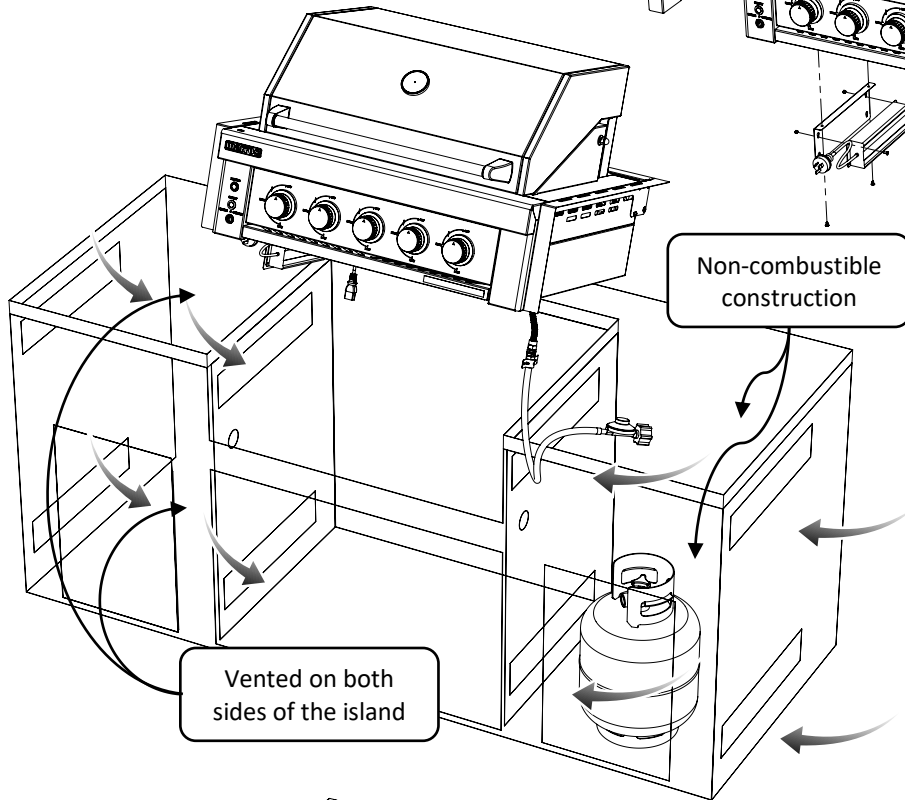
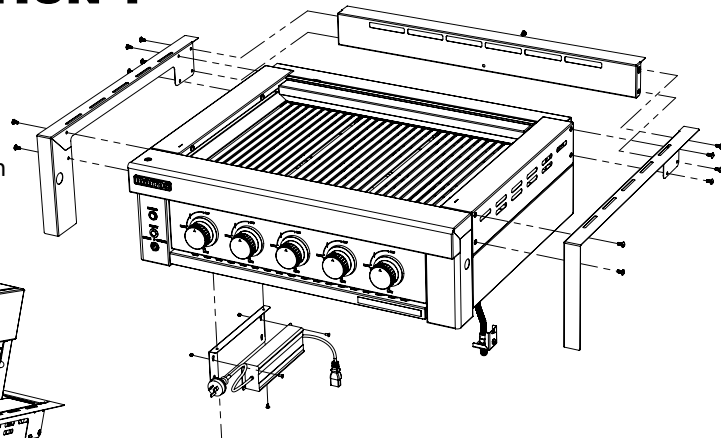
- Before connecting and disconnecting barbecue to gas source, make sure burner controls are in "OFF" position.
- When the barbecue is not in use, the gas must be turned off at the cylinder.
- The appliance control knob must be in the "OFF" position before opening the cylinder valve.
- Disconnect and remove gas cylinder when manoeuvring the barbecue over uneven surfaces or carrying up and down stairs.
- Check that the seals between the appliance and the gas cylinder are in place and in good condition before connecting the gas cylinder.
- Do not use this appliance if it has damaged or worn seals.

BUILT-IN INSTALLATION

OPTION 1

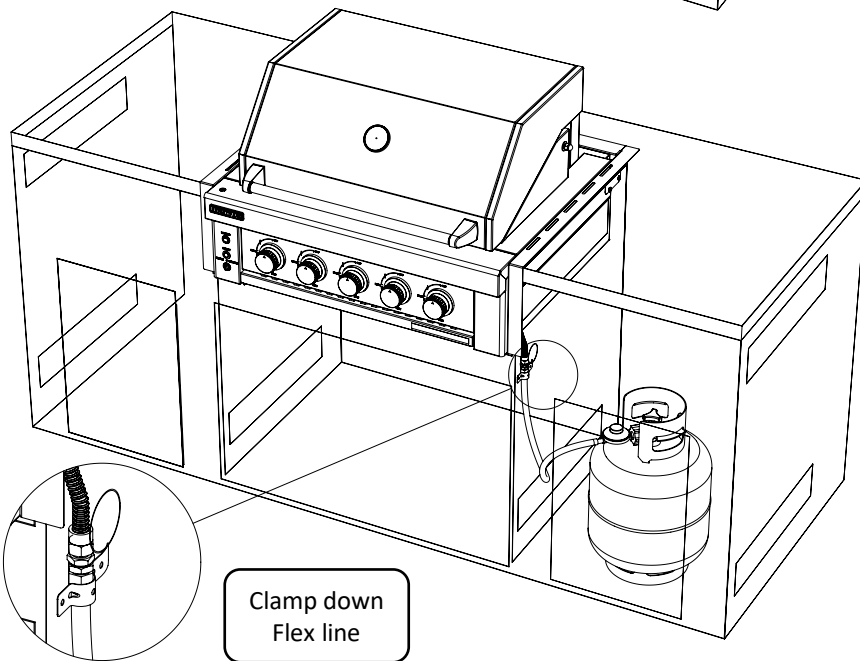
Preparing for built in installation:

- Install (optional) trim brackets as shown
- Install the transformer bracket as shown
- Install the transformer



Install the Grill Head

- With the help of your assistant, lift the grill head and place it into the cut-out of your island.
- Insert the transformer-plug into the transformer-socket and tighten securely.
- Depending on your island construction, you may need to make one hole on your island rear panel. Then pull the transformer cord out through the hole and plug it into a properly grounded AC outlet.
- Connect the flex line to the regulator hose and fix the connection to the island



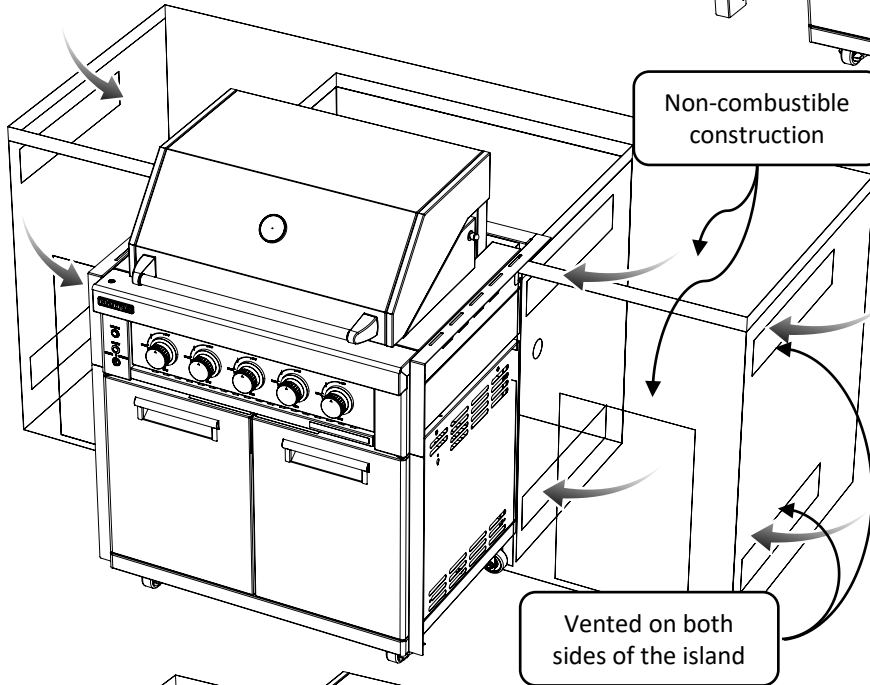
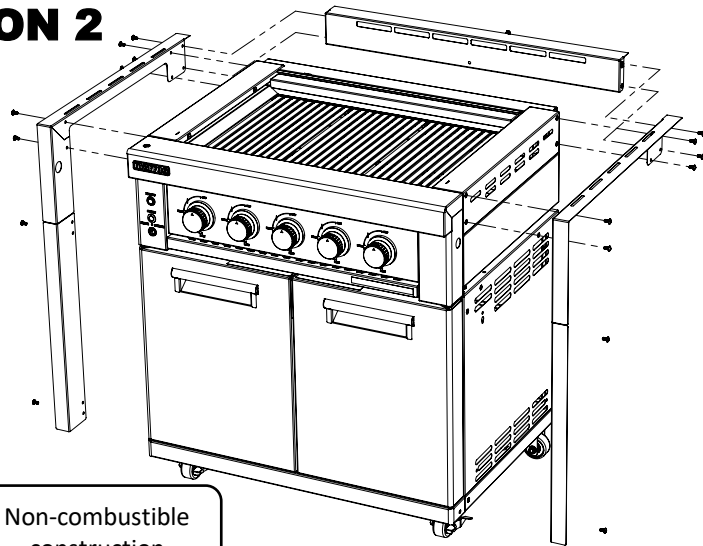
Note: the above illustration is for example only. All aspects of the Installation shall be in compliance with AS / NZS 5601. Including housing of the gas cylinder.

BUILT-IN INSTALLATION

OPTION 2

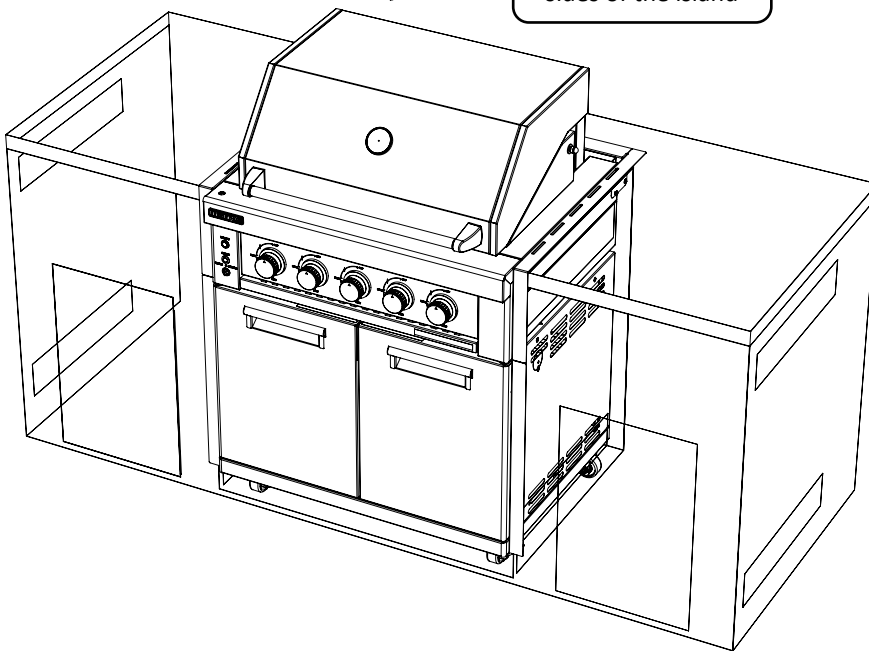
Preparing for built in installation:

- Install trim brackets as shown



Install the Grill Head

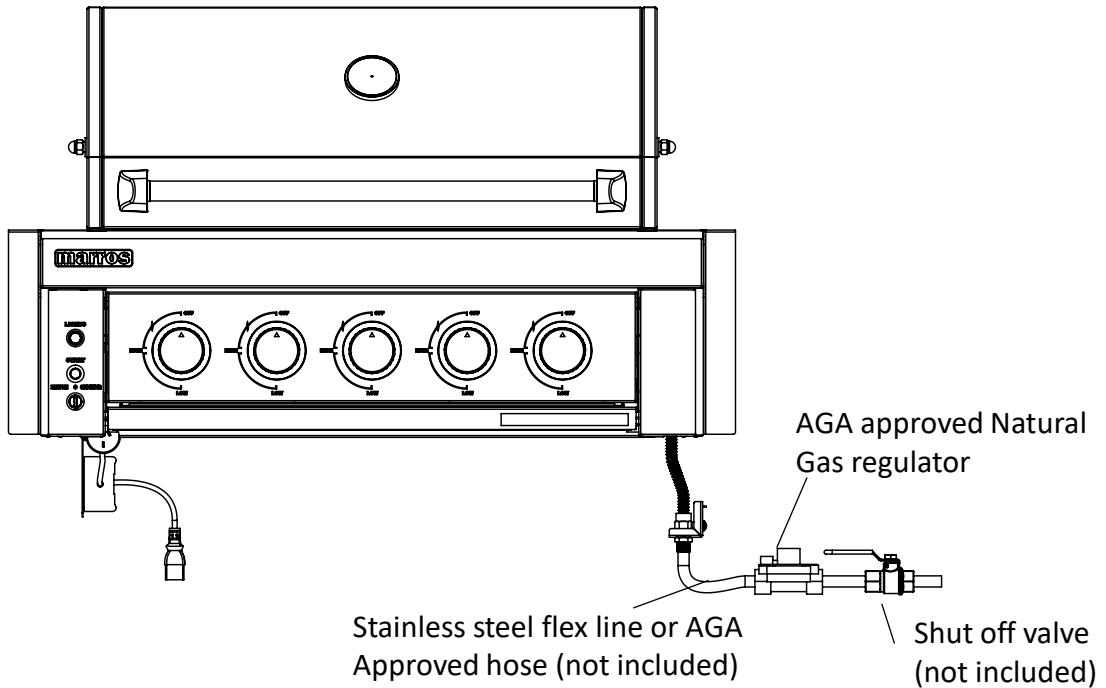
- With the help of your assistant, slide the BBQ into the cut-out of your island.
- Depending on your island construction, you may need to make one hole on your island rear panel. Then pull the transformer cord out through the hole and plug it into a properly grounded AC outlet.
- You may choose to remove the castors and fix the BBQ on some spacers



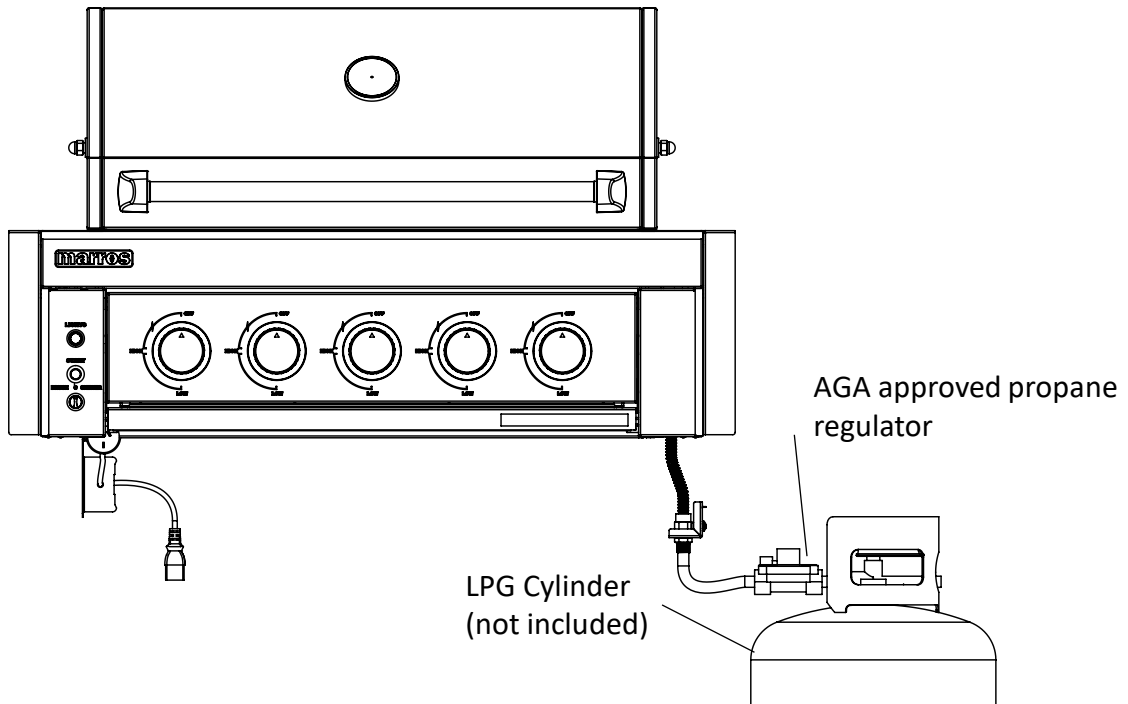
Note: the above illustration is for example only. All aspects of the Installation shall be in compliance with AS / NZS 5601. Including housing of the gas cylinder.

BUILT-IN INSTALLATION

Natural gas installation

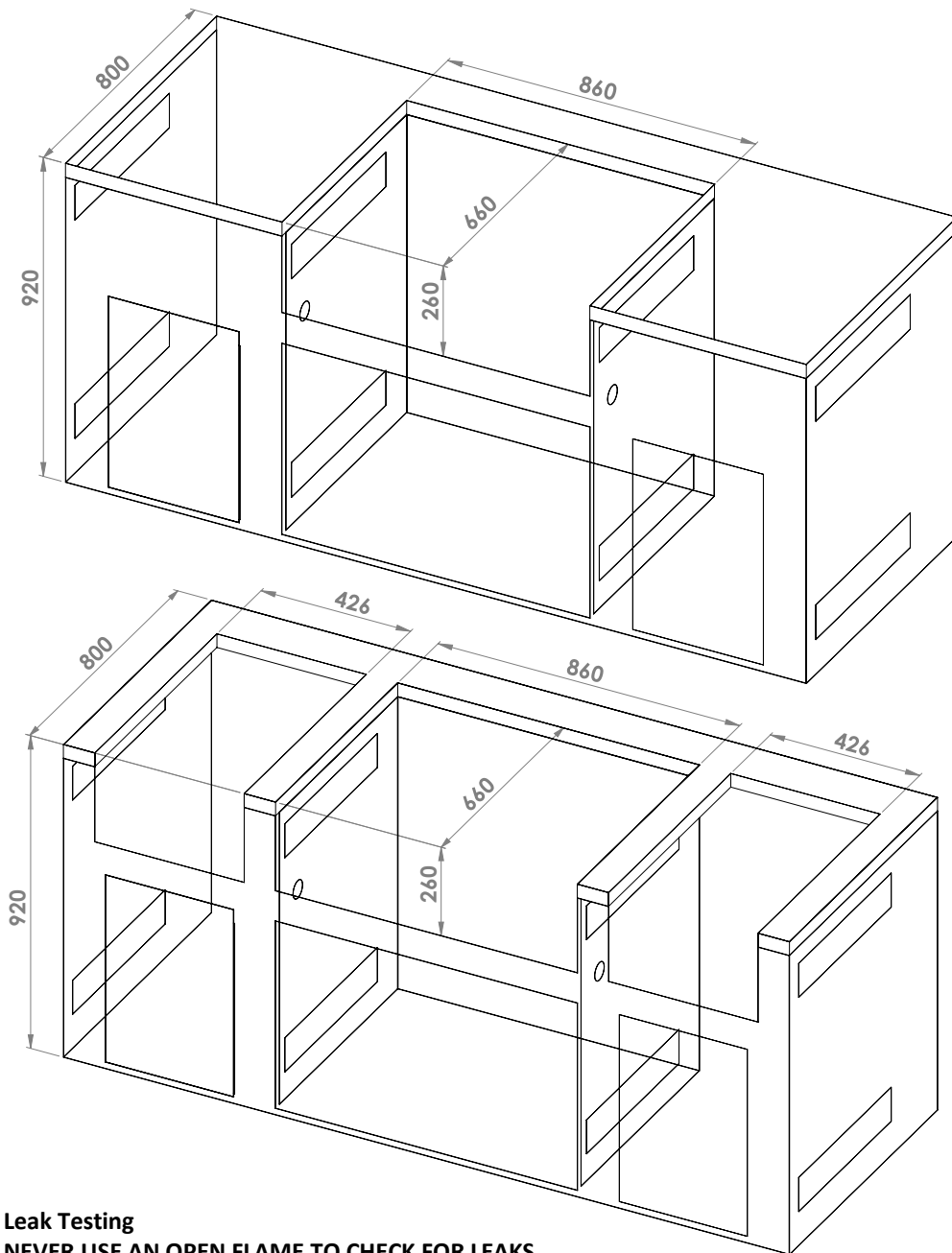


Propane (LPG) installation



BUILT-IN INSTALLATION

MOUNTING CUT OUT



Leak Testing

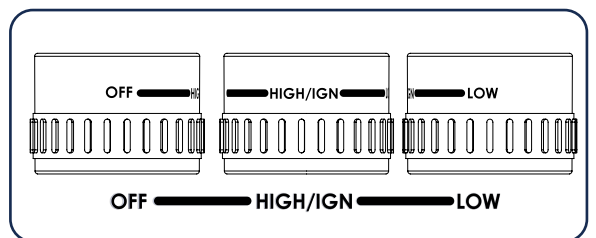
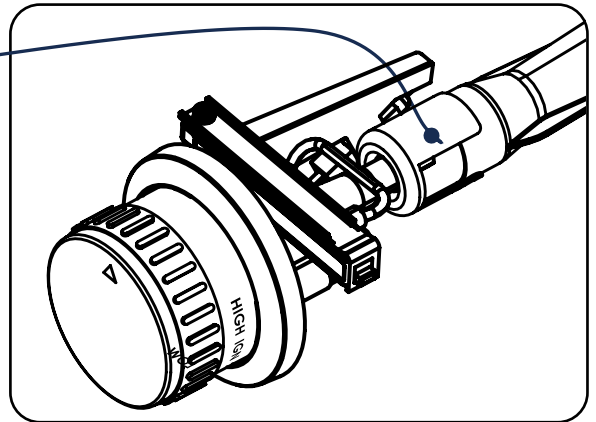
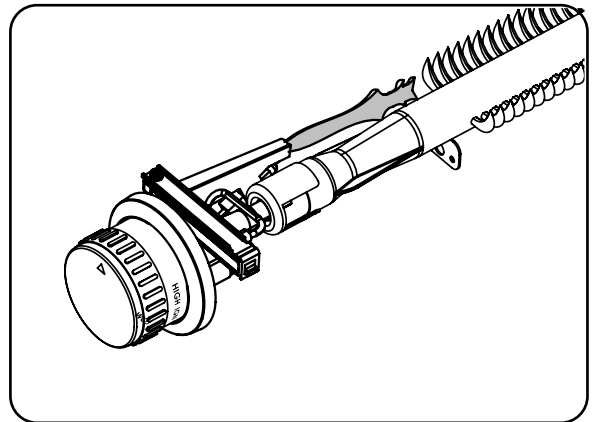
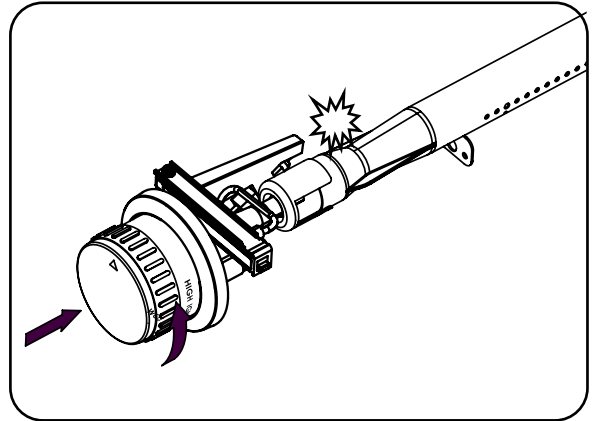
NEVER USE AN OPEN FLAME TO CHECK FOR LEAKS.

All gas piping and connections must be tested for leaks after installation or service. All leaks must be corrected immediately. Remember-before exchanging an empty bottle for a new one, make sure all control valves are in the "off" position.

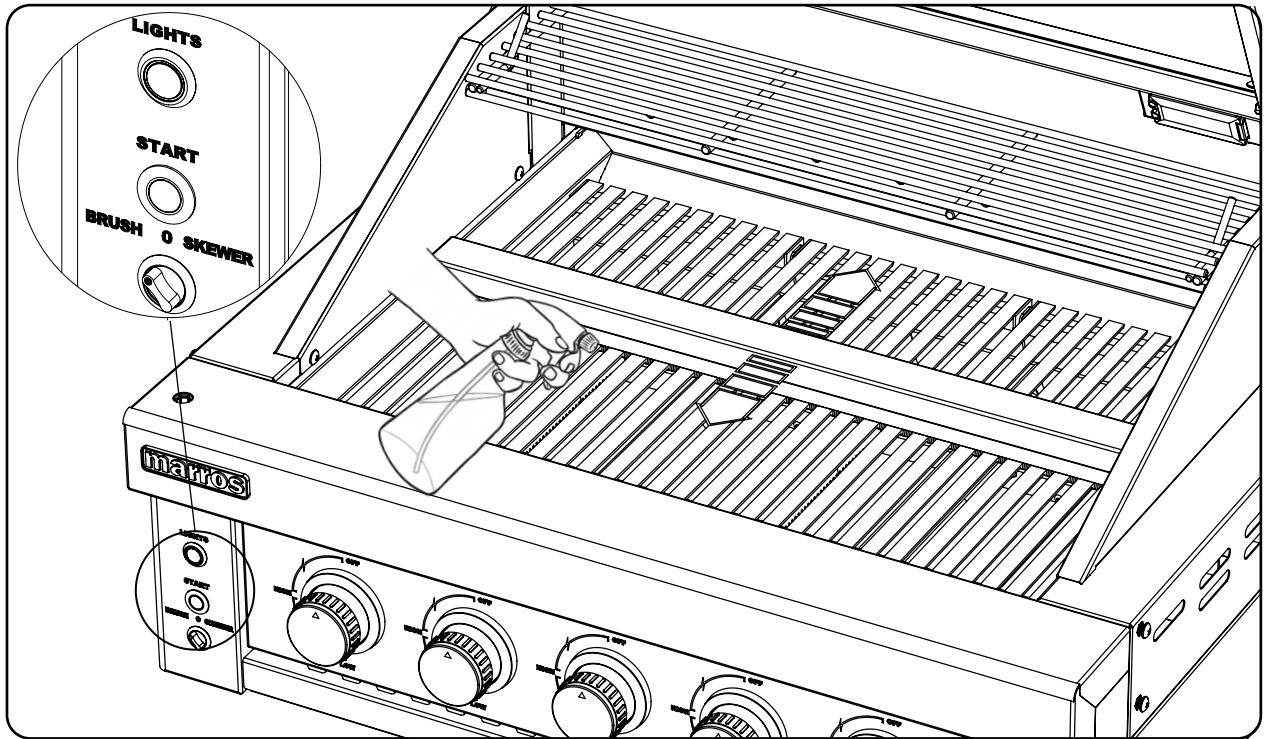
With the LP regulator connected to tank and grill and the grill knobs turned to OFF. Open the valve on the tank. Test for leaks by applying liquid soap solution to all joints. Bubbles forming indicate gas leak. Fix gas leak before continuing use.

SNAP IGNITION OPERATION

- **Always open the lid before igniting the burners.**
- Each control knob has its own igniter electrode built in.
- To create a spark, you must push the control knob in and turn it anticlockwise to HIGH / IGN.
- This action will generate gas flow and a spark to the burner lighting tube. You will hear a “snap” from the igniter. You will also see a 70-120 mm orange flame coming from the burner lighting tube at the left side of the burner .
- Continue to hold the burner control knob in for two seconds after the “snap.” This will allow gas to flow completely down the burner tube and ensure ignition.
- Check that the burner is lit by looking through the cooking grates. You should see a flame. If burner does not light on first try, push control knob in and turn it to OFF. Repeat lighting procedure a second time.
- **WARNING: If the burner still does not light, turn the burner control knob to OFF and wait five minutes to let the gas clear before you try again or try to light with a match.**
- This aeration sleeve is fixed and must not be adjusted.



BRUSH OPERATION



1. Turn the selector switch to the left on "BRUSH". Press and hold the "START" button for 5 seconds, the buzzer will start, and you can release the button, after 4 seconds the Brush starts moving
2. Move Selector switch to "0" when finished, or any time you want to stop the brush, or in an emergency.
3. The brush will travel six times over the cooking surface. If needed repeat.

NOTE: the brush cleaning can be used any time including if the burners are on. Ensure the cooking plates are free of any food.

- Spraying some water during the cleaning cycle will help with the cleaning.

WARNING: Do not use the Brush cleaning if the skewers are on, or if any objects are placed on the cooking area

PREPARING TO COOK

Before you light the barbecue

Perform the following checks:

- Make sure all connections are tight, and leak-tested. Gas regulators fitted with a hand-tightened wheel must be checked to ensure they are secured.
- Check that all control knobs are in the 'Off' position, and that gas supply is turned off.
- Ensure that the Hood on the barbecue, and the Lid on the optional side-burner are open. If lids are closed there is a risk of gas accumulating inside and creating a dangerous situation.
- The hose and regulator supplied with this barbecue must be used at all times whilst operating this barbecue. Inspect the hose and regulator regularly for cracks or any sign of damage. If there is excessive abrasion or wear, replace only with a genuine Marros regulator.
- The bottom panel of the Barbecue is clean and free of any fat or other food residue.

Grease collecting tray

- Make sure the pan is always in its place when operating the barbecue, to avoid fat dripping directly into the bottom panel. Make sure the grease pan is emptied and cleaned regularly.
- Also ensure the grease is cleaned off the bottom of the Barbecue before each use.

Lighting the Barbecue

- Ensure the appliance is placed on a flat, level, non-combustible surface.
- Ensure the regulator is connected to the LPG cylinder and the hose is not subject to any twisting and is not close to hot surfaces.
- Verify all joints are spanner tight and check for leaks after turning on gas supply.
- Ensure all knobs are in the 'Off' position.
- Ensure vaporizers, cooking plate and grill are in place.
- Open Gas Cylinder valve.

NOTE: The barbecue is fitted with a safety feature that prevents the burners from being accidentally turned on.

You must push the knob inwards to disengage the lock, and only then start turning it.

Light each burner by following this procedure:

- Read all instructions before lighting.
- Open Hood before lighting.
- Push in and slowly turn Left-Hand-Side knob counter-clockwise to 'High' until you hear the igniter snap - continue to hold control knob in for two seconds. This action will spark the igniter, the burner lighting tube and then main burner.
- Check that the burner is lit by looking through the cooking grates. You should see a flame. If burner does not light on first try, push control knob in and turn to OFF. Repeat lighting procedure a second time.
- If ignition does not occur, return to 'Off' and repeat after 2 minutes.
- Ignite each adjacent Sear burner main burner.

Check for a clear blue flame with just a tip of yellow. Once the left-hand-side burner is alight, light each successive burner from left to right.

WARNING

Excess yellow tipping means the combustion is not right, if that is observed, turn the Barbecue burners off, and refer to troubleshooting at the end of this manual. Do not use more than 2 burners on 'High' with the hood closed.

If the burner does not light

Keep the control knob pushed and return the knob in the clockwise direction to the 'Off' position. Wait 5 minutes and repeat the lighting procedure steps above again.

If after a few attempts you still cannot light the burners, contact your retailer before proceeding.

Manual Lighting

Press and turn the left-hand control knob anti-clockwise to the 'High' position, then, using a long match, light the left-hand burner immediately through the cooking grill and vaporizer.

Check for proper burner operation

Following operating instructions light each burner and check for a clear blue flame with just a tip of yellow. If you are unable to achieve correct operation, consult your dealer.

PREPARING TO COOK

(CONTINUED)

Preparing the Plate and Grill:

Your barbecue has heavy duty enamelled Cast Iron plate and grill. Enamel is a hard, non-rusting surface which will ensure the long life of your cooking surface.

The plate and grill are ready to use, but it is recommended to wash them with warm soapy water and a soft cloth, and rinse before use.

To ensure the longevity of the enamel surface on the Cast Iron plate and grill it is strongly advised to avoid impact with other metal parts and sharp utensils.

To turn off a burner

Simply turn the knob (without pushing) clockwise to the 'Off' position.

Using the Hood when cooking

When using the barbecue with the hood closed, use only two burners and do not exceed 250°C. Exceeding 250°C can damage the barbecue and void your warranty

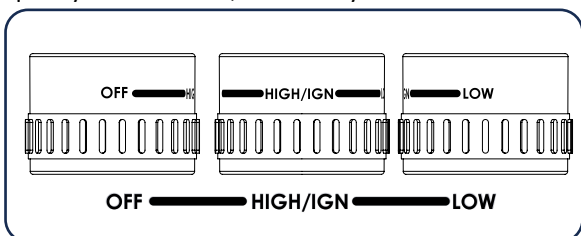
Direct Cooking Method

Commonly used for traditional barbecuing. Place food over the lit grill section. Some flaring may occur, so care must be taken while cooking. Check inside the roasting hood regularly. The direct cooking method is recommended for steaks, chops, sausages, and hamburgers.

Indirect Cooking

Indirect cooking involves little or no heat directly underneath the food. Instead, the food is placed on the grill, the burners below the food are turned off or Low, and burners on either side are used. The hood is closed to trap heat and moisture.

With this method, heat circulates around the food, cooking by convection. By trapping the vapour inside your "outdoor oven", the cooking vapour will fall back on the food on all sides, not just from underneath. The food cooks more evenly and stays moist in the process. Indirect cooking is similar to using a conventional oven and is recommended for rotisserie cooking, roasts, poultry, casseroles, vegetables and whole fish. When cooking a roast, it is a good idea to use a roast holder and baking dish. Always use a baking dish with a depth greater than 35mm. Shallower trays may fill quickly and overflow, which may cause a fat fire.



Controlling the Burners

The control knob can now be turned to the desired heat

setting, Low, High or anywhere in between. The control

knob does not need to be pushed in while selecting the heat setting.

Flare-ups

The fats and juices dripping from grilled food can cause

flare-ups which impart a favourably, distinctive taste and

colour to food. They should be accepted up to a point. To minimize flare-ups:

Trim excess fat from meats and poultry

Preheat the grill properly

Clean grill regularly to remove food and grease build-up

Reposition your food often to avoid flare-ups

After Use

Ensure the Automatic cleaning feature is used.

1. Be sure to turn off all control knobs and the gas supply.
2. Allow the barbecue to cool.
3. Clean the drip tray and cooking surfaces. Clean any food spills from the side burner, if one is installed.
4. Lower the hood and side burner lid.

The gas cylinder supply valve must be turned off when the appliance is not in use.

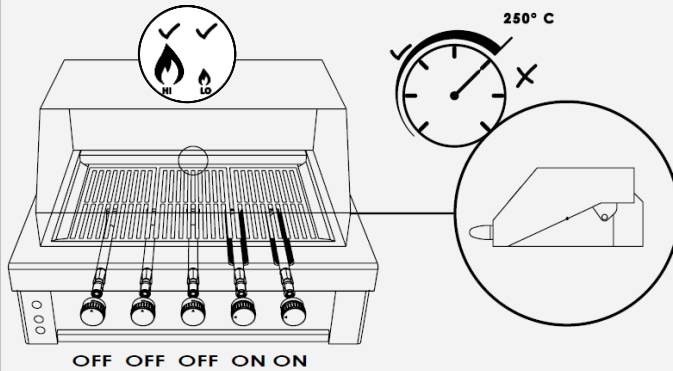
Storing Your Barbecue

When storing barbecue for extended periods, be certain all controls and cylinder valves are turned off. If storing the barbecue indoors remove gas cylinder and store the cylinder in a ventilated area outdoors.

Gas cylinders must be stored outdoors, out of reach of children and must not be stored in a building, garage or any other enclosed area.

The barbecue should be covered when not in use e.g., with a polyester or vinyl barbecue cover.

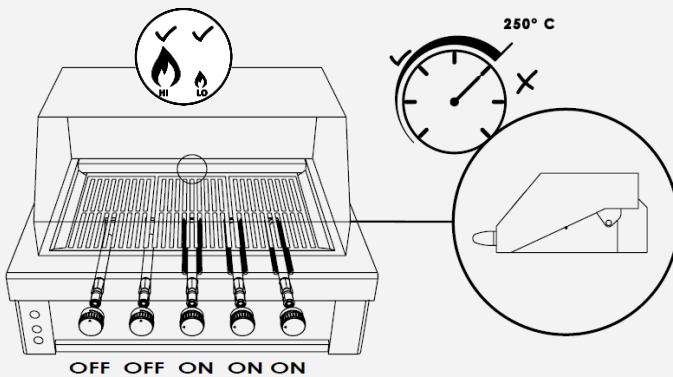
COOKING WITH HOOD OPEN/CLOSED



HOOD CLOSED TWO MAIN BURNERS

With the Hood closed, two main burners can be used, and the burners can be set to LOW or HIGH.

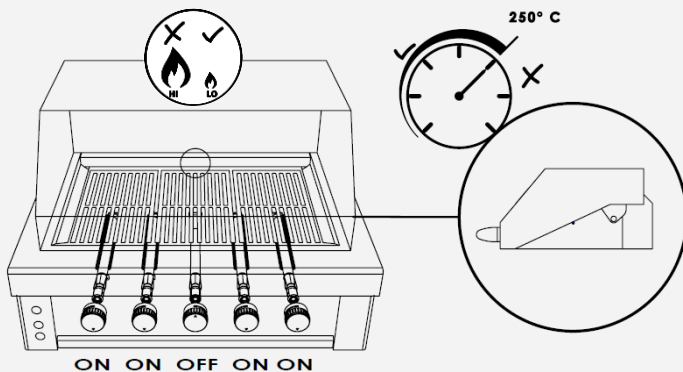
If the Hood temperature reaches 250°C, open the Hood for 2-5 min



HOOD CLOSED THREE MAIN BURNERS

With the Hood closed, three main burners can be used, and the burners can be set to LOW or HIGH.

If the Hood temperature reaches 250°C, open the Hood for 2-5 min

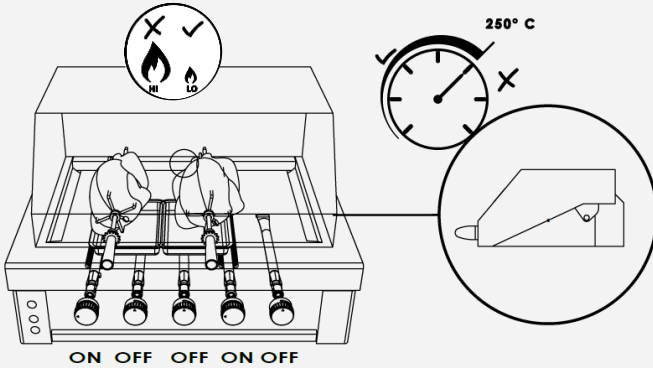


HOOD CLOSED FOUR MAIN BURNERS

With the Hood closed, four main burners can be used, and the burners must be set to LOW.

If the Hood temperature reaches 250°C, open the Hood for 2-5 min

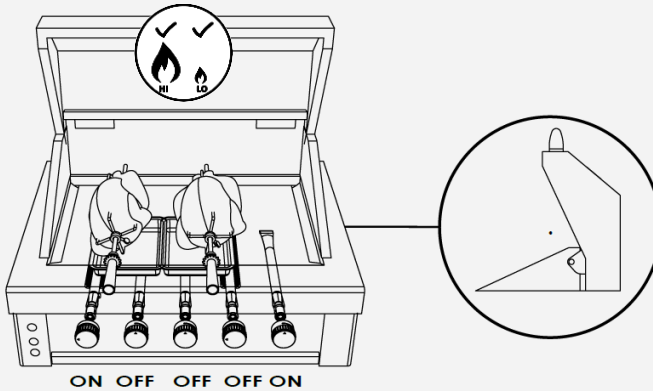
COOKING WITH HOOD OPEN/CLOSED



HOOD CLOSED SKEWERS/ROTISSERIE

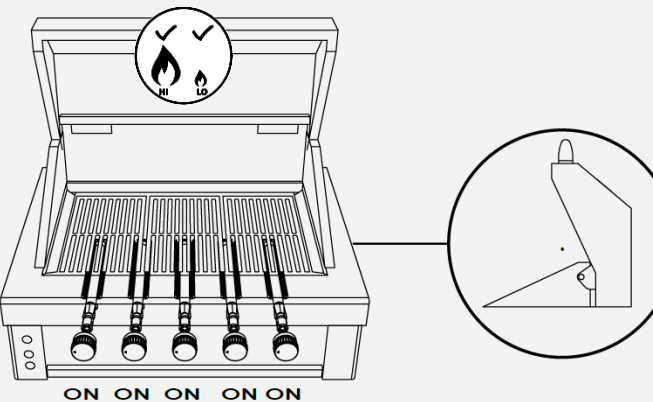
When the skewers/rotisserie is used is best to use the burners adjacent to the food, not the burners under the food. In this case it you can cook with the hood open or closed, however it will cook faster if the hood is closed.

If the Hood temperature reaches 250°C, open the Hood for 2-5 min



HOOD OPEN SKEWERS/ROTISSERIE

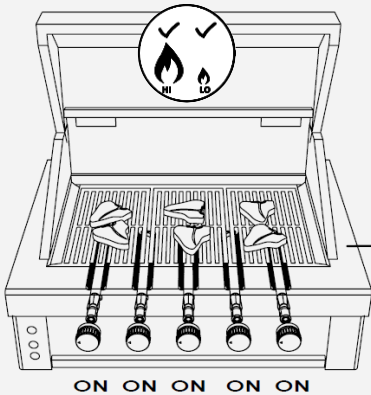
When the skewers/rotisserie is used is best to use the burners adjacent to the food, not the burners under the food. In this case it you can cook with the hood open or closed, however it will cook faster if the hood is closed.



HOOD OPEN ALL MAIN BURNERS

With the Hood open, all main burners can be used, and the burners can be set to LOW or HIGH.

COOKING METHODS

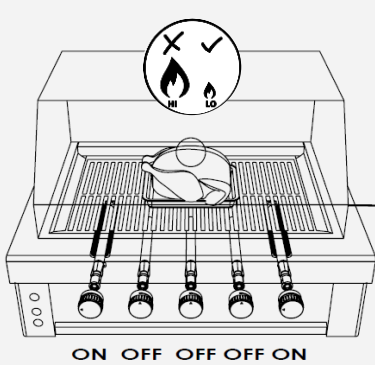
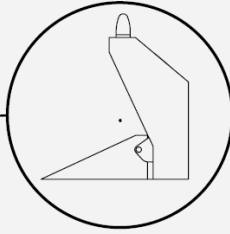


THE DIRECT HEAT GRILLING METHOD

Best suits **Grilling**

For small cuts & food that takes less than 20 minutes to cook.

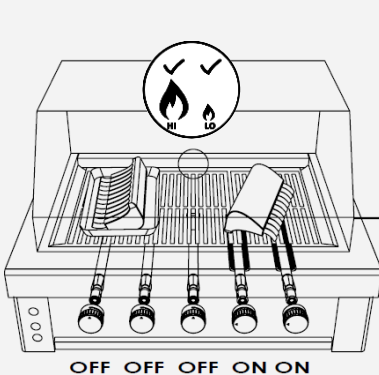
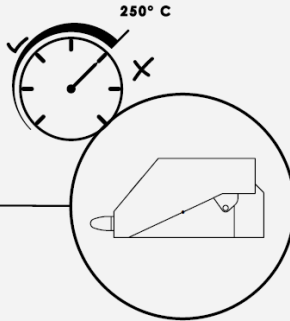
- Light all the burners.
- Turn up to full heat.
- Allow the barbecue to pre-heat for 5 to 10 minutes.
- Place the food on the cooking grate directly above the lit burners



THE INDIRECT HEAT GRILLING METHOD

Best suits **Roasting and Baking**. Using this method, the barbecue works like a fan-assisted oven. Great for roasts, bread & cakes.

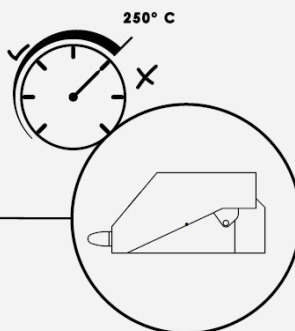
- Light all the burners and turn up to full heat.
- Allow the barbecue to pre-heat for 5 to 10 minutes.
- Switch off the centre two burners.
- Arrange food above the un-lit burners.
- Turn the other burners down to medium, to lower the temperature.
- Close the lid



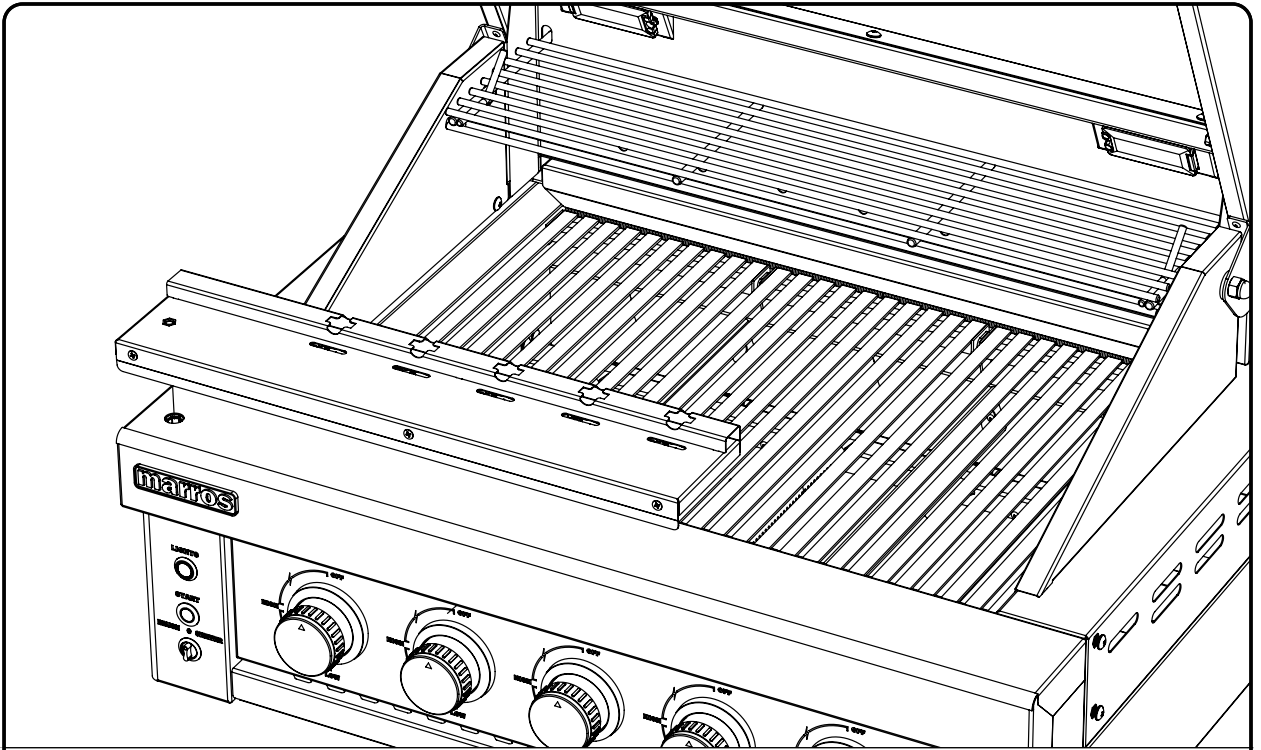
THE MIXED HEAT GRILLING METHOD

This method is used for meat that needs to be browned first and then barbecued for a long time to make sure it is cooked all the way through.

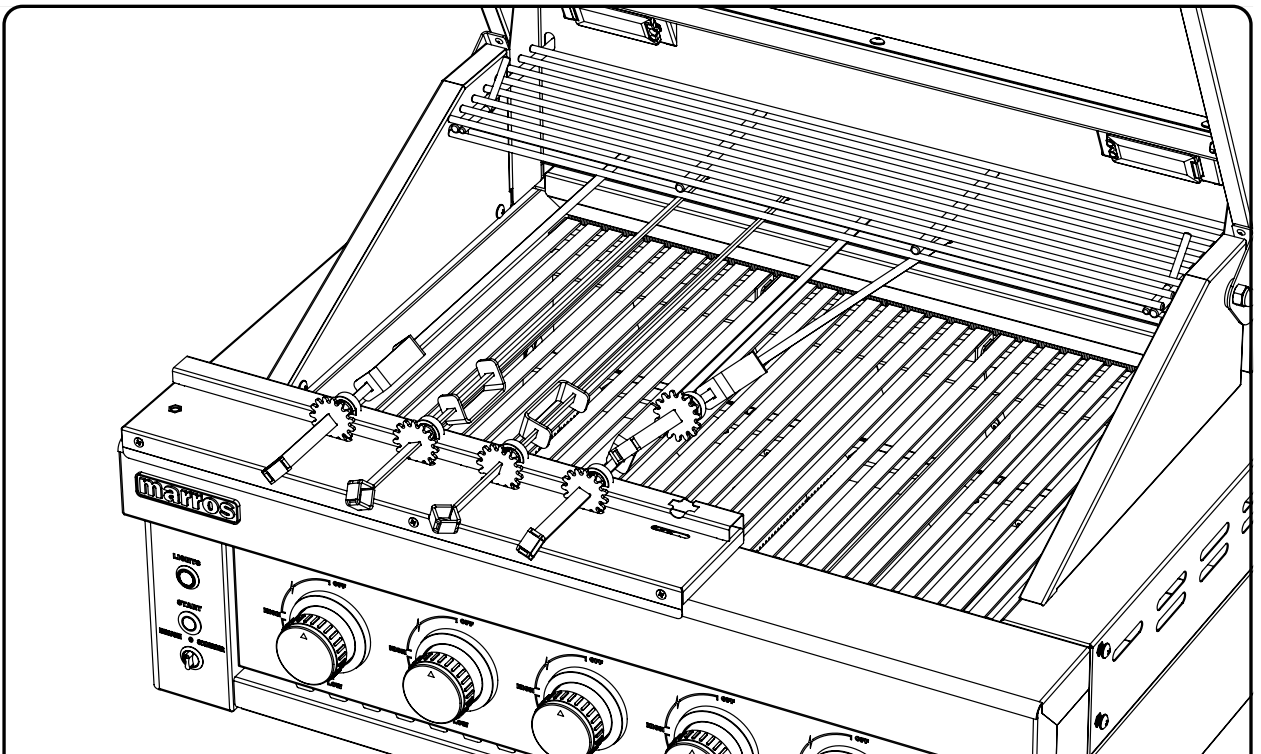
- Light all the burners and turn up to full heat.
- Allow the barbecue to pre-heat for 5 to 10 minutes.
- Switch off the three left hand burners.
- Sear food over the lit burners (direct heat).
- Then move over to the unlit area (in-direct heat).
- Keep the lid closed as much as possible



SKEWERS OPERATION

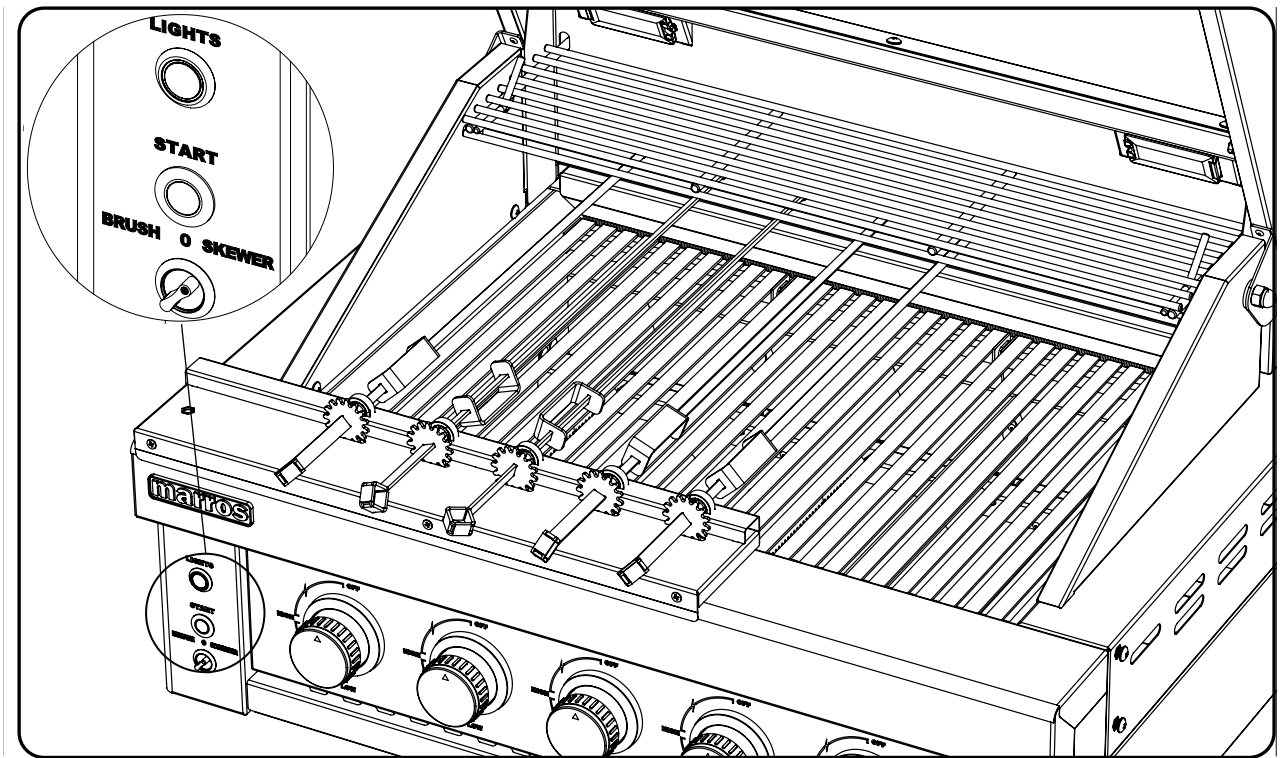


Place the skewers box on the skewers drive hole on the left side of the front panel.
Note: to improve cooking efficiency remove the cooking grids

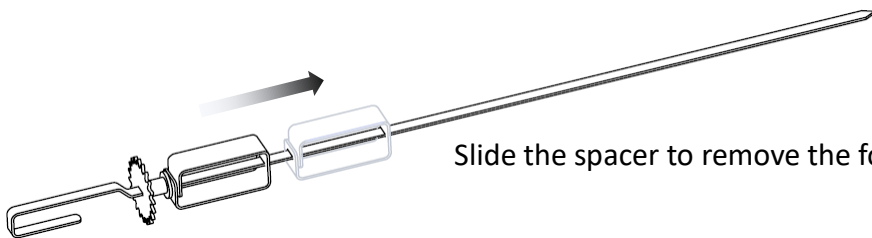


Locate the tip of each skewer in the respective hole at the back wall of the hood.
Lower each skewer on its respective place on the skewers box, as shown on the right skewer

SKEWERS OPERATION



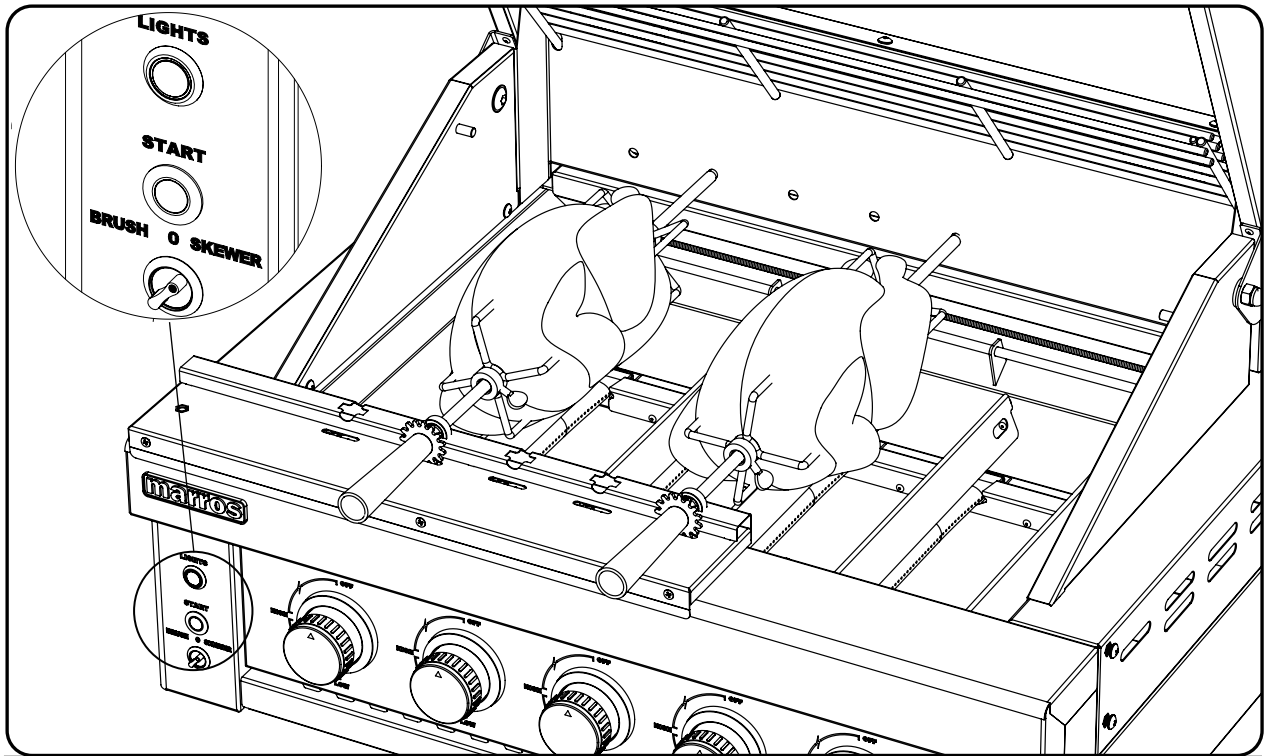
1. Turn the selector switch to the right on "SKEWERS".
2. Press and hold the Start (button above the selector button) for 5 seconds, the skewers will start rotating.
3. Move Selector switch to "0" when finished, or any time you want to stop the brush, or in an emergency.



Slide the spacer to remove the food from the skewer stick

WARNING: Do not use the Brush cleaning if the skewers are on, or if any objects are placed on the cooking area

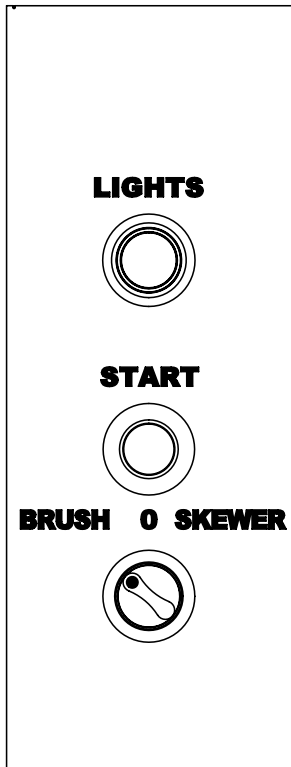
SKEWERS OPERATION



1. When using the rotisserie sticks on the skewers box, allow enough space between them to rotate. (Use the locations in the above picture). For better results use the burners on the sides of the food
2. Turn the selector switch to the right on "SKEWERS".
3. Press and hold the Start (button above the selector button) for 5 seconds, the skewers will start rotating.
4. Move Selector switch to "0" when finished, or any time you want to stop the brush, or in an emergency.

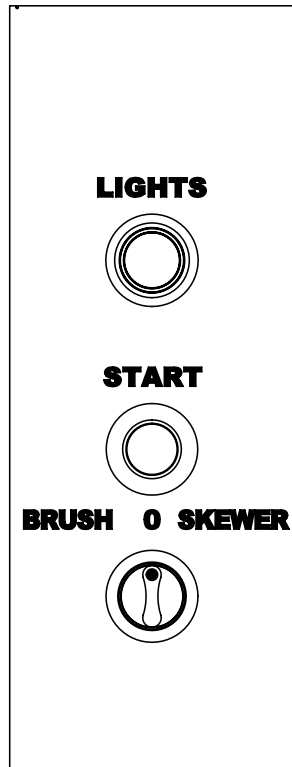
WARNING: Do not use the Brush cleaning if the skewers are on, or if any objects are placed on the cooking area

CONTROL PANEL INSTRUCTIONS



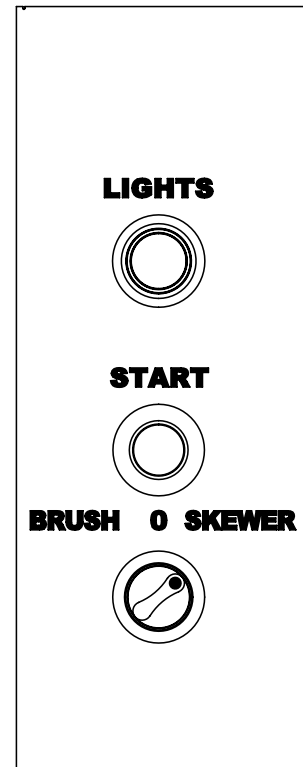
CLEANING BRUSH

1. Turn the selector switch to the LEFT on “BRUSH”.
2. Press and hold the Start (button above the selector button) for 5 seconds, the buzzer will start, and the button can be released, after 4 seconds the Brush cleaning cycle will start.
3. Move Selector switch to “0” when finished, or any time you want to stop the brush, or in an emergency.
4. Use the “LIGHTS” button by pressing it in when lighting the BBW is required



NOT OPERATING

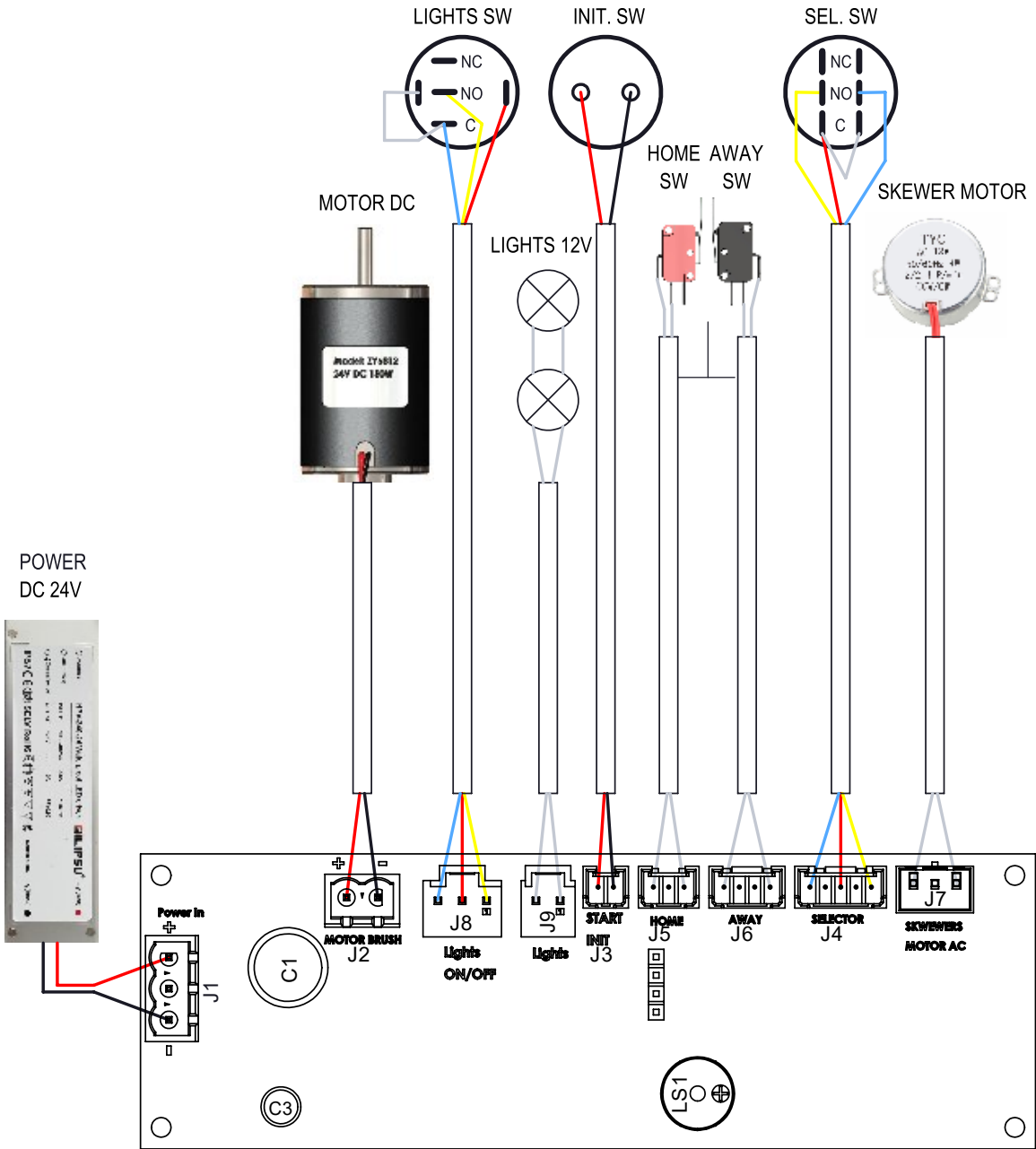
1. Turn the selector switch pointing up to “0”



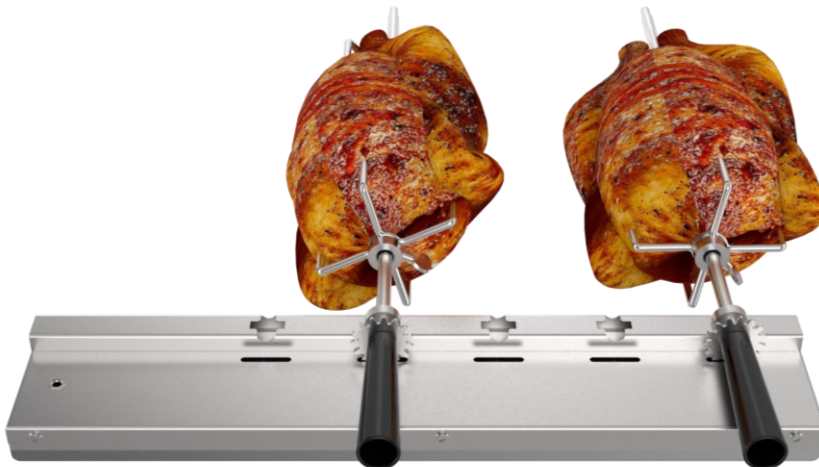
SKEWERS

1. Turn the selector switch to the RIGHT on “SKEWER”.
2. Press and hold the Start (button above the selector button) for 5 seconds, the skewers will start rotating.
3. Move Selector switch to “0” when finished, or any time you want to stop the brush, or in an emergency.
4. Use the “LIGHTS” button by pressing it in when lighting the BBW is required

ELECTRICAL DIAGRAM



ROTISSERIE AND SKEWERS



- Rotisserie is mostly used to cook large pieces of meat and poultry to assure slow, even cooking. The constant turning provides a self-basting action, making food cooked on a rotisserie exceptionally moist and juicy. Rotisserie cooking generally requires 1 ½ to 4½ hours to cook depending on the size and type of meat being cooked. You can have rotisserie cooking with indirect heat or with infrared rotisserie burner.
- For successful roasting, the meat should be centred and balanced as evenly as possible on the spit rod to avoid overworking the rotisserie motor. A basting pan is placed under the rotisserie area on top of the flame tamer(s) to catch the drippings.
- Since indirect heat is often used in cooking on a rotisserie, a foil or aluminium drip pan is advisable to prevent excessive flare-ups. If more space is needed when using the rotisserie, remove the cooking grates and place the drip pan on the flame tamers. You may wish to add beer, wine or water to pan.

ROTISSERIE

Safety notes

Note: Before using your rotisserie, measure your food at the widest point. If it exceeds 9½” (241.8mm), it is too large to fit the rotisserie. If it is too large, food can be prepared using a roast holder and the Indirect Cooking Method.

Important safeguards and WARNINGS

- Read all instructions before using your rotisserie.
- This rotisserie is for outdoor use only.
- Do not touch hot surfaces. Use barbecue mitts.
- This rotisserie is not for use by children.
- Do not use rotisserie for other than intended use.
- Do not operate the rotisserie motor if it should malfunction.
- When using an extension cord, make sure it is not in contact with a hot or sharp surface.
- Outdoor extension cords should be marked with the letters “W-A” and a tag stating, “Suitable for use with outdoor appliances”.

DANGER

- Failure to open the lid while igniting the grill, or not waiting 5 minutes to allow the gas to clear if the grill does not light, may result in an explosive flare-up which can cause serious bodily injury or death.
- 1) Open the lid.
 - 2) Remove the warming rack and the cooking grates from the cook-box.
 - 3) Make sure all burner control knobs are turned to “OFF”. (Push control knob in and turn clockwise to ensure that it is in the “OFF” position.)
 - 4) Turn on the gas at source.
 - 5) Push the control knob in and turn to “HIGH”. This action will spark the igniter and light the burner.

COOKING

- Meats (except poultry and ground meat) should be brought to room temperature before cooking. (20 to 30 minutes should be adequate for most foods. If frozen defrost completely before cooking.)
- Tie meat or poultry with a string, if necessary, to make the shape as uniform as possible before putting it on the spit.
- Remove cooking grates and warming rack to allow food to turn freely.
- Follow lighting instructions for rotisserie burner on this page.
- If you wish to save drippings for gravy, place a drip pan directly under the food on top of the burner's brackets.
- Food preparation steps are the same for rotisserie cooking as for regular cooking.
- If foods are too heavy or are irregular shapes, they may not rotate well and should be cooked by the Indirect Method without using the rotisserie.

ROTISSERIE

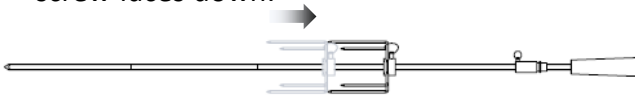
operation

WARNING:

Setup up the rotisserie with food before lighting rotisserie burner.

Operating:

1. Slide one of the spit forks towards the right side of the rotisserie shaft, making sure that the spikes face to the left and the fork screw faces down.



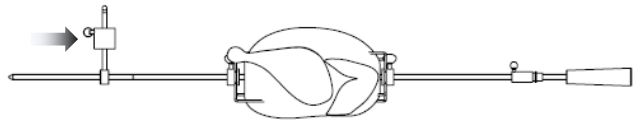
2. Push the rotisserie shaft through the centre of the food. Insert the spit forks into the food. The food should be centred on the shaft. Tighten the spit fork screw.



3. Slide another spit fork onto the rotisserie shaft, making sure that the spikes face to the right and the fork screw faces up. Insert the spit forks into the food. Tighten the spit fork screw.



4. Insert the counterweight, loosen and slide the counter-weight up or down to properly position the weight of the food being cooked.



4. The rotisserie shaft should rotate so that the heavy side of the meat or poultry rotates down to the bottom. Large cuts may require the removal of the cooking grates and warming rack to allow full rotation of the shaft. Remount the food if necessary for better balance.

CLEANING AND MAINTENANCE

CLEANING THE COOKING GRIDS

Run the Automatic cleaning brush immediately after each cooking and any time in between cooking batches when food is not on cooking surface. Before first use and periodically it is suggested that you wash the cooking grids in a mild soap and warm water solution. You can use a washcloth or a vegetable brush to clean your cooking grids.

CLEANING THE FLAME TAMERS & HEAT SHIELDS

Washing the flame tamers & heat shields after every use is not necessary but periodically it is suggested you wash them in a soap and warm water solution. Use a wire brush to remove stubborn burned on cooking residue. Dry the flame tamers & heat shields thoroughly before you reinstall it.

CLEANING THE BURNERS

IMPORTANT: Gas control knobs should be in the "OFF" position, and fuel line should be disconnected from gas valve manifold. To reduce the chance of FLASHBACK, the procedure below should be followed at least once a month or when your grill has not been used for an extended period of time.

- Remove burners from grill by carefully lifting each burner up and away from gas valve orifice.
- Wire brush entire outer surface of burner to remove food residue and dirt. Clean any clogged ports with a stiff wire such as an open paper clip.
- Inspect the burner for damage (cracks or holes) and if such damage is found, order and install a new burner.
- After installation, check to ensure that gas valve orifices are correctly placed inside ends of burner tubes..

CLEANING THE GREASE TRAY

The grease tray should be emptied and wiped down periodically and washed in a mild detergent and warm water solution.

IMPORTANT: You should NOT line the bottom of the grill housing with aluminium foil, sand or any other grease absorbent substance. Grease will not be able to drip down into grease collector and a grease fire could occur which could result in a grease fire and void the barbecue warranty.

ANNUAL CLEANING OF GRILL HOUSING

Running the Automatic cleaning brush immediately after each cooking and any time in between cooking batches when food is not on cooking surface. will keep it ready for instant use. However, periodically the grill should be given an entire thorough cleaning to ensure optimal performance.

- Shut off gas supply at source and disconnect fuel line from gas valve manifold. Protect fuel line fitting.
- Remove and clean (as explained above) the cooking grids, flame tamers and burners.
- Remove warming rack and wash with mild detergent and warm water.
- Cover the gas valve orifices with a piece of aluminium foil.
- Brush the inside and bottom of the grill with a stiff wire brush and wash down with a mild soap and warm water solution. Rinse thoroughly and let dry.
- Remove aluminium foil from orifices and check orifices for obstruction.
- Replace flame tamers, cooking grids, and warming rack.
- Reconnect to gas source and observe burner flame for correct operation.

STAINLESS STEEL CLEANING AND MAINTENANCE

Stainless steel is a corrosion resistant chromium/nickel alloy steel that is both durable as well as strong with an outstanding lustre. The goal of your cleaning and maintenance routine should be to keep the stainless steel's protective chromium oxide layer intact. This is what prevents corrosion. Contrary to popular belief, stainless steel is NOT rustproof, especially in the environment of a swimming pool. Chlorine, bromine, some fertilizers and other elements are extremely caustic chemicals for stainless steel. These chemicals combined with heat and humidity greatly increase the corrosiveness of these chemicals. Regular cleaning is the best way to prevent corrosion and add years of enjoyment to your stainless-steel products.

Annual service by an authorised service technician is advised. For service and spare parts contact Marrosliving PTY. LTD. by email to: mrosian@marrosliving.com.au or phone 0404559028.

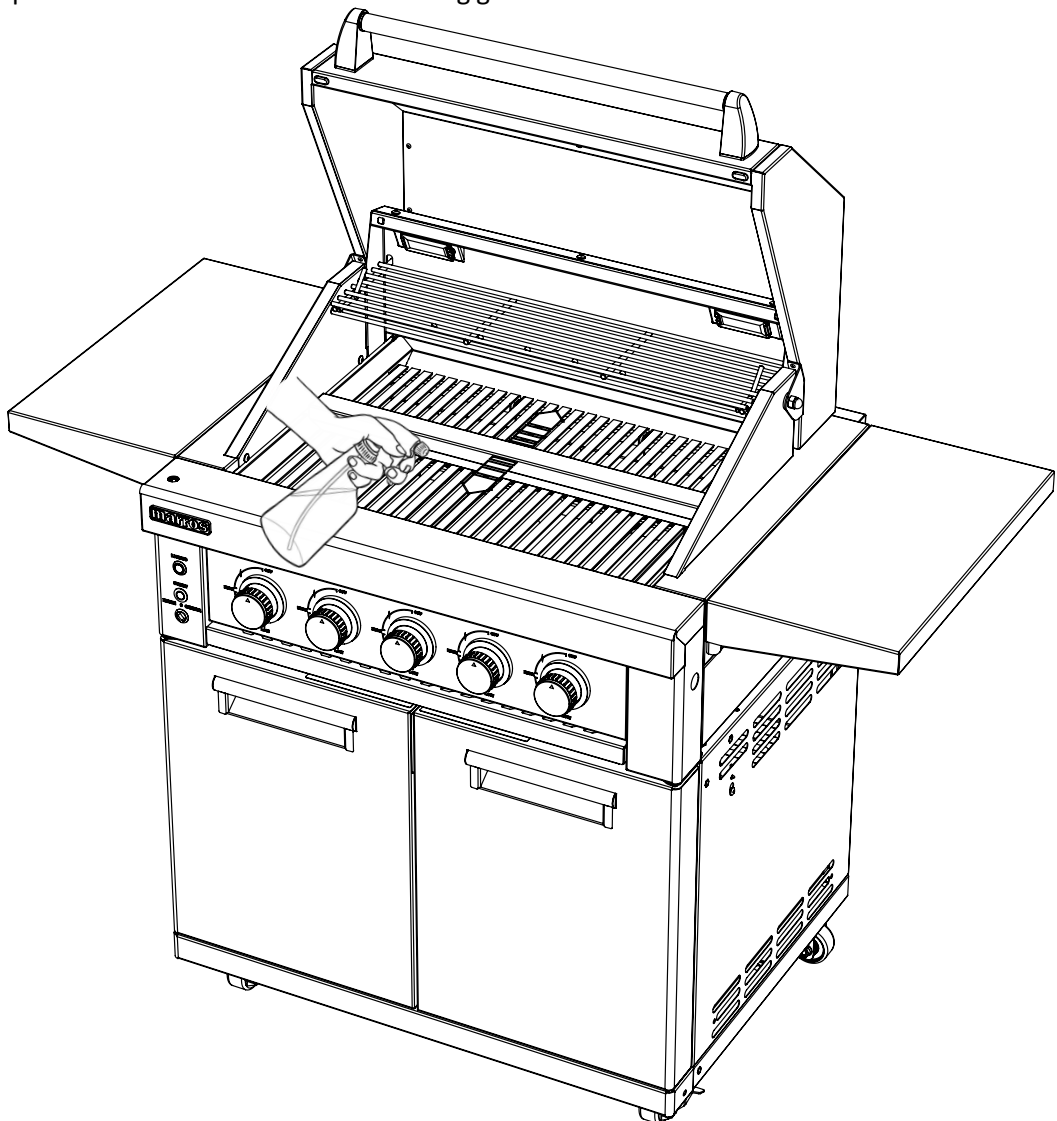
Note: Running the Automatic cleaning brush in between batches, immediately after cooking, and regularly, will help increase the life of the cooking plates .

CLEANING AND MAINTENANCE

AUTOMATIC BRUSH

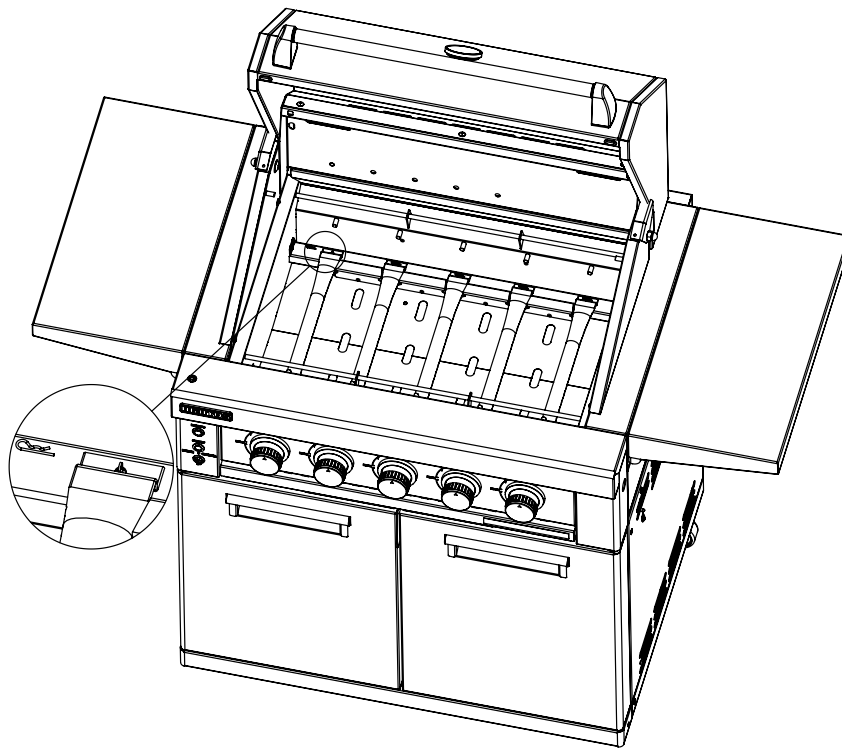
CLEANING THE AUTOMATIC BRUSH

- Ignite all burners and set them to Low
- Start the brush cleaning cycle and stop it in the middle of travel, by turning the BRUSH/SKEWER switch to “0”
- Keep the Brush and the burners on for about 10min
- The heat coming from the burners will melt the fatty deposits on the bristles and burn other residues.
- Spray soapy water directly on the bristles while hot
- Turn the switch to “BRUSH” and press “START” button to initiate the cleaning cycle and allow the Brush to return to its position at the back
- Do this periodically and when the Brush bristles become too dirty.
- Same operation can be done with the cooking grates and the Flavouriser bars removed

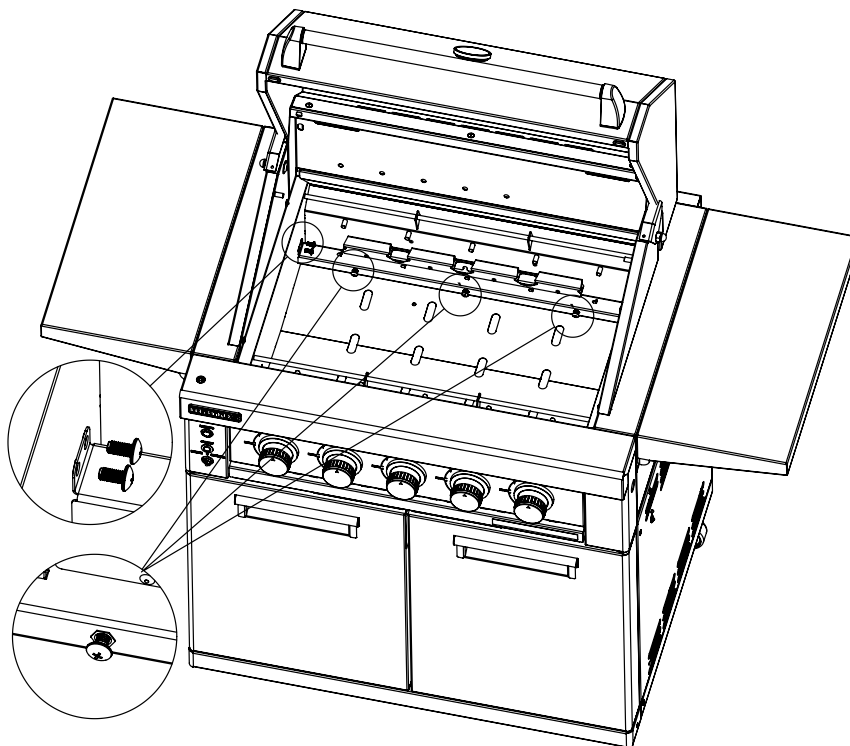


Note: Running the Automatic cleaning brush in between batches, immediately after cooking, and regularly, will help increase the life of the cooking plates .

REPLACING THE BURNERS

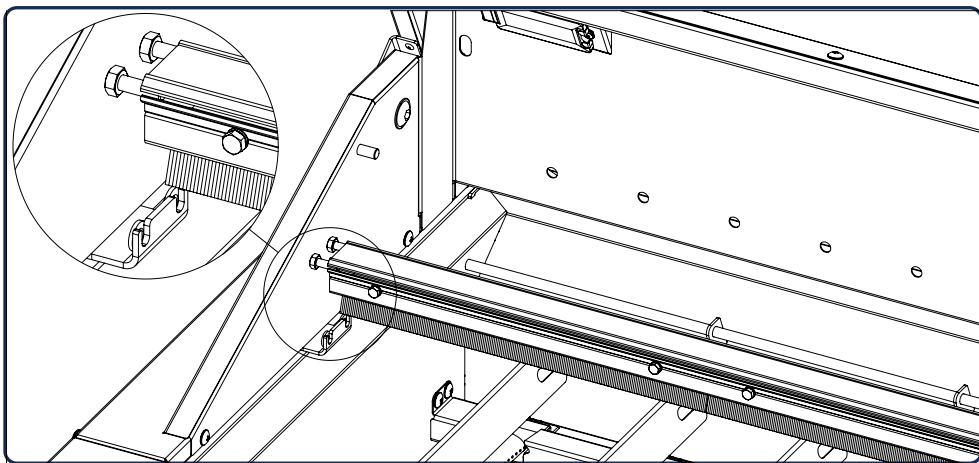
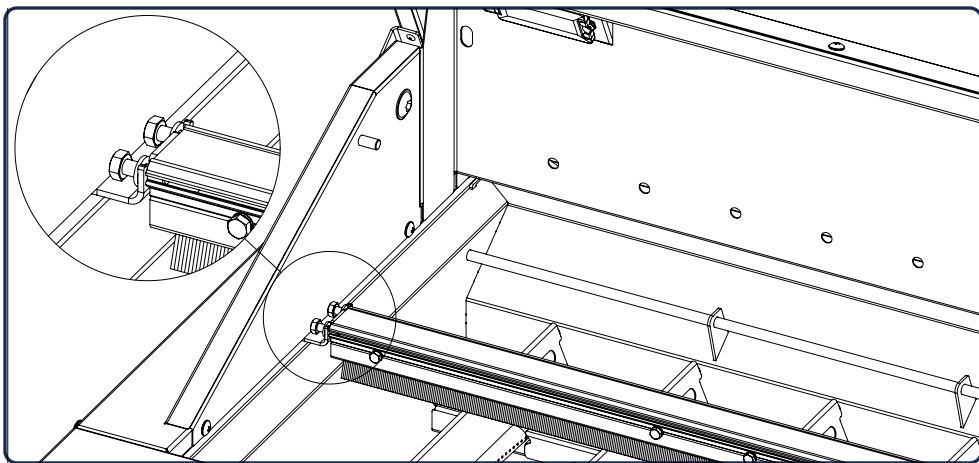
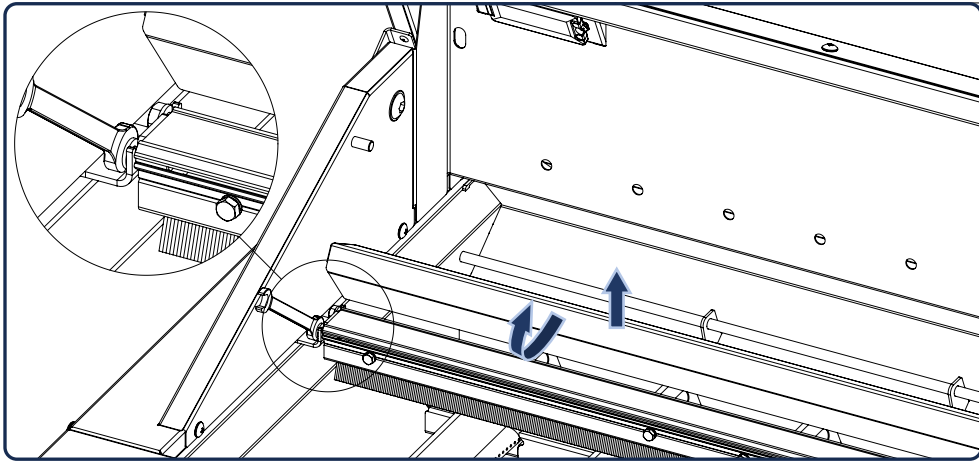


Remove the "R" pin by sliding it sideways and lift each burner up and towards the back of the grill. Replace with new burners reversing the procedure.



Loosen the three screws as shown and slide the crossfire bracket upwards. To remove the burners bracket, unscrew the 2 screws on each side and remove the bracket

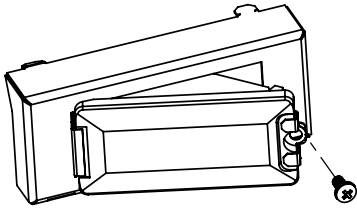
REPLACING THE AUTOMATIC BRUSH



TO REPLACE THE BRUSH:

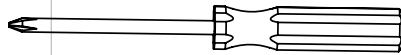
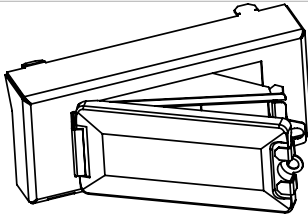
- Remove the cooking grates
- Start the brush cleaning cycle and stop it in the middle of travel, by turning the BRUSH/SKEWER switch to "0".
- Swing the Brush cover upwards and remove it (see above pictures)
- Remove the two nuts and spring washers on each side of the brush using a hexagon tubular spanner
- Remove the brush and replace it with a new one, or just clean it in the dishwasher
- Do the reverse to install the brush, ensuring the nuts are tighten strongly

REPLACING LIGHT BULBS



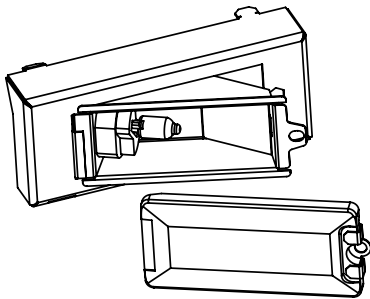
STEP 1

Remove screw with a small Phillips screwdriver. Caution: Glass cover may be loose, ensure the cover is properly supported before completely removing the screw.



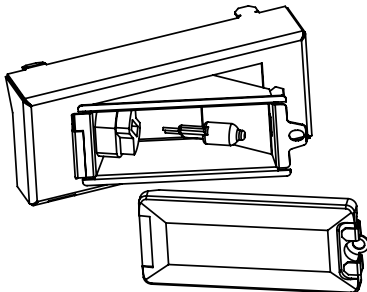
STEP 2

There is a metal clip that clamps onto the glass cover and snaps into the light housing on the screw end. Unsnap the cover by carefully prying apart the metal clip from the light bulb housing



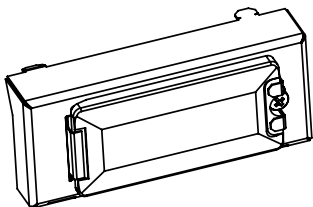
STEP 3

Once unsnapped, slide the cover out and away from the housing and set somewhere safe




STEP 4

Using a soft cloth or paper towel, replace new light bulb into the housing (fingerprints left on the bulb may reduce its life). Make sure the metal prongs on the light bulb slip into the openings in the light housing.



STEP 5

Replace glass cover and re-snap metal clip into light housing. Replace screw and tighten. To replace the other bulb, follow the same procedure

	LIGHT BULB TYPE	MAXIMUM VOLTAGE	MAXIMUM WATTAGE
	G4	12V	10W

TROUBLESHOOTING

PROBLEM OBSERVED	POSSIBLE REASON	SOLUTION
Flame goes out while in use	Empty Gas cylinder	Replace cylinder
	Air mixed in hoses	Re-ignite and allow operating for a short while till clears out
	Blockage	Seek professional assistance
Ignition failure	Gas cylinder valve closed	Turn off knob button, then open the cylinder valve
	Air mixed in the hoses	Re-ignite and allow operating for a short while, till clears out.
	Rubber hose warped, deformed or pinched	Release hose, ensure not damaged or leaking
	Spark escaping	Ensure the spark probe is in place, not deformed, clean.
	No spark	Seek professional assistance.
Smell of gas	Damage to hose	Turn cylinder valve off, replace hose.
	Leakage	Leak-test and tighten where required. If leakage can't be rectified, cease using appliance, and seek professional assistance
	Burner went off	Shut off valves, wait for 5 minutes and reignite
	Incorrect combustion	Seek professional assistance
Flame appears to separate off the burner or flame burns with noise	Blockage of burner pots	Clean the burner thoroughly. If problem persists, Seek professional assistance
Yellow tipping in flame	Air/Gas mixture incorrect	Seek professional assistance

CAUTION- BEWARE OF FLASH-BACK

Spiders and small insects occasionally spin webs or make nests in the BBQ burners during storage or transit. These webs can lead to a gas flow obstruction which could result in a fire in and around the burner. This type of fire is known as a "FLASH-BACK" and can cause serious damage to your BBQ and create an unsafe operating condition for the user.

To reduce the chance of "FLASH-BACK", you must clean the burners before assembling the barbecue, and if it hasn't been used for an extended period of time.

CONNECTING NATURAL GAS

This Barbeque model is approved for conversion from LPG to Natural Gas.
The following steps are required to complete the conversion:

1. Contact a Licenced Gas Fitter/Plumber to get a quote for the conversion and to confirm if 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.
3. After the conversion is completed 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 this requirements and Installation code AS/NZS 5601, will automatically void the Warranty for this product.
6. On completion of the installation, the installer must light the appliance and ensure it is operating correctly as per the requirements of this manual. (i.e., check to ensure correct pressure, burner flame pattern, etc.)
7. Once the installer is satisfied the appliance is operating correctly, they must instruct the user on how to light and operate this appliance safely.

AVAILABLE ACCESSORIES



Side Burner. Single or Double



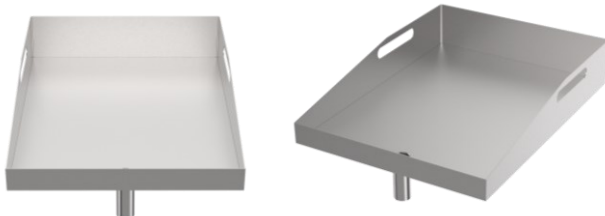
Side Sink. Single or Double



Cart. Single or Double



Automatic Skewers and Rotisserie




















Teppanyaki grill



ACCESSORIES COMBINATIONS



SPARE PARTS

1	MLBBQ 500-001 HOOD TEMP GAUGE		10	MLBBQ 500-010 SELECTOR SWITCH	
2	MLBBQ 500-002 HOOD RUBBER BUMP		11	MLBBQ 500-011 CROSS LIGHTER	
3	MLBBQ 500-004 HOOD HANDLE		12	MLBBQ 500-012 TUBE BURNER	
4	MLBBQ 500-003 BURNERS SHIELD		13	MLBBQ 500-013 GAS VALVES RAIL	
5	MLBBQ 500-005 SIDE TRAY		14	MLBBQ 500-014 CONTROL PANEL	
6	MLBBQ 500-006 PCB		15	MLBBQ 500-015 KNOBS BEZEL	
7	MLBBQ 500-007 PUSH-STAY BUTTON LIGHTS		16	MLBBQ 500-016 KNOBS	
8	MLBBQ 500-008 PUSH HOLD BUTTON START		17	MLBBQ 500-017 REGULATOR WITH HOSE, LPG	
9	MLBBQ 500-009 SKEWER MOTOR		18	MLBBQ 500-018 BBQ DRAIN TRAY	

SPARE PARTS (Continued)

19	MLBBQ 500-019 COOKING GRATE (MATERIAL)		28	MLBBQ 500-028 CART REAR TOP	
20	MLBBQ 500-020 HOOD LIGHT		29	MLBBQ 500-029 CART REAR BOTT	
21	MLBBQ 500-021 HOOD WARMING TRAY		30	MLBBQ 500-030 CART BRACK TOP FR	
22	MLBBQ 500-022 BRUSH ASSEMBLY		31	MLBBQ 500-031 CART EXT RIGHT	
23	MLBBQ 500-023 CART MAGNET		32	MLBBQ 500-032 CART BOTTOM	
24	MLBBQ 500-024 CART HINGE		33	MLBBQ 500-033 CASTER	
25	MLBBQ 500-025 CART EXT LEFT		34	MLBBQ 500-034 CASTER ADJUST LOCK	
26	MLBBQ 500-026 POWER SUPPLY		35	MLBBQ 500-035 CART DOOR RIGHT	
27	MLBBQ 500-027 CART BRACK TOP BACK		36	MLBBQ 500-036 CART DOOR LEFT	

WARRANTY

This document sets out the terms and conditions of the product warranties for Marros Appliances. It is an important document. Please keep it with your proof of purchase documents in a safe place for future reference should there be a manufacturing defect in your Appliance. This warranty is in addition to other rights you may have under the Australian Consumer Law.

This warranty only applies to Appliances, purchased and used in Australia or New Zealand in normal domestic applications and is in addition to (and does not exclude, restrict, or modify in any way) any non-excludable statutory guarantees in Australia and New Zealand.

Warranty Term

Subject to the conditions set out below, this product is warranted to the purchaser to be free from defects in workmanship and materials from the date of purchase for the terms specified below:

5 YEARS- Firebox and Roasting Hood

3 YEARS- All other parts

Warranty Conditions

- The warranty is non-transferable and is limited to the original purchaser.
- Satisfactory proof of purchase (as defined in the Competition and Consumer Act 2010) must be furnished at the time of notification of the defect for a claim under this warranty to be enforceable.
- This warranty covers all parts found to be defective in workmanship and/or materials during the warranty period. Marros total liability in respect of a claim by a consumer under the CCA for a minor problem (as defined in the CCA) with a product is limited, at our option, to providing the consumer with a refund, replacement or repairing the product.
- For major failures (as the term defined in the CCA) you are entitled to a replacement or refund and for compensation for any other reasonably foreseeable loss or damage.
- To implement this warranty, please return this product to the place of purchase or nominated service agent, otherwise a service call out fee will be charged and refunded if claim is warrantable

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.

Warranty Exclusions

You may not make a claim under this warranty unless the defect claimed is due to faulty or defective parts or workmanship. Marros is not liable in the following situations (which are not exhaustive):

The Appliance is damaged by:

- Accident
- misuse or abuse, including failure to properly maintain or service
- normal wear and tear
- power surges, electrical storm damage or incorrect power supply
- incomplete or improper installation
- incorrect, improper or inappropriate operation
- insect or vermin infestation
- failure to comply with any additional instructions supplied with the Appliance
- the Appliance is modified without authority from Marros in writing
- the Appliance's serial number or warranty seal has been removed or defaced
- the Appliance was serviced or repaired by anyone other than an authorised repairer or ASC.
- Commercial use

This warranty, the contract to which it relates and the relationship between you and Marros are governed by the law applicable where the Appliance was purchased.

Consumer Guarantee

Our appliances come with a guarantee that cannot be excluded under the Australian Consumer Law. You are entitled to a replacement or refund for a major failure and for compensation for any 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.

Subject to the above paragraphs, all express or implied representations, conditions, statutory guarantees, warranties and provisions (whether based on statute, common law or otherwise), related to this warranty, that are not contained in it, are excluded to the fullest extent permitted by law.

Nothing in this warranty excludes, restricts or modifies any conditions, warranty, statutory guarantee, right or remedy, implied or imposed by common law, statute or regulation, which cannot be lawfully excluded, restricted or modified

Attach the copy of the purchase receipt here:

Date of Purchase _____

Purchased from _____

Location _____

Model Name and Number _____

Receipt Number _____



marros

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Your purchase receipt will be required for warranty claims